



Dessert Tasting Journey: Pastry Dialogues

Friday, 11 July 2025
1,900.000 ++/person

Cocktail & Canapés

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



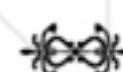
Caviar

(Please Refer to Caviar Menu)



Hokkaido Scallop

"Cured with the ocean, kissed by the garden"
Crudo / Cucumber / Red Radish / Kalamansi / Coconut Milk



Heirloom Beetroot

"Earthy Bali beets with a Balinese soul"
Salt Crust Roasted / Pickle / Bumbu / Cashew / Burrata



Argentinian Red Prawn

"Two textures, two worlds. The Southern Ocean meets the Straits"
Tempura Head / Sambal Tomat / Laksa / Citrus / Dill



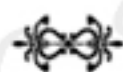
Dutch Veal

"A classic reborn, with umami and depth"
Sweetbread / Mushroom / Acar / Albufeira Sauce



Aged Duck

"Aged for flavours, paired with tradition"
Savoy Cabbage / Balinese Lawar
Nasi Kuning / Jamu



Black Cod

"A whisper of the sea ceremony"
Onion / Buckwheat
Woku / Betel Leaf



Venison Wellington

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



Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavors"
Pear / Sesame / Gula Juruh / Jus
(100g / Additional 1.350.000++)
(50gr / Additional 700.000++)

Jamu

Vanilla / Tumeric / Ginger



Onde-onde

Mung bean / Sesame / Salted Yolk



Bubur Injin

Black rice / Mango / Coconut

Prices are subject to 21% Tax & Service