

DINNER - TASTING MENU

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

APPETIZERS

Smoked mahi-mahi fish, crisp zucchini herb salad
Arancini di risoni filled with lamb ragù, olive tapenade
Asparagus-potato Vichyssoise, Gruyère cheese straw
Paired wine: Louis Perdrier Brut, Ugniblanco, Colombard, France N/V

ENTRÉES

Grilled baby calamari with tomato risotto, sun-dried tomato, black olive dust and watercress
Paired wine: Frankland Estate Rocky Gully Riesling, Frankland River, Australia 2016

Australian wagyu beef braised with orange-infused soy sauce, creamed fennel, roasted button mushroom
Paired wine: Lavau Côtes du Rhône Villages, Syrah/Grenache, Rhône, France 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

Jasmine-smoked, brandy-infused duck breast with braised green lentils, butter-sage sauce, spiced apple chutney, baby carrot and fresh herbs
Paired wine: Shearwater Pinot noir, Marlborough, New Zealand 2015

DESSERT

Dark chocolate mousse with almond-joconde bisquit - 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

Asparagus-potato Vichyssoise, Gruyère cheese straw

Paired wine: Louis Perdrier Brut, Ugniblanco/Colombard, France N/V

ENTRÉES

Zucchini ribbons filled with red braised vegetables, lemon and thyme-scented ricotta, served with caper dust, black olive, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

Paired wine: Yalumba Y Series Viognier, South Australia 2015

Open ravioli of sautéed forest mushroom seasoned with white wine and herbs, served with a purée of goat's milk cheese and green pea

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: Shearwater Pinot noir, Marlborough, New Zealand 2015

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

Paired wine: Lavau Côtes du Rhône Villages, Syrah, Grenache, Rhône, France 2015

DESSERT

Dark chocolate mousse with almond-joconde biscuit - 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