

DEGUSTATION MENU

Amuse-bouche

Panko fried oyster, pineapple sambal

Marukoban Fish Carpaccio

Textures lemon, sea grapes pearls, shallot, micro cilantro,
trigona honey, citrus emulsion, cilantro oil

Slipper Lobster Tail

Steamed lobster dumplings, Asian flavored lobster consommé,
shallot oil

Char-Grilled Octopus Tentacle

Plaga pepper salsa, kemangi basil, almond chickpeas hummus,
organic cress

Barramundi Fillet

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

Kiwami Wagyu Beef Striploin MBG+

Seasonal mushroom, roasted onion coulis, potato manju,
aka miso meat jus

Lemon | Organic Tea | Honey | Thyme

Reinvented lemon tea tart, honey-thyme sorbet

Petit four

Coffee or tea

IDR 1,550,000 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