

Guided By the Moon
TASTED! Menu

Canapés

Ube Croustade, Prawn, Daikon
Fennel, Apple, Yuzu, Mustard

Carrot Taco, Duck, Lawar
Charcoal Puff, Smoked Mackerel

Egg Curry, Shimeji Mushroom, Barendo

Starters (Choose One)

Cauliflower

Caviar / Oyster Gel / Crab / Sambal Matah
(Additional 660)

Red Snapper

Crudo / Cucumber / Red Radish
Kalamansi / Coconut Milk

Heirloom Tomato

Tomato / Goat Cheese / Kombucha

Tuna

Romesco / Mango Salad
Pindang Sauce / Kemangi

Carpaccio

Roasted / Tallow
Bone Marrow Emulsion

Eggplant

Lodeh / Crumble / Kemangi

Madura Blue Crab

Risotto / Bouillon
Pumpkin / Kemangi

Mid-Course

Homemade Pasta or Pomme Moscovite
Caviar of you choice / Beurre Blanc
(Please Refer to Caviar Menu)

Main Courses (Choose One)

Organic Chicken

Lobster / Parsnip Purée
Albufera / Kremes

Short Ribs

Coto Makassar / Acar / Cem-Cem Leaves
Beef Consommé

Mushroom Wellington

Kale / Rendang / Sweet Potato

Venison Wellington

Foie Gras / Rendang / Sweet Potato
(Additional 820)

Kagoshima Wagyu A5

Pear / Sesame / Gula Juruh / Jus
(100gr / Additional 1,450)
(50gr / Additional 800)

Desserts (Choose One)

Rice

Pineapple / Vanilla / Cinnamon

Sensation White

Mango / Meringue / Coconut
Cheesecake Crumble

Cheese Platter

Nuts / Chutney / Rucola
(Additional 250)

PB & J

Peanut Mousse / Biscuit
Raspberry & Blackberry

Chocolate

Tamarind / 70% Chocolate / Almond

Mignardises
Sweet Confections