4-Course
Set Dinner Menu
SEATED MENU

MENU 1

Ultra rare yellowfin tuna
Pickled cucumber, jicama and spherical of tamarind vinaigrette

♦

Pan seared deep sea scallop U-10
In light lemongrass infused carrot velvet, Avruga pearls and lime foam

♦

Bread-crusted Australian lamb chop
mille feuille of roasted Mediterranean vegetables, eggplant caviar
and rosemary meat reduction

♦

Rose pannacotta
With raspberry jelly, lychee sherbet and pistachio crumbles

♦

Chocolate Truffles

Illy Coffee or TWG Tea

Price per person is at IDR 1,898,000 Net

*The above menu subject to change without prior notice*
SEATED M E N U

MENU 2

Alaskan crab meat dumpling and cured duck breast
In duck herbal broth, enoki mushroom and sesame oil

Slow-poached triple tail fish fillet
Chinese barley risotto, baby spinach, confit of tomato beef steak, lemongrass-infused crustacean emulsion

Beef cheek and foie grass in bread crust
Truffle oil flavored potato mousseline, butter glazed seasonal vegetables and red wine jus

Kalingo chocolate mousse
With ginger cremeux, coconut sherbet and hazelnut crumbles

Chocolate Truffles
Illy Coffee or TWG Tea

Price per person is at IDR 1,898,000 Net

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