Degustation Menu

6 course IDR 1,150,000++ * 8 course IDR 1.450.000++ *

Oyster Chawanmushi Dashi / Seaweed

Gado - Gado

Peanut / Jicama / Gem Lettuce

(SE)

Kaluga Imperial Caviar

Caviar / Blini / Crème Fraîche

IDR 200,000 - 5qr / IDR 350,000 - 10qr / IDR 650,000 - 20qr

(385)

King Kobia

Martino

Blimbing Wuluh / Chilli / Ginger Torch / Kombucha Beef Tartare / Cured Egg / Cucumber Seeds

C88D

Mushroom Forest

6 Month Miso / Enoki / Hiiiki /

Fruit Tomatoes

Sweet Potato / Hibiscus / Shimeji / Shiitake

Burrata / Zucchini /

Kemangi

(380)

* Tofu * * Iberico Pork *

Parape / Pickled Onion /

Kelp

Pork Jus / Plumas

Homemade Pasta

(389) Lobster Tortellini

Ravioli

Black Winter Truffle / Albufera

Slipper Lobster / Bisque / Octopus Botarga

Confit Duck Leg / Foie Gras / Albufera

Additional IDR 295,000++ Additional IDR 250,000++

Additional IDR 395,000++

(SEC)

Aaed Duck

Octopus

Tomatillo /

Kemanai / Sweet Potato /

Confit Duck Lea / Cassava Leaf

Salsa

CSRO

Venison Wellington

Wagyu Kagoshima A5

Opu Fish Hijiki /

Foie Gras / Mushroom / Rendana / Mashed Potato *Minimum Two Guests

Green Asparagus / Semur / Mashed Potato

Smoked Dashi / Miso Glaze /

Additional IDR 395,000++/ 60gr

Broccoli

C880

Cheese Platter

Gorgonzola / Camembert / Brie

Additional IDR 250,000++

(KB)

Milk & Honey Buttermilk / Yogurt / White

Purple Garden Cream Cheese Mousse /

Chocolate

Blackberries, Raspberry and Beetroot /

Red Wine

C880

* Chocolate Bounty * Guanaia 70% /

Cherry Ripe * Kirsch / Balinese Sour Cherries /

Peanut Caramel / Coconut Sorbet /

Abinao 85%

Malibu Sabayon

All prices are subject to 21% Tax & Service

Degustation Menu

6 course IDR 1,150,000++ * 8 course IDR 1.450.000++

Gado - Gado

Oyster Chawanmushi Dashi / Seaweed

Peanut / Jicama / Gem Lettuce

(38)

Kaluga Imperial Caviar

Caviar / Blini / Crème Fraîche

IDR 200,000 - 5qr / IDR 350,000 - 10qr / IDR 650,000 - 20qr

(380)

C880

C880

King Kobia

Blimbing Wuluh /

Chilli / Ginger Torch / Kombucha

Martino Beef Tartare / Cured Egg / Cucumber Seeds

Mushroom Forest

Sweet Potato / Hibiscus /

Shimeji / Shiitake

Kemangi

Fruit Tomatoes

Burrata / Zucchini /

* Tofu *

* Iberico Pork *

6 Month Miso / Enoki / Hiiiki / Parape / Pickled Onion / Kelp

Pork Jus / Plumas

CSED Lobster Tortellini

Homemade Pasta Black Winter Truffle /

Albufera Additional IDR 295,000++ Slipper Lobster / Bisque / Octopus Botarga

Additional IDR 250,000++

/ Albufera

Additional IDR 395,000++

(389)

Aged Duck Confit Duck Leg / Cassava Leaf

Tomatillo /

Octopus Kemangi / Sweet Potato /

Salsa

(2880)

Venison Wellington

Foie Gras / Mushroom / Rendana / Mashed Potato

*Minimum Two Guests Additional IDR 395,000++/60gr

Wagyu Kagoshima A5 Green Asparagus / Semur / Mashed Potato

Hijiki / Smoked Dashi / Miso Glaze / Broccoli

Opu Fish

Ravioli

Confit Duck Leg / Foie Gras

C880

Cheese Platter

Gorgonzola / Camembert / Brie Additional IDR 250,000++

C880

(389)

Milk & Honey

Buttermilk / Yogurt / White Chocolate

Purple Garden Cream Cheese Mousse /

Blackberries, Raspberry and Beetroot / Red Wine

Chocolate Bounty *

Malibu Sabayon

Guanaia 70% / Peanut Caramel / Coconut Sorbet /

Kirsch / Balinese Sour Cherries /

Abinao 85%

* Cherry Ripe *

All prices are subject to 21% Tax & Service

Apérilif

Apéritif restaurant and bar is designed to be an enchanting and unique experience, not to be rushed.

A dining concept that integrates the long-standing European tradition of enjoying a pre-dinner drink and canapés, the start of your culinary journey with us. Included in the dining experience, the pre-dinner drink allows you to immerse yourself in the design and concept of a bygone era, like being transported back to the roaring twenties.

Your degustation journey of modern global cuisine will start right away, exploring the world through our eclectic degustation menu. End on a sweet note in our bar, where our dessert and petit fours might entice you to continue your evening with a game of pool and a night-cap perhaps?

Belgian Executive Chef Nic Vanderbeeken takes culinary influences from the old Spice Islands and combines it with distinctly modern European flavours and cooking techniques. The sophisticated, eight-course degustation menu presents an unrivalled culinary journey that brings together the flavours of modern gastronomy, lesser-known Indonesian ingredients, exquisite produce sourced globally, and the property's own greenhouse harvest.

Please enjoy your Evening with us at Apéritif.

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