

# Degustation Dinner Menu

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## Amuse bouche

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

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## 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*

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## Pan-seared Hokkaido scallop

Mushroom dumplings, "Aka Miso", mushroom consommé

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

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## 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*

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## 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*

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## Australian lamb eye loin

BBQ lamb spare ribs, grilled aubergine, pickled baby beetroot, natural jus

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

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## Pineapple

Spiced poached pineapple, exotic fruits sorbet, light meringue

*Château Barreyre Cadillac, Capian, Langouiran, Côtes de Bordeaux, France 2010  
Semillon, Sauvignon Blanc & Muscadet*

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## Homemade pralines

Coffee or tea

IDR 1,450,000 net per person

## Wine pairing

IDR 1,250,000 net per person