

DEGUSTATION MENU

Amuse-bouche

Oyster - apple texture
Smoked tuna – avocado – avruga

Hokkaido Scallop U10

Pomelo, jicama, sea grapes, coriander oil

Jembrana Mud Crab

Flat dumpling, shimeji, ginger flower, laksa spice – crab broth

Sawangan Octopus

Fragrant “Jatiluwi” black rice porridge, tomato confit, plant crumbles, kemangi basil

Sumberkima Coral Trout

Steamed coral trout, zucchini - kombu, black ink sauce, green shallot oil

Kiwami Wagyu Beef Striploin MB9+

Char-grilled vegetable – mushroom mille-feuille, roasted garlic coulis,
organic miso meat jus

Pre Dessert

Coconut – Passion – Ginger

Green Tea – Yuzu

Green tea – yuzu crèmeux orange sorbet, black sesame

Petit Four

Coffee or Tea

IDR 1,850,000 net per person

OUR EFFORT TO FULFILL YOUR EXPECTATION, PLEASE INFORM OUR STAFF SHOULD YOU HAVE
SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.

PRICE IS INCLUSIVE OF 21% SERVICE CHARGE AND GOVERNMENT TAX