

DINNER - TABLE D'HÔTE RAINBOW BRIDGE* MENU

ENTRÉES

WALNUT-CRUSTED GOAT CHEESE (V)

A circle of pickled baby beetroot, walnut-crusting goat cheese ball melted inside, orange wedges, watercress leaves, red onion, red radish, balsamic reduction and watercress sauce

CHILLED CRAB

Buttermilk and sweet corn panna cotta with chilled crab cannelloni, lemon zest, crème fraîche, fresh crab claws and a jagung coulis

LAMB AND RICOTTA RAVIOLO

House-made raviolo with ricotta and wild garlic served on lamb ragù, Parmesan, thyme and truffle oil

MAINS

WELLINGTON OF SALT BAKED POTATO AND VEGETABLES (V)

Layers of potato and vegetables, truffle Brie, spinach and duxelle mushroom served with organic greens, sautéed hazelnuts and cheese fondue sauce

GRILLED SALMON

Grilled marinated salmon served with local prawn tortellini, dill and fennel purée, confit cherry tomato, edamame and white wine sauce

LAVENDER-INFUSED BEEF (GF, DB)

Air-dried aged beef tenderloin served with grilled pearl onions, caramelised forest mushrooms, confit potato, rosemary and lavender glaze

DESSERTS

CINNAMON CRÈME BRÛLÉE

Oven-baked, cinnamon-flavoured crème brûlée served with soft, lime butter-stewed apples and finished with crisp vanilla tuiles

CHOCOLATE-ESPRESSO LAVA CAKE

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

SORBET DUO (GF, DB)

A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberries and mint

THREE COURSE MENU

*China's 9th Century covered Rainbow Bridge is considered a structurally impossible masterpiece.

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