

Signature Menu

IDR 1,690,000++

Cocktail & Canapés

Chicken Liver Mousse, Balado, Shallot
Cured Red Snapper, Ponzu, Yogurt
Charcoal Puff, Smoked Mackerel
Chawanmushi, Mushroom, Dashi

*Russian Sturgeon Caviar / **Beluga Caviar

Caviar / Blini / Crème Fraiche

*10g - IDR 690,000 / 28g - IDR 2,400,000

**28g - 2,400,000

Murotsu Bay Oyster

Dabu-Dabu / Watermelon / Kemangi

Wagyu

Tokusen Roast Carpaccio / Black Garlic /
Bone Marrow / Mustard Seeds

Hokkaido Scallop

Chowder / Pineapple Sambal / Clams

Spring Chicken

Tori Paitan / Koya / Bumbu Kuning

Opu Fish

Woku / Miso / Tomato

or

Venison Wellington

Foie Gras / Rendang / Sweet Potato
(Minimum of Two Guests)

or

Kagoshima Wagyu A5

(60gr-Additional 700,000++)

Pear / Sesame / Gula Juruh / Jus

Cheese Trolley

Nuts / Chutney / Rucola

PB & J

Peanut Mousse / Raspberry & Blackberry / Biscuit

Mignardises

Sweet confections
by pastry chef Dayu Chintya

Avant-Garde Menu

IDR 1,690,000++

Cocktail & Canapés

Chicken Liver Mousse, Balado, Shallot
Cured Red Snapper, Ponzu, Yoghurt
Charcoal Puff, Smoked Mackerel
Egg Espuma, X.O, Bacon

Mushroom Forest

Focaccia / Shimeji / Sweet Potato / Hibiscus

Sumbawa Prawn

Jerusalem Artichoke / Cucumber / Coconut /
Soy Dressing

Alaskan King Crab

Bouillon / Jicama / Cured Egg

Iberico Pork

Pluma / Heirloom Beetroot / Garlic / Piccalilli Jus

Black Cod

Kuah Asam / Chutney / Fennel

or

Australian Lamb

Loin / Gulai / Rujak / Chinese Cabbage

Poire "Belle Dayu"

Almond / Pear / Amaretto Ice Cream

French Toast

Puff pastry / Brown Butter / Coconut

Mignardises

Sweet confections
by pastry chef Dayu Chintya

Prices are subject to 21% Tax & Service