

# DEGUSTATION MENU

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## *Amuse-bouche*

Oyster - apple texture  
Smoked tuna – avocado – avruga

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## *Hokkaido Scallop U10*

Pomelo, jicama, sea grapes, coriander oil

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## *Jembrana Mud Crab*

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

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## *Sawangan Octopus*

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

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## *Sumberkima Coral Trout*

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

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## *Kiwami Wagyu Beef Striploin MB9+*

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

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## *Pre Dessert*

Coconut – Passion – Ginger

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## *Green Tea – Yuzu*

Green tea – yuzu crèmeux orange sorbet, black sesame

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## *Petit Four*

*Coffee or Tea*

IDR 1,700,000 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