

Guided By the Moon

"A Curated Journey to Purnama Kapat"

*5 courses 1.500.000++



Waxing Crescent

Beginnings, Rising Energy and Light Awakening

Confit Duck Tartlet, Sambal Matah
Tuna Gohu, Sweet Potato, Oxalis
Pumpkin Meringue, Jamu, Jicama, Feta Crème
Charcoal Puff, Smoked Mackerel
Moon Scallop Crème Brûlée, Nori, Palm Sugar



First Quarter

Memory, Growth And Reflection

Cauliflower

Caviar / Oyster Gel / Crab / Sambal Matah
(Additional 660,000++)

Lapis

Bresaola / Duck Liver Mousse / Malang Apple–Pear Chutney
Cured richness with fruit acidity, a balance of preservation and renewal, echoing the first quarter moon: half in shadow, half in light.



Full Moon

Peak Power Energy, Traditions and Ritual

Labu Emas

Miso / Pickle / Fermented Purée / Pumpkin Seed / Marigold
Transformation shown in many textures, like the moon at its fullest a moment of completeness.

Eel in the Green

Pearl Barley / Kemangi / Woku
Herbal, earthy, strong, echoing the deep pull of the tide and strength of the full moon.



Beef Head to Tail

Black Carrot / Antiboise
Green Mango / Kluwek XO
Whole-animal offering, unity of body and spirit at the moon's peak, wholeness and abundance.

Opu Fish

Pesmol / Parsnip
Garden Herbs / Flowers
Rare, noble and ceremonial. Served at moments of reverence, matching the moon at its most majestic.



Venison Wellington

"Chef Nic's Signature, an all time classic"
Foie Gras / Rendang / Sweet Potato
(Additional 820.000++)

Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavors"
Pear / Sesame / Gula Juruh / Jus
(100g / Additional 1.450.000++)
(50gr / Additional 800,000++)



New Moon

Reset and Cleanse

Coconut / Kolang Kaling / Aloe Vera
Cool and fresh, a ritual bath for the mouth and body.



Waning Quarter, Grounding and Closing

Tempeh

Miso / Tahu / Crumble / Caramel / Espuma
A humble dish that brings calm after the fullness of ritual.



Mignardises

Sweet confections & refined brews to complete the journey