

DINNER - TASTING MENU

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

APPETIZERS

Smoked mahi-mahi fish, crisp zucchini herb salad

Herb-crustéd paté croquettes served with candied onion and diced pickles

Spiced gazpacho, Gruyère cheese straw

Paired wine: Valdivieso 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: Durvillea, 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

Cocoa cream with whipped mascarpone and cocoa-almond wafer -

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

DINNER - VEGETARIAN TASTING MENU

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

APPETIZERS

Sesame seed-crusting spiced tofu roll, ginger-carrot sauce

Roasted cauliflower with tahini, white eggplant

Spiced gazpacho, Gruyère cheese straw

Paired wine: Valdivieso Brut, Chardonnay/Pinot Noir, Chile N/V

ENTRÉES

Walnut-crusting goat cheese, pickled baby beetroot, watercress leaves, balsamic reduction, watercress sauce

Paired wine: Babich, Sauvignon blanc, Marlborough, New Zealand 2015

Open ravioli of sautéed forest mushrooms seasoned with white wine and herbs

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

MAINS

Crusting zucchini blossoms filled with Indian nut-spiced cauliflower, confit tomato, Indian curry cream, cashew hummus, spiced pumpkin, watercress

Paired wine: Durvillea, Pinot noir, Marlborough, New Zealand 2015

Wellington of potato and vegetables, truffle Brie, spinach, organic greens, sautéed hazelnuts, cheese fondue sauce

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

DESSERT

Cocoa cream with whipped mascarpone and cocoa-almond wafer -

Lemon-tamarillo tart - Minty fruit salad with lime-ginger sorbet

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

PRICE | **400**

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