

LUNCH - ENTRÉES

VEGETABLE TERRINE (V, GF, DB) | 95

Terrine of mixed vegetables, nuts and seeds with pickled daikon, micro herbs salad in a vegetable emulsion

Suggested wines: Sparkling / Rosé

GORGONZOLA-APPLE BRÛLÉE WITH RUCOLA SALAD (V) | 100

Poached apple filled with Gorgonzola crème brûlée served with a salad of rucola, pickled fennel, orange, candied pecan nuts and balsamic glaze

Suggested wines: Sauvignon blanc / Pinot gris

BABY CALAMARI (GF) | 120

Grilled baby calamari filled with tomato risotto served with sun-dried tomatoes, black olives and watercress

Suggested wines: Syrah / Riesling

SUCKLING PIG TORTELLINI | 120

House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion

Suggested wines: Rosé / Primitivo

SOY-BRAISED WAGYU | 140

Australian wagyu beef braised with orange-infused soy sauce till moist and tender then slightly caramelized, served with creamed fennel and roasted button mushrooms

Suggested wines: Shiraz / Malbec

LUNCH - MAINS

CRUSTED ZUCCHINI BLOSSOMS (V, GF) | 125

Zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

Suggested wines: Viognier / Syrah

PAN-SEARED BARRAMUNDI (GF, DB) | 175

Pan-seared barramundi served with spinach, mushroom, whipped mint-potato purée, Parmesan aioli and chilli oil, topped with Parmesan wafer

Suggested wines: Sauvignon blanc / Pinot gris

SLOW-COOKED SPRING CHICKEN (GF) | 150

Slow-cooked chicken served with red wine and fruit reduction, shredded bean asparagus salad and rosemary potatoes

Suggested wines: Pinot noir / Primitivo

BALINESE SPICED DUCK LEG | 150

Slow-roasted duck leg seasoned with Balinese spice paste served with yellow vegetable curry, cashew nuts, cardamom-infused steamed rice and fresh herbs

Suggested wines: Rosé / Shiraz / Zinfandel

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

LUNCH - PASTA

TAGLIATELLE WITH DUCK LEG RAGU | 110

Fresh house-made herbed tagliatelle combined with rosemary-flavored duck leg topped with shredded Parmesan cheese
Suggested wine: Malbec

LUNCH - DESSERTS

TAMARILLO AND LEMON TART | 80

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

CHOCOLATE CHEESECAKE (GF, DB) | 80

Chocolate cheesecake served with mango purée, fresh strawberry, candied cashew, crème Chantilly and mango sorbet

OPERA MOUSSE (GF) | 85

Vanilla, coffee and chocolate mousse layered on joconde biscuit served with salty caramel sauce, crushed pistachio nuts and vanilla gelato

CINNAMON CRÈME BRÛLÉE | 80

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

COFFEE / TEA GOURMAND | 95

A medley of three desserts: Cinnamon crème brûlée, chocolate cheesecake, tamarillo and lemon tart served with assorted garnishes and your choice of tea or coffee

SORBET DUO (GF, DB) | 60

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

CHEESE

We serve beautiful premium cheeses. Please ask your waiter for today's selection.

Your choice of cheese (V) 30g/cheese | 50

served with assorted breads, sliced fruit, celery and grape chutney

Platter of four cheeses (V) 120g | 200

Served with assorted breads, sliced fruit, celery and grape chutney

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