

# Guided By the Moon

"A Curated Journey to Purnama Kapat"

7 courses 1.900.000++



Waxing Crescent

## **Beginnings, Rising Energy and Light Awakening**

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

# 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

Confit / Pickle / Fermented Purée / 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.

## Babi Iberico\*

Roasted Organic Pork / Base Genep / Lawar / Sambal A traditional Balinese ritual feasts, festive, communal, celebratory, the essence of a full moon gathering.

100

100

# **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.

## Venison Wellington

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

## Opu Fish

Pesmol / Salsify

Garden Herbs / Flowers

Rare, noble and ceremonial, Served at moments of reverence, matching the moon at its most majestic.

# 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**

+6-0)+

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.

### Tropical\*

Papaya / Pineapple / Ginger / Passionfruit / Carrot Ice / Dark Chocolate Bittersweet and spiced, a warm closing note that settles the journey.



## **Mignardises**

Sweet confections & refined brews to complete the journey