



## Degustation Menu

6 course IDR 1,150,000++

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

### Oyster Chawanmushi

*Dashi / Seaweed*

### Hoja Santa

*Tempura / Teriyaki / Oxalis*



### Kaluga Imperial Caviar

*Caviar / Blini / Crème Fraîche*

IDR 350,000 - 5gr / IDR 540,000 - 10gr / IDR 1,250,000 - 20gr



### Martino

*Beef Tartare / Cured Egg /  
Cucumber Seeds*

### Foie Gras

*Terrine / Rujak / Mango  
/ Cucumber*

### Snapper

*Snake Bean /  
Kemangi Oil / Ginger Torch*

**Mushroom Forest**  
*Cabernet Sauvignon /  
Hibiscus / Shimeji / Shiitake*

**Fruit Tomatoes**  
*Burrata / Zucchini /  
Kemangi*

### \* Lobster \*

*Jicama / Fennel /  
Nori / Woku*

### \* Tofu \*

*6 Month Miso / Enoki /  
Hijiki / Kelp*

### \* Iberico Pluma \*

*Parape / Pickles*



### Homemade Pasta

*Smoked Ikura /  
Beurre Blanc / Dill / Octopus Bottarga  
Additional IDR 210,000++*

### Homemade Pasta

*Kaluga Imperial Caviar /  
Beurre Blanc / Dill / Octopus Bottarga  
Additional IDR 350,000++*



### Bebek Lado Ijo

*Aged Duck / Tomatillo /  
Confit*

### Opu Fish

*Hijiki /  
Smoked Dashi / Miso Glaze / Broccoli*



### Venison Wellington

*Foie Gras / Mushroom /  
Rendang / Mashed Potato  
\*Minimum Two Guests*

### Wagyu Kagoshima A5

*Green Asparagus / Semur /  
Mashed Potato  
Additional IDR 350,000++ / 60gr*



### Milk & Honey

*Buttermilk / Yogurt / White  
Chocolate*

### Purple Garden

*Cream Cheese Mousse /  
Blackberries and Raspberry /  
Red Wine*



### \* Chocolate Bounty \*

*Guanaja 70% /  
Peanut Caramel /  
Coconut Sorbet / Malibu Sabayon*

### \* Cherry Ripe \*

*Kirsch / Balinese Sour Cherries /  
Abinao 85%*

All prices are subject to 21% Tax & Service