

Aperitif X **MAISON
DUNAND**

IDR 2.190.000++ per person

Menu

Champagne and Canapes

Mackerel Fennel / Filo Cone Martino / Marinated Fish Wafer

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### **Russian Sturgeon Caviar**

*Caviar / Blini / Crème Fraiche*

10g - IDR590,000 / 28g - IDR 1,490,000

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Foie Gras

Rujak / Shallot / Yicama

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### **Red Snapper**

*Mangut / Belimbi / Scallion*

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Green Asparagus

Olive Oil / Lemon

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### **Caviar Potato**

*Uni / Potato / Russian Sturgeon*

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Lamb

Black Garlic / Morel / Cardamom

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### **PINK!**

*Strawberry / Rosella / Cream Cheese*

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Chocolate Valley

Valrhona Bahibe, Guanaja / Lemon / Galangal

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### **Petit Fours**

*Pastry Deli selection by our pastry chef Dayu Chintya*

All prices are subject to 21% Tax & Service



PRATAMA AGUNG NIAGA  
DISTRIBUTOR

# Apéritif

Apéritif restaurant and bar is designed to be an enchanting and unique experience, not to be rushed.

A dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, the start of your culinary journey with us. Included in the dining experience, the pre-dinner drink allows you to immerse yourself in the design and concept of a bygone era, like being transported back to the roaring twenties.

Your degustation journey of modern global cuisine will start right away, exploring the world through our eclectic degustation menu. End on a sweet note in our bar, where our dessert and petit fours might entice you to continue your evening with a game of pool and a night-cap perhaps?

Belgian Executive Chef Nic Vanderbeeken takes culinary influences from the old Spice Islands and combines it with distinctly modern European flavours and cooking techniques. The sophisticated, seven-course degustation menu presents an unrivalled culinary journey that brings together the flavours of modern gastronomy, lesser-known Indonesian ingredients, exquisite produce sourced globally, and the property's own greenhouse harvest.

Please enjoy your Evening with us at Apéritif.