



CHEF TABLE

AMUSE BOUCHE

Chef Creation

ENTRÉE

Torched Hamachi | Pickles Seaweed | Soy Reduction | Miso Black Garlic

SECOND

Lobster Bisque | Lobster Tortellini | Croutons | Green Truffle Oil

THIRD

*Seared Giant Scallops | Tomato Chili Jam | Local Seaweed | Ikura | Edamame Puree
| Crispy Rice Crackers*

SHERBET

Maracuya Sorbert

MAIN

*Beef Manhattan | Roasted Onion | Carrot Confit | Buttered Mushroom | Potato Risotto
| Wasabi Cream | Beef Gravy*

SWEET

Black Forest | Chocolate Gateux, Raspberry Pate, Dark Cherry Filling

IDR 1.950 ++/person

All prices are quoted in '000 Indonesian rupiah and subject to 21% service charge and prevailing government tax.