

Guided By the Moon

"A Curated Journey with Sugar Daddy"

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

Green Asparagus

Panna Cotta / Kimchi / Tobiko
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.



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

Pumpkin Bomb

Miso / Balinese Pumpkin / Yoghurt
By Chef Jason Licker.

Halloween Chocolate*

70% Dark Chocolate / Mulberry / Marshmallow
By Chef Dayu.



Mignardises

Sweet Confections & Refined Brews