

Guided By the Moon Cycle

5 courses 1.500.000++



● New Moon

Cocktail and Canapés

Ube Croustade, Octopus, Daikon
Fennel, Apple, Yuzu, Mustard
Carrot Taco, Duck, Lawar
Charcoal Puff, Smoked Mackerel

Egg Curry, Shimeji Mushroom, Barendo
Small bites that wake up the palate and start the journey.



◐ Half Moon

Tuna

Romesco / Mango Salad / Pindang Sauce / Kemangi
Richer and more comforting flavours as the moon grows brighter..



◑ Nearly Full Moon

Heirloom Tomato

Tomato / Goat Cheese / Kombucha
Fresh flavours with more depth as the journey begins to build.



● Full Moon

Madura Blue Crab

Risotto / Bouillon / Pumpkin / Kemangi
Richer and more comforting flavours as the moon grows brighter.



◌ Fading Moon

Beef Cheek

Coto Makassar / Acar

Cem-Cem Leaves / Beef Consommé

Deep and comforting flavours that invite you to slow down and enjoy the moment.

Line Caught Fish

Dry Aged / Bobor / Summer Garden Vegetables

Gentle flavours and warm spices bring balance to the journey.



Venison Wellington

Foie Gras / Rendang / Sweet Potato

(Additional 820,000++)

A familiar favourite, rich and comforting before the final sweet courses.

Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavours."

Pear / Sesame / Gula Juruh / Jus

*(100g / Additional 1.450.000++)
(50gr / Additional 800,000++)*



◐ Closing Moon

Rice

Pineapple / Vanilla / Cinnamon

Soft sweetness prepares the palate for the final chapter.



● Final Moon

Mignardises

Sweet confections & Refined brews

One last bite before a new cycle begins.

Prices are in IDR .000 subject to 21% Tax & Service