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## A Borderless Journey With Bodegas Arzuaga

The Journey inclusive of pairing 1.900.000++



### Cocktail & Canapés

Chicken Skin, Liver Mousse, Balado  
Beetroot, Cheese, Apple, Honey  
Cured Red Snapper, Nori, Rujak  
Charcoal Puff, Smoked Mackerel  
Chawanmushi, Oyster, Bumbu Jimbaran



### Aquatir Caviar

*(Please Refer to Caviar Menu)*



### Hokkaido Scallop & Fan D.Oro 2023

*"Cured with the ocean, kissed by the garden"*

Crudo / Tomato / Dabu Dabu / Hijiki / Citrus Gel



### Heirloom Beetroot & Rosae Eco 2023

*"Earthy Bali beets with a Balinese soul."*

Salt Crust Roasted / Pickle / Bumbu / Cashew / Burrata



### Opu Fish & Crianza 2020

*"A classic reborn, with umami and depth."*

Smoked / Fennel Soubise / Woku Sauce



### Aged Duck & Amaya 2020

*"Aged for flavours, paired with tradition."*

Savoy Cabbage / Balinese Lawar / Nasi Kuning / Jamu



### Choco Forest & Reserva 2020

*"Bitter meets sweet, earth meets orchard."*

Bali Coffee / Cuvee Bali Chocolate / Meringue



### Mignardises

Sweet confections & Refined brews to complete the journey

*Prices are subject to 21% Tax & Service*