



# VALENTINE'S DAY 2016

# **FIRE** 13 & 14 FEBRUARY 2016 **IDR 650++/PERSON\***

**EXCLUSIVE 4 COURSES MENU** ON OPTIONAL COURSES



# AMUSE BOUCHE

### Osetra Caviar

Chilled saffron noodles, canadian lobster, cucumber

## **IST STARTER**

**Carpaccio of Norwegian Salmon**Frozen grapes, shaved radish shallots, nahm jim, rambutan

## **Kiwami 9+ Beef Tartare**

Grilled bread, house pickles coleman's mustard

# 2ND STARTER

# Celeriac & Black Truffle Bisque

crème fraiche ice cream, leek ash, king crab

### Sautéed Foie Gras "Cassoulet"

braised white beans, smoked duck bacon, duck confit popovers

# ERMEZZO

# Mango-Basil Sorbet

Assorted fruit jellies, pop rocks

# MAIN COURSE

**Duo of Wagyu 7+ Stockyard Beef** roasted & braised, cauliflower, porcini cabernet-coffee jus

# or Marinated Black Cod

Jamon butter sauce, sweet corn, blue crab asparagus, truffle powder

# **Bitter Sweet Spiced Chocolate Mousse**

Peanut butter-brownie ice cream, peanut brittle white chocolate meringue

or

### **Selection of AOC Cheese**

Fruit mustarda, lavash, grapes

### **Pod Chocolate Lip Pralines**

\*All prices are in thousand Indonesian rupiah & subject to 10% service charge and 11% prevailing government tax