



Degustation Menu

6 course IDR 1,150,000++

* 8 course IDR 1,450,000++ *

Oyster Chawanmushi
Dashi / Seaweed

Hoja Santa
Tempura / Teriyaki / Oxalis



Kaluga Imperial Caviar
Caviar / Blini / Crème Fraîche
IDR 350,000 - 5gr / IDR 540,000 - 10gr / IDR 1,250,000 - 20gr



Snapper
Dabu - Dabu /
Chilli / Ginger Torch

Martino
Beef Tartare / Cured Egg /
Cucumber Seeds



Mushroom Forest
Cabernet Sauvignon / Hibiscus
/ Shimeji / Shiitake

Fruit Tomatoes
Burrata / Zucchini /
Kemangi



* Lobster *
Fennel / Nori / Woku

* Tofu *
6 Month Miso / Enoki /
Hijiki / Kelp

* Iberico Pluma *
Parape / Pickles



Homemade Pasta
Plantin Summer Truffle /
Albufera Sauce / Foie Gras
Additional IDR 350,000++

Lobster Tortellini
Kaluga Imperial Caviar /
Bisque / Octopus Botarga
Additional IDR 450,000++



Bebek Lado Ijo
Aged Duck / Tomatillo /
Confit

Opu Fish
Hijiki /
Smoked Dashi / Miso Glaze / Broccoli



Venison Wellington
Foie Gras / Mushroom /
Rendang / Mashed Potato
*Minimum Two Guests

Wagyu Kagoshima A5
Green Asparagus / Semur /
Mashed Potato
Additional IDR 350,000++ / 60gr

Pork Chop
Polenta / Green Asparagus /
Gremolata / Eggplant / Mint /
Greek Yoghurt



Milk & Honey
Buttermilk / Yogurt / White
Chocolate

Purple Garden
Cream Cheese Mousse /
Blackberries, Raspberry and Beetroot /
Red Wine



* Chocolate Bounty *
Guanaja 70% /
Peanut Caramel /
Coconut Sorbet / Malibu Sabayon

* Cherry Ripe *
Kirsch / Balinese Sour Cherries /
Abinao 85%

All prices are subject to 21% Tax & Service

Apéritif

Apéritif restaurant and bar is designed to be an enchanting and unique experience, not to be rushed.

A dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, the start of your culinary journey with us. Included in the dining experience, the pre-dinner drink allows you to immerse yourself in the design and concept of a bygone era, like being transported back to the roaring twenties.

Your degustation journey of modern global cuisine will start right away, exploring the world through our eclectic degustation menu. End on a sweet note in our bar, where our dessert and petit fours might entice you to continue your evening with a game of pool and a night-cap perhaps?

Belgian Executive Chef Nic Vanderbeeken takes culinary influences from the old Spice Islands and combines it with distinctly modern European flavours and cooking techniques. The sophisticated, eight-course degustation menu presents an unrivalled culinary journey that brings together the flavours of modern gastronomy, lesser-known Indonesian ingredients, exquisite produce sourced globally, and the property's own greenhouse harvest.

Please enjoy your Evening with us at Apéritif.