



Aperitif
Bar Snack Menu

Starters

Cured Fish <i>Cucumber, Betelnut Leaf Tempura</i>	175,000
Flammekueche (Tarte Flambe, Alsace Pizza) <i>Bacon, Sour Cream, Onion, Mushroom</i> <i>(Vegetarian and Halal option available)</i>	160,000
Tofu <i>6 Months Miso, Enoki, Hiiki, Kelp</i>	160,000
Hokkaido Scallop <i>Green Asparagus, Beurre Blanc, Tomato, Dill, Croutons</i>	250,000
Cold Cut Serrano Reserva 12+ <i>Romesco, Almond, Crouton</i>	120,000

Main Course

Venison Wellington <i>Foie Gras, Eggplant, Rendang, Mashed Potato</i>	640,000
Mushroom Wellington <i>Kale, Rendang, Mashed Potato</i>	390,000
Wagyu Kagoshima A5 – 100 gr <i>Green Asparagus, Semur, Mashed Potato</i>	695,000
Lobster Tortellini <i>Kaluga Imperial Caviar / Bisque / Octopus Botarga</i>	375,000
Wagyu Burger (Kagoshima A5) <i>Chipotle Mayo, Smoked Cheddar, Pickle, Jalapeno, Waffle Chips</i>	245,000

Desserts

Sensation White <i>Ivorie Chocolate, Mango, Corriander, Meringue, Cheese Cake</i>	95,000
Chocolate Bounty <i>Guanaja 70%, Peanut Caramel, Coconut Sorbet, Malibu Sabayon</i>	120,000

All prices are subject to 21% Tax & Service