

Degustation Dinner Menu

Amuse bouche

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

Unfiltered olive oil confit of Yellow Fin tuna belly

Shaved organic pig ears terrine, pig ears chips, pickled roots vegetable, sesame dressing
*Luis Felipe Edwards, Nancagua, Valle Central, Chile 2015
Chardonnay*

Asian spiced oxtail consommé

Wild caught Hokkaido scallop U10, oxtail dumpling, leek - carrot noodles, sesame oil pearls
*Sacred Hill, de bortoli, Bilbul, NSW, Australia 2016
Riesling & Gewuerztraminer*

Pan-seared duck foie gras

Granny Smith apple – shallot tart, cinnamon infused red wine reduction
*Graham's Ruby Port, Portugal NV
Tinta, Barocca, Roriz & Cao*

Char grilled king prawn

Risotto of "Tabanan" organic black rice, wild fern, pandan leaf infused coconut milk emulsion
*Kaiken Reserva, Vistalba, Lujan de Cuyo, Mendoza, Argentina 2014
Malbec*

Archipelago spice – soy glazed crusted Australian Lamb rump

Eggplant caviar, char grilled new roots vegetable, purple sweet potato chips, natural lamb jus
*Réserva, H. del Marqués de Riscal, Elciego, Rioja Alavesa, Spain 2011
Tempranillo, Graciano & Mazuelo*

Lemon

Lemon custard, lemon meringue espuma, poppyseed Baba, lemon 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