

Aperitif

Lunch Menu
IDR 1,050,000++ / person

Cocktail & Snacks

*Potato Leaf, Fish Tartar, Yuzu Kosho
Martino, Filo Pastry, Pickle
Charcoal Puff, Smoked Mackerel*

Kaluga Imperial Caviar

Caviar / Blini / Crème Fraiche
10g – IDR590,000 / 20g – IDR 1,050,000

Chawanmushi King Prawn

Dashi / Allium / Edamame



Wagyu

Tokusen Roast Carpaccio / Black Garlic / Bone Marrow / Mustard Seeds



Heirloom Tomato

Cheese / Tomatillo / Kombucha



Canadian Lobster

*XO / Bouillon / Ravioli / Black Rice Vinegar
Additional IDR 450,000++*



Opu Fish

*Ponzu Beurre Blanc / Miso /
Heirloom Radish*

Venison Wellington

*Foie Gras / Broccolini /
Rendang / Potato
Minimum Two Guests



Kagoshima Wagyu A5 (Additional 450,000++)

Sweet Potato / Pear / Sesame / Gula Juruh / Jus



Gouda

*Honey / Pear / Almonds / Grapes
Additional IDR 190,000++*



Sensation White

Mango / Meringue / Coconut / Cheesecake Crumble



Petit Fours

Pastry Deli selection by our pastry chef Dayu Chintya

All prices are subject to 21% Tax & Service