

## Signature Menu

IDR 2,500,000++



### 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 1,490,000

\*\*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



### Iberico Pork

Pluma / Heirloom Beetroot / Garlic / Piccalilli Jus



### Opu Fish

Woku / Miso / Tomato

or

### Venison Wellington

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

or

### Kagoshima Wagyu A5

Pear / Sesame / Gula Juruh / Jus  
(60gr-Additional 700,000++)



### Sensation White

Mango / Meringue / Coconut /  
Cheesecake Crumble



### Cheese Trolley

(Additional 250,000++)

Nuts / Chutney / Rucola



### PB & J

Peanut Mousse / Raspberry & Blackberry / Biscuit



### Mignardises

Sweet confections  
by pastry chef Dayu Chintya

*Prices are subject to 21% Tax & Service*