

Guided By the Moon

*5 courses 1,700



New Moon

Cocktail and Canapés

Ube Croustade, Prawn, 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

Short Ribs

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

"Chef Nic's Signature, an all time classic"
Foie Gras / Rendang / Sweet Potato
(Additional 820)

Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavours"
Pear / Sesame / Gula Juruh / Jus
*(100gr / Additional 1,450)
(50gr / Additional 800)*



Dark Moon

Chocolate

Tamarind / 70% Chocolate / Almond
Deep chocolate flavours bring the journey to a memorable close.



Final Moon

Mignardises

Sweet Confections & Refined Brews
One last bite before a new cycle begins.