



5-Course
Set Dinner Menu

SEATED M E N U

MENU 1

Slow confit of sweet prawn tartar

Marinated with Balinese sambal matah with coconut and passion fruit dressing



Alaskan scallop U-10

In lemongrass-infused sweet corn bisque with garnitures



Ricotta cheese and young spinach tortellini

Tossed with sun-dried tomatoes, fresh organic herbs, parmesan foam and basil oil



Stockyard beef striploin – prepared medium rare

black truffle dauphinoise potato, garden vegetables, natural meat jus and white truffle oil



Lemon tart

crispy meringue, yoghurt ice cream and caramel coulis



Chocolate Truffles

Illy Coffee or TWG Tea

Price per person is at IDR 2,098,000 Net

SEATED M E N U

MENU 2

Citrus cured Tasmanian salmon

Transparent beetroot, tomato and cucumber salsa with lemon sour cream vinaigrette



Indian Ocean seafood agnolotti

In crustacean bisque served with Avruga pearls and truffle oil



Tataki of yellow fin tuna

With escargot and mushrooms ragout, vanilla foam



Pan-roasted medallion of Wagyu beef fillet

Served with ragout of beef shank, seasonal mushroom, foie gras butter and red wine meat jus



Valrhona manjari mousse

griotte compote, sacher, biscuit, milk chocolate Chantilly and TWG ice cream



Chocolate Truffles

Illy Coffee or TWG Tea

Price per person is at IDR 2,098,000 Net