



Kaluga Imperial Caviar Prestige Menu

Degustation Menu IDR 1,500,000++

(20g caviar served in the menu)

Snacks

Blini; kefir, Kaluga Caviar, sour cream
Venison Tartar; Filo pastry, Milk, Kaluga Caviar
Waffle; Fish Tartar, Yuzu, Chili

Chawanmushi Oyster

Hokkaido Uni / Red Caviar / Sake / Nori



Hokkaido Scallop

Crudo / Sea Grapes / Tomato Essence / Mushroom Dashi



Mud Crab

Jicama / Gulai / Kaluga Imperial Caviar / Parsley Root



Lobster Tortellini

Watercress / Fennel

Octopus bottarga Marinated / Smoked Red Caviar Kaluga Imperial



Black Cod

Kaluga Imperial Caviar / Miso / Scallion / Caviar Beurre Blanc / Chives

Or

Kagoshima Wagyu A5

Green Asparagus / Soy sauce / Kaluga Caviar /

Confit Potato / Cured Egg

Additional IDR 450,000++



Cheese Platter

Gorgonzola, Camembert, Emmentaler

Strawberry Jam / Apple hibiscus / Grapes

Additional IDR 250,000++



P B & J

Peanut butter / Jelly / Valrhona Chocolate

(Available Additional Caviar 20g - IDR 950,000++)

All prices are subject to 21% Tax & Service.



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.