

BAR FOOD

OUR BAR FOOD DISHES ARE GREAT FOR SHARING!

FROM THE PANTRY

TODAY'S CHARCUTERIE

Plate of today's charcuterie from France, Spain and Italy with gherkins, toasted bread

160

PATÉ OF THE DAY

Served with garlic bread, onion jam

140

FOIE GRAS

Foie gras terrine, grape chutney and toasted brioche

130

PROSCIUTTO DI PARMA

Prosciutto di Parma and Gruyère cheese straws (DF)

95

KING PRAWN BONBONS

King prawn bonbons with chilli salt and lime sauce

80

ORGANIC ALMONDS

Roasted organic almonds, spiced with cinnamon and rock salt (V, GF, DF)

50

FROM THE GARDEN

CRUDITÉS AND HUMMUS

Globe artichokes with garden crudités and citrus hummus (V, GF, DF)

70

PUMPKIN AND CHEDDAR FRITTERS

Pumpkin and cheddar fritters, black pepper sour cream (V)

60

ROASTED CAULIFLOWER

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

50

OLIVE MIX

Mixed olives - Spanish green and Kalamata (V, GF, DF)

45

FROM THE WATER

CAVIAR

Sturia caviar served on crushed ice with blini pancakes, chopped egg, capers, sour cream (DF). A fresh salty taste and a nutty finish. Sturia caviar is unique due to its distinctive flavour from the completely natural environment where the fish breed: the estuaries of the Gironde in France.

30g | 1,200

TUNA SASHIMI

Tuna sashimi with soy, mirin, crispy shallot, seaweed salad and yuzu dressing

130

ASIAN-SPICED SALMON

Chilled Asian-spiced salmon, pickled radish and lime, served with charcoal bamboo bread

95

CEVICHE

Ceviche of local fish of the day with lime sour cream (DF)

60

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

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SAY CHEESE!

FONDUE

290

An unexpected pleasure for the lovers of this fabulous dish from the Alps that tastes so good in the tropics as well! One pot is perfect to share for two and comes with artisan breads. Mix of Savoyarde, Beaufort, Abundance and Comté cheese

CHEESE PLATTERS

Platter of all four cheeses (V)

120g | 200

Choice of four cheeses - served with assorted breads, celery and grape chutney (V) 30g | 50

Please ask your waiter for today's selection

SWEET THINGS

CHOCOLATE FONDUE

190

For chocoholics to share - liquid hot Valrhona chocolate served with fresh cut strawberry, mango and ripe banana

SWEET AND SAVOURY

140

Artisan sharing stand with a selection delicate sandwiches, freshly baked scones with home-made strawberry jam and cream, two of our signature DIVINE desserts, lemon bar brûlée and Spanish churros.

CHOCOLATE POP

70

Milk chocolate mousse, toffee sauce, toffee popcorn, pistachio pop rocks

CHURROS

55

Classic Spanish churros, warm chocolate and cinnamon dipping sauce

LEMON BAR BRÛLÉE

40

Lemony slice with honey yogurt, candied orange, mint and organic strawberries

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

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