

# DINNER - VEGETARIAN TASTING MENU

You will be served all dishes below. Enjoy the many flavours!

## APPETIZERS

Sesame seed-crust ed spiced tofu roll, ginger-carrot sauce

Roasted cauliflower with tahini, white eggplant

Spiced gazpacho, Gruyère cheese straw

*Paired wine:* Valdivieso Brut, Chardonnay/Pinot Noir, Chile N/V

## ENTRÉES

Walnut-crust ed goat cheese, pickled baby beetroot, watercress leaves, balsamic reduction, watercress sauce

*Paired wine:* Babich, Sauvignon blanc, Marlborough, New Zealand 2015

Open ravioli of sautéed forest mushrooms seasoned with white wine and herbs

*Paired wine:* Beringer Founders' Estate, Chardonnay, California, USA 2014

## MAINS

Crust ed zucchini blossoms filled with Indian nut-spiced cauliflower, confit tomato, Indian curry cream, cashew hummus, spiced pumpkin, watercress

*Paired wine:* Durvillea, Pinot noir, Marlborough, New Zealand 2015

Wellington of potato and vegetables, truffle Brie, spinach, organic greens, sautéed hazelnuts, cheese fondue sauce

*Paired wine:* Lavau Côtes du Rhône Villages, Syrah/Grenache, Rhône, France 2013

## DESSERT

Cocoa cream with whipped mascarpone and cocoa-almond wafer -

Lemon-tamarillo tart - Minty fruit salad with lime-ginger sorbet

*Paired wine:* Pino de Bali, Muscat of Alexandria, Indonesia N/V

**PRICE** | **400**

**WINE PAIRING** | **400** 75ml per glass, dessert wine 50ml

**Kindly note that we serve the Tasting menu only when ordered by all guests at your table. Last order 9:00pm.**

Prices in Rupiah '000 | 10% tax and 7% service charge will be added to the final bill