

Degustation Dinner Menu

Amuse bouche

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

Soy-marinated Tasmanian salmon
Slightly pickled vegetable, coriander, sour cream, coconut milk pearls,
lime, soy fluid

*Beringer Founders Estate, Napa Valley, USA 2015
Sauvignon Blanc*

Pan-seared Hokkaido scallop
Mushroom dumplings, "Aka Miso", mushroom consommé

*Winery Dr. Loosen QPA, St. Johannis Hof, Bernkastel, Mosel, Germany 2014
Riesling*

Mille-feuille duck foie gras
Green apple compote, caramelized apple coulis, "Pino de Bali" wine reduction

*Sacred Hill, de Bortoli, Bilbu, NSW, Australia 2016
Riesling & Gewürztraminer*

King prawns – octopus
Cuttlefish, black rice risotto, lemongrass-flavored coconut milk emulsion,
smoked paprika

*Le Cabernet De la Chapelle, Aniane, Languedoc – Roussillon, France 2013
Cabernet Sauvignon*

Herbs bread crusted Australian lamb chop, grilled aubergine,
pickled baby beetroot, natural lamb jus

*Reserva Vina Ventisquero, Casablanca-Colchagua-Maipo Valley, Chile 2014
Pinot Noir*

Pineapple

Spiced poached pineapple, exotic fruits sorbet, light meringue

*Château Barreyre Cadillac, Capien, Langouiran, Côtes de Bordeaux, France 2010
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

All prices are inclusive of 21% service charge and government tax.