

OUR BAR FOOD DISHES ARE GREAT FOR SHARING!

NIBBLES

VEGETABLE DUO

Crispy and pickled vegetables served with hummus (V, GF) **50**

POLENTA BITES

Crunchy polenta with Parmesan, rosemary and smoky eggplant purée (V, GF, DB) **50**

SMOKED QUAIL EGGS

Chamomile-smoked quail eggs with butter toast, red wine sea salt and herbs (V) **50**

OLIVES

Trio of olives marinated in orange, garlic, rosemary and red chili (V, GF, DF) **50**

MIXED NUTS

Toasted and spiced mixed nuts with garam masala, honey and garlic (V, GF, DB) **40**

RAW & CURED

CHEESE

Please ask your waiter for today's selection

Platter of four cheeses (V) 120g | **200**

Your choice of cheese - served with assorted breads, celery and grape chutney (V) 30g | **50**

BEEF TARTARE

Finely diced tenderloin with quail yolk, micro herbs, red radish, watercress, mustard truffle dressing and potato crisps **110**

PROSCIUTTO DI PARMA

Italia's favourite dry-cured ham with Gruyère cheese straws (DB) **95**

SMOKED MAHI-MAHI

Thinly sliced raw mahi-mahi fish with crisp zucchini herb salad and artichoke vinaigrette (GF) **85**

CEVICHE

Our version of the famous South American fish dish made of marinated local fish served with lime sour cream (DB) **60**

CRISP

INK-CRUSTED SEAFOOD

Basket of ink-crusted king prawn, barramundi, calamari and onion, served with saffron-lemon aioli (GF) **120**

ARANCINI DI RISONI

Fried risoni balls filled with lamb ragù and served with olive tapenade **85**

V = vegetarian | GF = gluten free | DB = diabetic friendly

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

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CRISP

KING PRAWN BONBONS

Crunchy prawn bonbons with chili salt and lime juice

80

HERB-CRUSTED PATÉ CROQUETTES

Paté-filled herb-crusted croquettes served with candied onion and diced pickles

75

PUMPKIN AND CHEDDAR FRITTERS

Soft and cheesy fritters with black pepper and sour cream (V)

60

GRILLED & ROASTED

PORK MEAT BALLS

Braised pork in red wine, served with tomato and parsley gremolata

75

CARAMELIZED SOY PORK

Tender pork in ginger-soy reduction served with crispy enoki mushroom

75

PICKLED SQUID AND PEPERONATA BRUSCHETTA

Toasted charcoal bread topped with pickled squid and peperonata, micro basil, olive oil and lemon (DB)

65

ROASTED CAULIFLOWER

Roasted cauliflower with Tahini and white eggplant (V, GF, DF)

50

SWEETS

COOKIES AND CREAM

Cocoa-almond wafers with cocoa cream and whipped mascarpone

85

AMARETTO-LACED FRENCH TOAST

Fluffy French toast with mango curd, tropical fruit, sweetened cream and micro basil

75

PEAR AND ALMOND TART

Pear and almond tart served with wine and white chocolate sauce and toasted almonds

75

SALTED CARAMEL CANNOLI

Crispy fried dough shells filled with vanilla ricotta and raisin-strawberry-rum compote

65

CLASSIC SPANISH CHURROS

Fried dough pastry served with warm chocolate and cinnamon dipping sauce

55

CONNOISSEUR PLATE

Selection of petit fours: rosemary white chocolate fudge; bitter chocolate and rum truffle; hazelnut and milk chocolate praline served with your choice of:

65

• Hennessy V.S.O.P (50ml)

210

• Beehive Brandy V.S.O.P (50ml)

110

• Sauternes, Thomas Barton (50ml)

90

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