

Guided By the Moon Cycle

Romantic Candlelight Dinner

7 courses 2.500.000++

*5 courses 2.100.000++

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.