TASTING MENU ONE

RP.690,000++ PER PERSON

INCLUDING WINE PAIRING RP.1.140.000++

Ikan Tongkol
Yellowfin tuna, watermelon, rujak dressing

Lawar Bebek
Balinese duck salad, rempeyek

Soto Cumi
Shaved squid soup, vermicelli, leek, fried shallots

Albaluna – Prosecco Extra Dry, Veneto, Italy (100ml)

Bakpao Sapi
Sumatran beef rendang steamed bun, pickled daikon

Udang
Sulawesi chargrilled tiger prawn, dabu dabu

Ayam Bakar
Javanese grilled chicken, peanut sauce, soy

Round Hill – Chardonay, California, USA (100ml)

Sapi Garo Rica
Manadonese slow roast beef cheek, tomato, potato, kemangi
Coconut rice + sambal

Finca Las Moras – Malbec, San Juan, Argentina (100ml)

Belimbing
Starfruit sorbet, raspberry granita

Tape Ketan
Pandan sponge, mango parfait, black sticky rice ice cream

Thomas Barton Reserve – Sauternes, France (30ml)

TASTING MENU TWO

RP.1,100,000++ PER PERSON

INCLUDING WINE PAIRING RP.2.090.000++

Calamansi Sour – Espolon Blanco tequila, wine cordial, calamansi, kaffir lime

Ikan Asap
Smoked ocean trout, coconut puree, tobiko

Kerang Bakar
Jimbaran scallop, urap, sambal matah

Risoles Kambing
Sumatran lamb rendang rissole, sambal ijo

Soto Ayam
Chicken dumpling soup, vermicelli, fried shallot

Laurent Perrier Champagne – La Cuvee Brut (100ml)

Bakpao Babi
Sulawesi soy glazed pork belly steamed bun, balado, pickled daikon

Gulai Udang
Sumatran slipper lobster curry, school prawn, potato

Opor Bebek
Javanese roasted duck, cassava leaves, crispy skin

Domain By Ott – Rose, Cotes De Provence, France (100ml)

Semur Sapi
Betawi style wagyu rib eye, beef cheek, cassava croquette, greens, soy
Coconut rice + sambal

Wolf Blass Gold Label – Cabernet Sauvignon, South Australia (100ml)

Mangga
Mango sorbet, lemon granita

Dadar Gulung
Pandan pancake, palm sugar mousse, jackfruit, coconut ice cream

Thomas Barton Reserve – Sauternes, France (30ml)

OR

Coconut Espresso Martini – Planteray rum, Balinese chocolate, coconut