Apéritif Presents

Guided By the Lunar Cycle

5 courses 1.700

New Moon
Cocktail and Canapés
Spring Chicken / Skin Cracker / Sambal Tomat
Fish Naniura / Tartlet
Beetroot / Fromage Blanc / Jicama
Charcoal Puff / Smoked Mackerel
Small bites awaken the palate and mark the beginning of the journey.

Growing Moon
Chawanmushi
Dashi / Blue Crab
Delicate, comforting flavours build softly as the moon starts to appear

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

Half Moon
Lapis Bresaola
Foie Gras / Rujak / Pineapple
Richness meets acidity and tropical freshness as the intensity grows.

Full Moon
Mushroom Forest
Lion's Mane / Jerusalem Artichoke / Escabeche
At the brightest point of the cycle, earthy flavours reach their fullest expression.

After Full Moon
Cuttlefish
Pindang Palembang / X.O. / Chili Oil
Bright acidity, spice and the flavours of the sea carry us gently away from fullness.

Last Light
Opu Fish
Palm Kale / Woku / Garden Herbs / Nasi Uduk
Fresh herbs, greens and aromatic woku bring lightness and balance towards the end of the savoury journey..

Closing Moon
Aged Duck
Duck Breast / Pak Choi / Confit Leg / Tamarind Jus
Depth and warmth mark the final savoury chapter as the moon disappears into darkness.

Venison Wellington
Foie Gras / Rendang / Sweet Potato
(Additional 820)
A familiar favourite, rich and comforting before the final sweet courses.

Kagoshima Wagyu A5
Pear / Sesame / Gula Juruh / Jus
(100g / Additional 1,450)
(50gr / Additional 800)
"A melt-in-your-mouth experience of unique flavours."

Cheese Platter
Strawberry Jam / Apple Hibiscus / Grapes
(Additional 350)

Dark Moon
Chocolate Kretek
Chocolate / Clove / Coffee / Kalamansi
Dark chocolate and coffee meet warm clove and bright kalamansi, completing the lunar journey.

Mignardises
Sweet confections & Refined brews
One last bite before a new cycle begins.

Prices are in IDR '000 and subject to 21% Tax & Service Charge.