



Degustation Menu

6 course IDR 1,150,000++

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

Pearl Oyster

Emulsion / Spirulina /
Mustard Seed



Red Snapper
Seagrapes / Chilli /
Daikon / Apple

Rujak
Duck Liver / Tamarind /
Shallot / Crumble

Martino
Beef Tartare /
Cured Egg /
Cucumber Seeds



Cauliflower
Couscous /
Vegetable Soil / Peanut

Heirloom Beetroot
Andaliman Pepper /
Burrata / Anise Hyssop

Heirloom Carrot
Ginger / Orange /
Yoghurt



* **Hokkaido Scallop** *
Pumpkin / Herbs /
Black Pudding

* **Iberico Pluma** *
Jamu / Baby Carrot

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



Homemade Pasta
Tagliatelle / Foie Gras /
Manjimup Black Truffle
Additional IDR 360,000++

Canadian Lobster
Smoked Ikura /
Brocollini / Gulai
Additional IDR 360,000++



Squab
Mexican Mole / Betutu /
Kale

Opu Fish
Yuzu / Fennel /
Green Tomato / Avocado



Venison Wellington
Foiegrass / Eggplant / Rendang /
Mashed Potato
*Minimum Two Guests

Australian Wagyu Mb 9+
Kiwami Striploin / Lapis Potato-
Truffle Black Pudding / Rawon Sauce
Additional IDR 150,000++



Lemon Tarte
Confit / Curd /
Meringue

Baba Au Rhum
Rum /
Vanilla Chantilly Cream

Vacherin
Lychee / Raspberry /
Rose / Meringue



* **Chocolate Bounty** *
Chocolate Ganache / Peanut Caramel /
Coconut Sorbet / Malibu Sabayon