



All Stars: The Originals
Sunday, 20 September 2026

6 courses 2,100*
Wine Pairing 1,000*

Cocktail and Canapés
Amaebi, Caviar, Steamed Egg



Lapis
Bresaola / Liver Parfait / Roast Shallot / Rujak
Cantine Maschio Valdobbiadene, Veneto, Italy



King Crab
Melted Leek / Fermented Water Chestnut
Christophe et Fils Petit Chablis, Burgundy, France



Slipper Lobster
Soybeans / Chilli Relish / Kedondong / Garang Asam
Mud House Sauvignon Blanc, Marlborough, New Zealand



Aged Duck
Beetroot / Black Sambal / Kintamani Orange
Barbanera Gigino Grande Toscana Rosso, Tuscany, Italy



Blackrice
Mango / Coconut / Ginger
Fontanafredda Moscato d'Asti DOCG Bio Le Fronde, Piedmont, Italy



Mignardises
Sweet Confections & Refined Brews

*Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge.