

Guided By the Moon

7 courses 1,450

Vegetarian Menu

Cocktail & Canapés

Ube Croustade, Jicama, Daikon
Carrot Taco, Lawar, Serundeng
Fennel, Apple, Yuzu, Mustard
Charcoal Puff, Smoked Tofu
Egg Curry, Shimeji Mushroom, Barendo



Tataki

Watermelon / Soy / Yuzu / Coriander



Heirloom Tomato

Tomato / Goat Cheese / Kombucha



Bubur Manado

Risotto / Bouillon / Pumpkin Kemangi



Eggplant

Lodeh / Crumble / Kemangi



Mushroom Wellington

Kale / Rendang / Sweet Potato



Rice

Pineapple / Vanilla / Cinnamon



Chocolate

Tamarind / 70% Chocolate / Almond



Mignardises

Sweet Confections & Refined Brews

Cocktail & Canapés

Ube Croustade, Jicama, Daikon
Carrot Taco, Lawar, Serundeng
Karedok, Vegetables, Citrus
Soy Emulsion, Dashi Tare, Tempe Crumble

Tataki

Watermelon / Soy / Yuzu / Coriander



Heirloom Tomato

Tomato / Cashew / Kombucha



Bubur Manado

Risotto / Bouillon / Pumpkin Kemangi



Eggplant

Lodeh / Crumble / Kemangi



Jackfruit

Coto Makassar / Acar / Cem-Cem Leaves



Kolak

Sweet Potato / Banana / Coconut



Tamarillo

Dark Chocolate / Kluwek / Kemangi



Mignardises

Sweet Confections & Refined Brews