

Apéritif

X



CHAMPAGNE
TAITTINGER

Reims

Dinner of the 26th April 2024

IDR 2,500,000++



Cocktail & Canapés

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



***Russian Sturgeon Caviar / **Beluga Caviar**

Caviar / Blini / Crème Fraiche
(*10g - IDR 690,000 / 28g - IDR 2,400,000
**28g - 2,400,000)



Hokkaido Scallop

Ponzu / Truffle / Smoked Cream

Domaine Schlumberger grand Cru Riesling 2019



Wagyu

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

Taittinger Brut Reserve NV



Alaskan King Crab

Bouillon / Jicama / Ikura Egg

Taittinger Nocturne Sec NV



Spring Chicken

Bumbu Kuning / Betutu / Jerusalem Artichoke

Taittinger Brut Prélude Grand Cru NV



Pure Black

Sirloin / Pear / Sesame / Gula Juruh / Jus

Taittinger Brut Prestige Rose NV



Milk & Honey

Orange / Yogurt / Fermented Honey

Taittinger Brut Reserve X Umeshu



Mignardises

Sweet confections
by pastry chef Dayu Chintya

Prices are subject to 21% Tax & Service