

Apéritif

Prestige Menu

IDR 1,800,000++ / person

Cocktail & Snacks

Potato Leaf, Fish Tartar, Yuzu Kosho
Martino, Filo Pastry, Pickle
Squid Tartlet, Suna Cekuh, Yoghurt, Clam

Kaluga Imperial Caviar

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

Scallop Aguachile

Colo – Colo / Cucamelon / Cilantro

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Otoro

Blue Fin Tuna / Kemangi / Tomato / Kombucha

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Turnip

Smoked Oil / Succulents / Celluce / Ikura

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XXL Dutch White Asparagus

Beurre Blanc / Scallop / Tomatoes / Crouton

Additional IDR 350.000++

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Dutch Veal

Loin / White Asparagus / Parsillade / Jus

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Red Snapper

Mussels / Capers / Clams /
Gherkin / Beurre Blanc

Futari Wagyu

Sweet Potato / Pear / Sesame
/ Gula Juruh / Jus

OR

Kagoshima Wagyu A5 (Additional 190,000++)

Sweet Potato / Pear / Sesame / Gula Juruh / Jus

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Gouda

Honey / Pear / Almonds / Grapes

Additional IDR 190,000++

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Honey and Tea

White mousse Ivoire Chocolate / Chamomile / Jasmine /
Fermented Honey

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Purple Rain

Coconut / Black Berry / Guanaja 70%

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Petit Fours

Pastry Deli selection by our pastry chef Dayu Chintya

All prices are subject to 21% Tax & Service