

# DINNER - TASTING MENU

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

## APPETIZERS

Tuna sashimi, seaweed salad, yuzu dressing -  
Foie gras terrine, grape chutney, toasted brioche -  
Spiced gazpacho, Gruyère cheese straw

*Paired wine:* Undurraga Brut, Chardonnay/Pinot noir, Chile N/V

## ENTRÉES

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

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

Australian wagyu beef braised with orange-infused soy sauce,  
creamed fennel, roasted button mushroom

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

## MAINS

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

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

Pan-seared duck breast and baked duck leg, red wine cherries, crispy almond,  
farm-picked watercress, sautéed kale

*Paired wine:* Feudi di San Marzano, Primitivo, Puglia, Italy 2014

## DESSERT

Chocolate mousse with toffee sauce and pistachio pop rocks -  
Lemon-tamarillo tart - Minty fruit salad with lime-ginger sorbet

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

**PRICE** | **550**

**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