

Apéritif

Bar Snacks

Cappuccino Bisque

Fennel / Cultured Cream

120

🍷

Ceviche

White Fish / Black Rice Kroepoek

50

🍷

Duck Slider

Foie gras/ Tasty Paste / Fennel / Carrot

130

🍷

Brandade

Fish/ Cream/ Chives / Toast

75

🍷

Chawanmushi

Mushroom/ Dashi emulsion / Hijiki

75

🍷

Oyster

Spirulina / Seaweed / Smoked Oyster Emulsion

35

🍷

Tomato Tarte

Parmesan / Lemon Thyme / Buttermilk

55

🍷

Iberico Ham

Traditional Accoutrements

30g / 120

🍷

Caviar Service

Traditional Accoutrements

5g / 325

All prices are in IDR ,000's and Subject to 21% Tax & Service

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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 canapes, 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 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 dining with us at Apéritif.

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