

# HOLIDAY SEASON



bridges  
Bali

## ENTRÉES

### SEASON'S BURRATA (V, GF)

Red wine and beetroot-cured burrata, served with grape, lemon and apple jam, grilled radicchio, seared fennel, spiced red wine jelly and crushed walnuts

*Paired wine: Yalumba Y series Viognier, South Australia 2015*

### SEA TRIO

Seared scallop, twice cooked octopus and red wine-cured salmon, served with black olive dust, tomato reduction, saffron aioli, crisp Spanish onion, roasted red peppers, confit tomato, vegetable emulsion and micro herbs

*Paired wine: Santa Margherita Pinot grigio, Valdadige, Italy 2015*

### COLD SMOKED WAGYU CARPACCIO (GF)

Carpaccio of cold smoked wagyu beef with truffle oil and mustard dressing, quail eggs, seared shijimi mushrooms, asparagus, shucked Parmesan, pink pepper corns, micro radish, lemon and olive oil

*Paired wine: Babich Pinot noir, Marlborough, New Zealand 2016*

## MAINS

### SEASON'S BASKET (V)

Bamboo charcoal pastry filled with seasoned mascarpone, smoky eggplant purée, herb-crusting lemon-scented goat cheese, grilled artichoke, marinated asparagus, roasted beetroot, fennel, walnut tuile, vegetable reduction and crisp eggplant

*Paired wine: Babich Sauvignon blanc, Marlborough, New Zealand 2016*

### PISTACHIO-CRUSTED GINDARA AND GRILLED PRAWN (DB)

Pan-seared gindara fish crusted with pistachio nuts and grilled prawn served with cauliflower purée, roasted potato, fennel-perfumed sautéed red cabbage with apple, steamed broccoli with crispy almond and prawn bisque

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

### ROLLED ROAST OF TURKEY (GF)

Sage and brandy-basted turkey galantine, with toasted walnuts, almonds, orange and parsnip filling, spiced fruit compote, roasted baby vegetables and white wine jus

*Paired wine: Feudi di San Marzano Primitivo, Salento, Italy 2015*

## DESSERTS

### MELTING FRUIT PUDDING

Steamed rum-scented fruit cake with a melting caramel and white chocolate center, crushed nuts, berries and orange salad

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

### GINGER BREAD PUMPKIN MOUSSE

Pumpkin mousse served with crispy ginger bread, crème Chantilly and a salad of orange, passion fruit, pomegranate and mint

*Paired wine: Thomas Barton Reserve Sauternes, France 2013*

### CHOCOLATE & CHERRIES

Baked chocolate mousse, cocoa and cherry liquor cream, almond wafer, whipped mascarpone, spiced red wine-poached pear, crushed pistachio and cherry jelly

*Paired wine: Graham's Fine Tawny Port, Portugal N/V*

Three course menu **450** | Paired wines **350**

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