

7 COURSE TASTING MENU

Alaskan Scallop Sashimi

Ponzu, yuzu kosho, kiwi-pineapple relish, mint

Prosecco, Fantinel Brut Extra Dry NV

Japanese Style Kiwami 9+ Beef Tartare

Tempura nori chips, truffled quail egg, seaweed

***Sauvignon Blanc, Ohau Wovenstone,
Marlborough, NZ***

Steamed Foie Gras Chawan Mushi

Blue crab, dashi, shimeji mushrooms, edamame,
spring onion

Pinot Griogio, Attems, Friuli Venezia Giulia, Italy

Pepper Seared Grade A+ Tuna "a la pascal"

Eggplant caponata, crushed olive oil potatoes, olive
tapenade

***Chardonnay, Wolf Blass Bilyara
South Australia, Australia***

Slow Roasted Duroc Pork Belly

Truffle polenta, chorizo vinaigrette
sunny side quail eggs

***Pinot Noir, Babich Wines, Marlborough
New Zealand***

"INTERMEZZO"

Slow Cooked Wagyu Oyster Blade steak

Parmesan creamed barley, sweet corn, porcini jus
truffle froth

***Marchesi de Frescobaldi 'Remole' Toscana IGT,
Tuscany, Italy***

POD 64% Chocolate Melting Sphere

White chocolate mousse, passion fruit jelly
lemon popping candy, pandan streusel

FOOD IDR 750++/PERSON

WINE PAIRING IDR 1.300++/PERSON

All prices are quoted in thousands Indonesian rupiah and
subject to 10% service charge and 11% prevailing
government tax
any food allergies or intolerance? Please inform us