

Signature Menu

IDR 1,900,000++



Both menus include a glass of champagne & a flower for all mothers

Cocktail & Canapés

Chicken Liver Mousse, Balado, Shallot
Cured Red Snapper, Ponzu, Yogurt
Charcoal Puff, Smoked Mackerel
Chawanmushi, Mushroom, Dashi

*Russian Sturgeon Caviar / **Beluga Caviar

Caviar / Blini / Crème Fraiche

*10g - IDR 690,000 / 28g - IDR 2,400,000

**28g - 2,400,000



Murotsu Bay Oyster

Dabu-Dabu / Watermelon / Kemangi



Wagyu

Tokusen Roast Carpaccio / Black Garlic /
Bone Marrow / Mustard Seeds



Hokkaido Scallop

Chowder / Pineapple Sambal / Clams



Spring Chicken

Bumbu Kuning / Betutu / Jerusalem Artichoke



Opu Fish

Woku / Miso / Tomato

or

Venison Wellington

Foie Gras / Rendang / Sweet Potato
(Minimum of Two Guests)

or

Kagoshima Wagyu A5

(60gr-Additional 700,000++)

Pear / Sesame / Gula Juruh / Jus



Sensation White

Mango / Meringue / Coconut /
Cheesecake Crumble



PB & J

Peanut Mousse / Raspberry & Blackberry / Biscuit



Mignardises

Sweet confections
by pastry chef Dayu Chintya

Avant-Garde Menu

IDR 1,900,000++



Both menus include a glass of champagne & a flower for all mothers

Cocktail & Canapés

Chicken Liver Mousse, Balado, Shallot
Cured Red Snapper, Ponzu, Yoghurt
Charcoal Puff, Smoked Mackerel
Egg Espuma, X.O, Bacon

Mushroom Forest

Focaccia / Shimeji / Sweet Potato / Hibiscus



Sumbawa Prawn

Cucumber / Coconut / Soy Dressing



Alaskan King Crab

Bouillon / Jicama / Ikura



Iberico Pork

Pluma / Heirloom Beetroot / Garlic / Piccalilli Jus



Black Cod

Kuah Asam / Chutney / Fennel

or

Australian Lamb

Loin / Gulai / Rujak / Chinese Cabbage

Milk & Honey

Orange / Yogurt / Fermented Honey



Bounty

Dark Chocolate 70% / Coconut /
Caramelized Peanuts



Mignardises

Sweet confections
by pastry chef Dayu Chintya

Prices are subject to 21% Tax & Service