

Guided By the Moon Cycle

7 courses 1.900.000++
*5 courses 1.500.000++

New Moon

Cocktail and Canapés

Pumpkin Cracker, Bacon, Cream Cheese
Fish Sumba Tartlet, Jeruk Kosho
Corn, Parmesan, Citrus
Charcoal Puff, Smoked Mackerel
Beignet, Frog Leg, Sambal Matah

The beginning of the cycle: light, playful bites that open the palate and prepare the guest for the journey ahead.

Growing Moon

Cauliflower

Caviar / Oyster Gel / Crab / Sambal Matah
(Additional 660,000++)

Flavours start to build gently, adding freshness and complexity while keeping the dish clean and precise.

Half Moon

King Prawn

Cashew / Fermented Honey / Young Mango / Bengkuang

A moment of balance, where sweetness, acidity, and fermentation come together with clarity and contrast.

Nearly Full Moon

Green Asparagus

Rujak / Mousseline / Tobiko / Cured Egg / Herbs

The dish gains richness and depth while staying fresh and elegant, showing the menu moving toward fullness

Full Moon

Cuttlefish

Caviar / Eggplant / Kemangi / Crispy Rice

The peak of the menu: bold flavours, clear identity, and confident technique at full intensity.

After Full Moon

Dorper Lamb*

Lamb / Coconut Flakes / Gulai / Kolang - Kaling

Earthy and grounded, this course brings warmth and depth as the menu settles into savoury richness.

Fading Moon

Aged Duck

Banana Blossom / Cassava Leaf / Black
Tamarind Consommé / Yellow Rice

*Whole-animal offering, unity of body and spirit at
Richer, slower flavours that feel comforting and complete
easing the transition away from intensity*

Opu Fish

Poached / Woku / Buttered Leeks
Perilla Seeds Nasi Uduk

Delicate and composed, with warm spice and gentle depth



Venison Wellington

"Chef Nic's Signature, an all time classic"
Foie Gras / Rendang / Sweet Potato
(Additional 820.000++)

Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavours"
Pear / Sesame / Gula Juruh / Jus
(100gr / Additional 1.450.000++)
(50gr / Additional 800.000++)

Cheese Platter

Strawberry Jam / Apple Hibiscus / Grapes
(Additional 350.000++)

Closing Moon

Milk and Honey

Yoghurt / Orange / White Chocolate 33%

Soft sweetness and familiar flavours that gently calm the palate and signal the end of the savoury courses.

Dark Moon

Easter Egg

Coconut / Dark Chocolate 70% / Tuille

Deep, dark flavours that close the cycle with intensity and emotion.

Final Moon

Mignardises

Sweet Confections & Refined Brews
A precise final bite to complete the experience and leave a lasting impression.