

# DEGUSTATION MENU

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Amuse-bouche  
Panko fried oyster, pineapple sambal

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Marukoban Fish Carpaccio  
*Textures lemon, sea grapes pearls, shallot, micro cilantro,  
trigona honey, citrus emulsion, cilantro oil*

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Slipper Lobster Tail  
*Steamed lobster dumplings, Asian flavored lobster consommé,  
shallot oil*

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Char-Grilled Octopus Tentacle  
*Plaga pepper salsa, kemangi basil, almond chickpeas hummus,  
organic cress*

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Barramundi Fillet  
*Tender braised banana blossom, seafood dumplings,  
roroban flavored coconut milk emulsion*

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Kiwami Wagyu Beef Striploin MB9+  
*Seasonal mushroom, roasted onion coulis, potato manju,  
aka miso meat jus*

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Lemon | Organic Tea | Honey | Thyme  
*Reinvented lemon tea tart, honey-thyme sorbet*

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Petit four  
Coffee or tea

IDR 1,450,000 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