



## Degustation Menu

8 course IDR 1,450,000++

### Oyster

*Spirulina / Seaweed / Smoked Oyster Emulsion*



### Kaluga Imperial Caviar

*5g Caviar / Blini / Crème Fraîche*

*Additional IDR 325,000++ / 5g*



### Parrotfish

*Pindang Ikan / Hijiki /  
Kemangi / Pistachio*

### Martino

*Beef Tartare / Cured  
Egg / Cucumber Seeds*

### Rujak

*Duck Liver / Shallot /  
Tamarind / Palm Sugar*



### Pumpkin

*Picallili / Marigold /  
Edamame*

### Cauliflower

*Peanut / Yuzu /  
Vegetable  
Crumble/ wood sorrel*



### Papua Crab

*Kohlrabi / Kaluga Caviar  
/ Ikura / Gulai*

### Hokkaido Scallop

*Parsnip / Octopus  
Bottarga*

### Yellow Rice

*Risotto/ Beef Cheek /  
Kha Kai / Sambal Matah*



### Seared Foie Gras

*Soursop / Parsnip  
Additional 260,000++*

### Canadian Lobster

*Parsnip/ Carambola/  
Sambal Oelek/ Dabu Dabu  
Additional 260,000++*



### Squab

*Mole/ Kroepoek/  
Mulberry/ Betutu*

### Iberico Pork

*Sweet potato /  
Beetroot / Rawon*

### Opu Fish

*Japanese Beurre Blanc /  
Antiboise / Avocado*



### Venison Wellington

*Foie Gras / Truffle /  
Shimeji / Rendang*

*\*Minimum Two Guests*

### Kagoshima A5 Wagyu

*Tarragon / Black Garlic /  
Pickled Shallot / Potato*



### "Cheese" - Cake

*Fruits & Jams / Graham / Barley Ice Cream*



### Tape

*Corn / Caramel / Apple*

### PB & J

*Aperitif Cacao /  
Berries / Mushrooms*

### Milk & Honey

*Buttermilk / Yogurt /  
White Chocolate*

All prices are subject to 21% Tax & Service

# Apéritif

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.

Please enjoy your evening with us at Apéritif.