

SHARED DINING

TASTING MENU 10 SERVINGS | Snack, Ocean, Farm, Garden, Sweet | 450 per pax
The chef sets the tasting menu and it will be served to the entire table (min. 2 pax)

ADD WINE PAIRING 4 GLASSES | 320 per pax

Snack

Brown Butter Waffle | Cream Cheese | Smoked Salmon | Chives | 60
Local Oysters | Mandarin Ponzu | Chili Oil (1 pc) | 50
Onion Tart | Javanese Pepper | Sun-dried Tomatoes | Parmesan | 50
Babi Guling Croquettes | Bumbu Bali | Crispy Pork Skin | Chipotle Mayo | 60
French Fries | Parmesan | Truffle Oil | 60

Ocean

Cod | Roasted Romain Salad | Turnip Crudit  | Sauce Blanquette | 130
Fried Scallops | Snow Peas | Edamame | Mussel Yuzu Sauce | 140
Fragrant Thai Grilled Prawns | 150
Seafood Tortellini | Laksa Sauce | Dill | 130

Farm

Beef and Foie Gras Wonton | Shimeji and Enoki Mushrooms | Oxtail Soup | Coriander | 150
Crispy Duck | Katsuobushi | Bao Buns | Red Coleslaw | Pickled Cucumber | Chili Ginger Sauce | 160
Beef Tartare 100 g | Smoked Chipotle Mayo | Sun-dried Tomatoes | Rice Chips | Herbs | 160
Rib Eye 150 g | Saut ed Spinach | Onions | Chimichurri | 350

Special

CANARD   LA PRESSE

Roasted Duck Breast | Pressed Duck Sauce | Potatoes | Glazed Beetroots
Minimum order 2 servings | 330 per serving

Garden

Roasted Cabbage | Pickles | Lemon Cream | Salted Almonds | Fermented Cabbage Sauce | 80
Grilled Cauliflower | Red Curry | Hazelnut Praline | Coconut Sauce | 70
Roasted Mushrooms | Salsa Verde | Asparagus | Green Beans | Kale | Asparagus Sauce | 100
Juhu Salad | Local Greens | Chili | Garlic | Coconut Milk | 60

Sweet

Date Cake | Sesame Praline | Caramel | Whisky | Sour Cream Ice Cream | 70
Cr me Fraiche Parfait | White Chocolate Ganache | Yuzu Gel | Strawberries | 90
Passion Fruit Sorbet | Chocolate | White Tea | Candy Floss | 110
Black Rice Pudding | Mango | Roasted Almonds | Coconut Sauce | 70

All prices are in 000 rupiahs and subject to 11% taxes and 5% service charge