

# The Gourmet

## Amuse Bouche Chef's Collection

### Cold Almond Soup

Hokkaido scallop, pickled grapes, seaweed and lemon skin

### Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

### Lobster Cocktail

Clams and kalamansi consommé, walnut hollandaise, avocado

### Grilled Black Cod

Smoked lobster bisque, pasta and lemon

### Grilled Wagyu Rib Eye

Wagyu beef rib eye, lettuces, anchovy cream and red wine jus

### Berry Frappe

Pickled strawberries, basil and coconut milk

### Chocolate Cappuccino

Coffee, almond and saffron

### Petits Fours

1,250 per person

Add wine pairing 950 per person

# The Essential

## Amuse Bouche Chef's Collection

### Cold Almond Soup

Hokkaido scallop, pickled grapes, seaweed and lemon skin

### Cherry Tomato Crispy Tart

Lentil hummus, yogurt, herbs and sprouts

### Grilled Black Cod

Smoked lobster bisque, pasta and lemon

Or

### Grilled Wagyu Rib Eye

Wagyu beef rib eye, lettuces, anchovy cream and red wine jus

### Berry Frappe

Pickled strawberries, basil and coconut milk

### Chocolate Cappuccino

Coffee, almond and saffron

### Petits Fours

890 per person

Add wine pairing 700 per person

Our degustation menu will be served for the entire table only

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

## Appetizer

### **Iberico Ham "Extra Puro Bellota"**

Crystal bread, tomato spread and extra virgin olive oil  
480

### **Cold Almond Soup**

Hokkaido scallop, pickled grapes, seaweed and lemon skin  
225

### **Organic Garden**

Seasonal vegetables, tomato, basil, olive oil sorbet  
200

### **Cherry Tomato Crispy Tart**

Lentil hummus, yogurt, herbs and sprouts  
210

### **Lobster Cocktail**

Clams and kalamansi consommé, walnut hollandaise and avocado  
390

### **Char Grilled Octopus**

Roasted eggplant, chickpea mousse and olive crumble  
225

### **Lobster & Foie Gras**

Jerusalem artichoke soup, caramelized green apple and shallot confit  
390

### **Pumpkin Tortellini**

Pine nut, sage butter, goat cheese and lemon confit  
225

## Main Course

### **Roasted Tomato Risotto**

"Acquerello" rice and herbs  
280

### **Grilled Black Cod**

Smoked lobster bisque, pasta and lemon  
420

### **Barramundi**

White beans, tomato relish, roasted asparagus and olive oil sauce  
310

### **Lamb Rack**

Moroccan spice, pickled vegetables, yogurt and spice lamb jus  
420

### **Pork Belly Confit**

Apple and kalamansi sauce  
340

### **Grilled Wagyu Rib Eye**

Wagyu beef rib eye, lettuces, anchovy cream and red wine jus  
550

### **Our Beef Rossini**

Black Angus beef tenderloin, potato and mascarpone risotto and foie gras  
500

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