<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus-Potato Vichysoise (V, VE, GF, DB)</td>
<td>85</td>
<td>Asparagus soup with embedded potato-asparagus mousse and house-made charcoal bread (vegan option: without charcoal bread)</td>
</tr>
<tr>
<td>Suggested wine: Sparkling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable Terrine (V, VE, GF, DB)</td>
<td>95</td>
<td>Terrine of mixed vegetables, nuts and seeds with pickled daikon and micro herbs salad in a vegetable reduction</td>
</tr>
<tr>
<td>Suggested wines: Sparkling / Rosé</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Zucchini Tartan (V)</td>
<td>95</td>
<td>Zucchini ribbons filled with red braised vegetables, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue</td>
</tr>
<tr>
<td>Suggested wine: Viognier</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red Wine Burrata (V, GF)</td>
<td>95</td>
<td>Red wine and beetroot-cured burrata, served with grape, lemon and apple jam, grilled radicchio, seared fennel, belimbing, spiced red wine jelly and crushed walnut</td>
</tr>
<tr>
<td>Suggested wines: Sauvignon blanc / Pinot grigio</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuna Carpaccio (DB)</td>
<td>110</td>
<td>Thinly sliced tuna served with caper, olive salsa, smoked quail egg, fennel, radish, mixed leaves, balsamic dressing, black olive dust and brioche</td>
</tr>
<tr>
<td>Suggested wines: Riesling / Pinot grigio</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baby Calamari (GF)</td>
<td>120</td>
<td>Grilled baby calamari filled with tomato risotto served with sun-dried tomato, black olive dust and watercress</td>
</tr>
<tr>
<td>Suggested wines: Pinot noir / Riesling</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Torched King Prawn (GF)</td>
<td>140</td>
<td>Blow-torched king prawn with artichoke and chive vinaigrette served with tomato tartar, pickled red onion, bocconcini stracciatella and prawn jus</td>
</tr>
<tr>
<td>Suggested wines: Sauvignon blanc / Pinot grigio</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Suckling Pig Tortellini</td>
<td>120</td>
<td>House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion</td>
</tr>
<tr>
<td>Suggested wine: Pinot noir</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soy-Braised Wagyu</td>
<td>140</td>
<td>Australian wagyu beef braised with orange-infused soy sauce till moist and tender, slightly caramelised, served with creamed fennel and roasted button mushroom</td>
</tr>
<tr>
<td>Suggested wines: Pinot noir / Syrah</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lamb and Ricotta Raviolo</td>
<td>145</td>
<td>House-made raviolo with ricotta and wild garlic served on lamb ragù, Parmesan, thyme and truffle oil</td>
</tr>
<tr>
<td>Suggested wines: Malbec / Syrah</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

V = Vegetarian   VE = vegan   GF = gluten free   DB = diabetic friendly
LUNCH - MAINS

WILD MUSHROOMS AND POLENTA (V, GF, DB) | 140
Combination of crispy corn and soft cheese polenta served with forest mushroom, caper and tomato relish, fresh pea purée and vegetable tempura
*Suggested wines*: Pinot noir / Chardonnay

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

THAI-INSPIRED BARRAMUNDI (GF, DB) | 185
Pan-seared barramundi served with red-spiced butter sauce, shaved cuttlefish and herb salad, lontong (pressed rice), baby corn, braised carrot and toasted black sesame seeds
*Suggested wine*: Viognier

GRILLED SALMON | 220
Grilled marinated salmon served with local prawn tortellini, dill and fennel purée, confit cherry tomato, edamame and white wine sauce
*Suggested wine*: Chardonnay

SLOW-COOKED SPRING CHICKEN (GF) | 150
Slow-cooked chicken served with red wine and fruit reduction, sautéed bean and asparagus, confit garlic and rosemary baby potato
*Suggested wine*: Pinot noir

WHITE WINE CARAMELISED PORK LOIN (GF) | 190
Tender pork loin served with salsa verde, milk-poached and seared potato, confit celery, roasted baby beetroot, white bean purée and watercress sauce
*Suggested wines*: Malbec / Syrah

LAVENDER-INFUSED BEEF (GF, DB) | 290
Australian beef tenderloin served with grilled pearl onion, caramelised forest mushroom, confit potato, rosemary and lavender glaze
*Suggested wines*: Cabernet sauvignon / Tempranillo

LUNCH - PASTA

GREEN VEGETABLE PASTA | 85
House-made tagliatelle with sautéed mixed green vegetables tossed in Parmesan aïoli sauce
*Suggested wines*: Pinot grigio / Sauvignon blanc

SALMON TAGLIATELLE | 125
House-made tagliatelle with salmon, asparagus, sun-dried tomato and caper in creamy Parmesan and red pepper sauce
*Suggested wines*: Pinot noir / Syrah

PENNE WITH BEEF RAGÙ | 120
Penne with rosemary-flavoured beef ragù served with a sauce of onion, carrot and leek
*Suggested wines*: Cabernet sauvignon / Tempranillo

V = Vegetarian  VE = vegan  GF = gluten free  DB = diabetic friendly
LUNCH - DESSERTS

CHILLED SAMBUCA-POACHED PEAR | 85
Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

TAMARILLO AND LEMON TART | 80
Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

CHOCOLATE CHEESECAKE (GF, DB) | 85
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 nut and vanilla gelato

CINNAMON CRÈME BRÛLÉE | 80
Oven-baked, cinnamon-flavored crème brûlée served with soft lime butter-stewed apple and crisp vanilla tuile

CHOCOLATE-ESPRESSO LAVA CAKE | 80
Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

COFFEE / TEA GOURMAND | 95
A medley of Cinnamon crème brûlée, Chocolate cheesecake, Tamarillo and lemon tart served with your choice of tea or coffee

SWEET FLAVOURS OF INDONESIA | 80
Tasting plate of steamed sweet-corn custard with burnt caramel, tamarillo mousse with ricotta cream, glazed banana in pandan crêpe and lime sorbet

SORBET DUO (GF, DB) | 60
A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberry 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 bread, sliced fruit, celery and grape chutney

Platter of four cheeses (V) 120g | 200
served with assorted bread, sliced fruit, celery and grape chutney

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