

## 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 Croustade, Jeruk Kosho

Corn, Parmesan, Citrus

Charcoal Puff, Smoked Mackerel

Tartlet, Frog Leg, Truffle, Bumbu Kuning

*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**

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**

#### **Klappertaart**

Coconut / Raisin / Crumble

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

### **Dark Moon**

#### **Kluwek\***

Chocolate / Salak / Kenari

*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.*