

Degustation Dinner Menu

Amuse bouche

Duval Leroy Brut, Vertus, France NV
Chardonnay, Pinot Noir & Pinot Meunier

Ultra rare of Hiramasa king fish

Fresh shaved seasonal tropical fruits and roots vegetable,
Balinese aromatic fish essence, sweet-sour tamarind sorbet
Beringer Founders Estate, Napa Valley, USA 2015
Sauvignon Blanc

Pan seared wild caught Hokkaido scallop

Ginger infused orange - butternut velvet, pumpkin seed tuile, Papua vanilla milk foam
Luis Felipe Edwards, Nancagua, Valle Central, Chile 2015
Chardonnay

Dumplings of Peking duck leg confit

Smoked duck breast carpaccio, leek charcoal coated duck foie gras croutons, hoisin sauce
Sacred Hill, de Bortoli, Bilbul, Australia 2016
Riesling & Gewuerztraminer

Pan-seared sea perch fillet

Textures of corn, char grilled baby calamari, kemangi basil oil, coconut chips, curry flavoured corn nage
Fantinel Borgo Tesis, Friuli, Veneto, Italy 2014
Pinot Grigio

Black Angus beef fillet

Char grilled leek, seasonal mushrooms, caramelized onion coulis, garlic – soy meat reduction
Réserva, H. del Marqués de Riscal, Elciego, Rioja Alavesa, Spain 2011
Tempranillo, Graciano & Mazuelo

Passion fruit

Hot passion fruit soufflé with soaked raisin, passion foam, passion sherbet
Château du Prince, Loupiac, Bordeaux, France 2005
Semillon, Sauvignon Blanc & Muscadet

Homemade pralines

Coffee or tea

IDR 1,450,000 net per person

Wine pairing

IDR 1,250,000 net per person

Price is INCLUSIVE of 21% service charge and government tax