



Degustation Menu

6 course IDR 1,150,000++

* 8 course IDR 1,450,000++ *

Oyster Chawanmushi

Dashi / Seaweed

Gado - Gado

Peanut / Jicama / Gem Lettuce



Kaluga Imperial Caviar

Caviar / Blini / Crème Fraîche

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



King Kobia

Blimbing Wuluh /

Chilli / Ginger Torch / Kombucha

Martino

Beef Tartare / Cured Egg /

Cucumber Seeds



Mushroom Forest

Sweet Potato / Hibiscus /

Shimeji / Shiitake

Fruit Tomatoes

Burrata / Zucchini /

Kemangi



* Tofu *

6 Month Miso / Enoki / Hijiki /

Kelp

* Iberico Pork *

Parape / Pickled Onion /

Pork Jus / Plumas



Homemade Pasta

Black Winter Truffle /
Albufera

Additional IDR 295,000++

Lobster Tortellini

Slipper Lobster / Bisque /
Octopus Botarga

Additional IDR 250,000++

Ravioli

Confit Duck Leg / Foie Gras
/ Albufera

Additional IDR 395,000++



Aged Duck

Tomatillo /

Confit Duck Leg / Cassava Leaf

Octopus

Kemangi / Sweet Potato /

Salsa



Venison Wellington

Foie Gras / Mushroom /
Rendang / Mashed Potato

*Minimum Two Guests

Wagyu Kagoshima A5

Green Asparagus / Semur /
Mashed Potato

Additional IDR 395,000++ / 60gr

Opu Fish

Hijiki /

Smoked Dashi / Miso Glaze /
Broccoli



Cheese Platter

Gorgonzola / Camembert / Brie

Additional IDR 250,000++



Milk & Honey

Buttermilk / Yogurt / White
Chocolate

Purple Garden

Cream Cheese Mousse /
Blackberries, Raspberry and Beetroot /
Red Wine



* Chocolate Bounty *

Guanaja 70% /

Peanut Caramel / Coconut Sorbet /
Malibu Sabayon

* Cherry Ripe *

Kirsch / Balinese Sour Cherries /

Abinao 85%

All prices are subject to 21% Tax & Service



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Apéritif

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.

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