



## Vegetarian Degustation Menu

8 course IDR 950,000++

### Hoja Santa

*Tempura / Teriyaki*



### Heirloom Beetroot

*Sea Lettuce / Kohlrabi*



### Pumpkin

*Rosemary / Marigold /  
Edamame*

### Urab

*Zucchini / Cucumber /  
Eggplant / Turmeric / Tofu*



### Tofu

*Miso 6months / Enoki / Hijiki / Kelp*



### Jack Fruit

*Braised Young Jackfruit / Fennel / Carrot / Scallion*



### Mushroom Wellington

*King Oyster Mushroom / Kale / Rendang*



### "Cheese" - Cake

*Fruits & Jams / Graham / Yogurt Whey*



### Apple Pie

*Caramel / Mascarpone  
/ Dates*

### PB & J

*Aperitif Cacao / Berries  
/ Meringue*

All prices are subject to 21% Tax & Service



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Apéritif restaurant and bar is designed to be an enchanting and unique experience.

A dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, your first stop at Apéritif is the bar for just that. Included in the dining experience, this allows you to immerse yourself in the design and concept of a bygone era, it will feel like the Roaring Twenties.

The menu explores eclectic global cuisine by way of the Indonesian archipelago, introducing a melange of flavours that reflect the borderless nature of today's world.

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.

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