

Guided By the Moon

"A Curated Journey to Purnama Kapat"

TASTED! Menu

3 courses 1.100.000++

Cocktail & Canapés

Pumpkin Cracker, Bacon, Cream Cheese
Fish Sumba Croustade, Jeruk Kosho

Corn, Parmesan, Citrus
Charcoal Puff, Smoked Mackerel

Beignet, Frog Leg, Sambal Matah

Starters (Choose One)

Cauliflower

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

Red Snapper

Crudo / Cucumber / Red Radish
Kalamansi / Coconut Milk

Green Asparagus

Rujak / Mousseline / Tobiko
Cured Egg / Herbs

King Prawn

Cashew / Fermented Honey
Young Mango / Bengkuang

Carpaccio

Roasted / Tallow
Bone Marrow Emulsion

Eggplant

Lodeh / Crumble / Kemangi

Cuttlefish

Eggplant
Kemangi / Crispy Rice

Mid-Course

Homemade Pasta or Pomme Moscovite

Caviar of you choice / Beurre Blanc
(Please Refer to Caviar Menu)

Main Courses (Choose One)

Dorper Lamb

Lamb / Coconut Flakes
Gulai / Kolang - Kaling

Aged Duck

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

Mushroom Wellington

Kale / Rendang / Sweet Potato

Venison Wellington

Foie Gras / Rendang / Sweet Potato
(Additional 820,000++)

Kagoshima Wagyu A5

Pear / Sesame / Gula Juruh / Jus
(100gr / Additional 1.450.000++)
(50gr / Additional 800,000++)

Desserts (Choose One)

Klappertaart

Coconut / Raisin / Crumble

Sensation White

Mango / Meringue / Coconut
Cheesecake Crumble

Cheese Platter

Nuts / Chutney / Rucola
(Additional 250,000++)

PB & J

Peanut Mousse / Biscuit
Raspberry & Blackberry

Kluwek

Chocolate / Salak / Kenari

Mignardises

Sweet Confections