

Set Menu Package



APPETIZER

International delight

Royal Seafood Salad

Seared Canadian scallop, King prawn, ikura , capers, salsa, fine micro leafs, parsley tuile

Yellow Fin Tuna Tataki

compressed watermelon, truffle mayo, chimicuri, avocado, ikura, frizee mint salad

Soy Glazed Chicken Gyoza

jellyfish & wakame salad, sesame dressing, nori cigar

Pacific King Crab Salad

crab cake, crab timbale, tomato concasse, mango coulis, fusion greens

Burrata Caprese Salad ✓

marinated tomato confit, basil parfume, caprese dressing

Thai Beef Cocktail

wagyu beef carpaccio, salad, cherry tomato, peppers, nouc cham dressing



APPETIZER

Indonesian heritage

Rujak Sari Segara

Atlantic scallop, shrimp, "rujak sauce", jicama, seaweed, grill pineapple, star fruit, rice puff

Tuna Sambal Matah

Yellowfin tuna tataki, "urap" & coconut vegetable, rempeyek rice cracker, shallot lemongrass salsa

Selada Kepiting

soft shell crab, crab meat "perkedel", namjin sc, young mango salad, lime greens, peanut

"Octopus Suna Cekuh"

turmeric coconut sauce, purple cabbage, chery tomato, kemangi, smoked sweet potato, squid ink touile

Pulled Duck Pelalah

spinach cracker, pickle cucumber, grilled eggplant

Otak - otak Tenggiri

Spanish mackerel cake, smoked fish, chilli & tomato relish, fish skin crunch, charred cucumber, caviar, pakis fern

Martabak Jamur

gado-gado roll, tahu crispy, peanut sauce



SOUP

International delight

Truffle Mushroom Cappuccino ✓

crispy puff, truffle foam, basil oil

Asian Lobster Bisque

seared lobster, coconut curry broth, daikon, chayote & fried shallot

Butternut Squash Soup ✓

pumpkin seed, truffle oil, cheese croustilante

Tom Yam Goong

lemongrass seafood skewer, tomato cherry, and spicy & sour broth

Chicken Dumpling Soup

charcoal Shanghai dumpling, enoki, chicken consomme, scallion



SOUP

Indonesian heritage

Soto Ayam Lamongan

sous vide chicken breast, vermiceli, cabbage, potato chip,
turmeric broth, prawn crackers

Soup Buntut

tender angus oxtail, carrot, chery tomato, celery, emping crackers

Vegan meatball soup

plant based meatball, vegetable macedoine, vegetable broth



MAIN COURSE

International delight

Grilled Wagyu Beef

striploin, 24 hour braised beef cheek, It's pie, truffle mashed potato, garlic butter vegetable, shimeji mushroom potato nest & merlot juz

Porkaholic 🍷

Grill honey glazed pork ribs, crispy pork belly, spicy moringa noodle, Asian bokcoy

French Duck Breast

Roasted duck & It's croquet, golden potato mousseline, asparagus, zuchini, onion marmalade, duck juz, parmesan crackers

New Zealand Lamb Rack

lamb caneloni, potato & mozzarella gratin, root vegetable, baby carrot, brown onion, rosemary juz

Salmon Miso Glazed

dashi rice, furikake, garlic kailan, napa cabbage, onsen quail, skin crackers, roe

Baramundi Pescatore

crispy skin, fish brandade, sweet potato, cauliflower gratin, asparagus tips, creamy Italian sauce, roe

Chicken Balotine

Sous vide chicken roulade, pan seared foie grass, potato fondant, shimeji mushroom, creamy spinach, vegetable bundle



MAIN COURSE

Indonesian heritage

Wagyu Beef Rendang

royal nasi tumpeng, satay lilit, tempe orek, quail egg & potato red curry,
coconut flakes, sauted green bean

BBQ Seafood a'la Jimbaran

fish fillet, king prawn, calamari, clam, gingerflower rice, plecing kangkung,
cucumber laces, sambal matah

Bebek Betutu

slow cooked Balinese duck, crispy duck, long bean, Jatiluwih red rice, green chilli sambal

Lamb rack "kambing guling"

smoked lamb leg, sambal kecap, tempe cake, rice cake lontong,
acar kuning veggie, crispy kale

Crispy pork belly babi guling

lawar, coconut rice, Balinese sausage, crackling

Gindara Bamboo

prawn satay, frikadel potato, pindang quail egg, dabu-dabu, cassava leaf

Ayam Bakar Taliwang

grill chicken thigh, lime rice, corn fritter, tofu kecap,
jackfruit & chayote lodeh, sambal terasi

DESSERT

International delight

Swiss Chocolate Mousse

Dark chocolate ganache, financier, tropical fruit gelee, orange marmalade, tropical sorbet, nougatine

Venetian Tiramisu

Mascarpone, coffee jelly, hazelnut meringue, espresso gelato, cocoa dust

Moscato Poached Pear

Chocolate brownie, caramelized nut, vanilla custard, citrus wedges red wine syrup, straciatella ice cream, brandy snapp

Dark Chocolate Volcano

kiwi gelee, candied cashew , chocolate wafer, rum & vanilla ice cream

Hazelnut Dome

milk chocolate, hazelnut mousse, frangelico, matcha sponge, honeycomb, gianduia ice cream

Crema Catalana

Vanilla custard pudding, brulee, wild berry confit, citrus chips and sorbet



DESSERT

Indonesian heritage

Es Cendol in Coconut Shell

pandan rice gel, coconut broth, sago pearl, jack fruit & coconut ice cream

Ketan Mangga

sticky rice, coconut mousse, palm sugar gel, mango sorbet, wafer

Jajanan Pasar

pandan galette, coconut cake, palm sugar, black rice ice cream



RATE:

3 Courses Set Menu Package : Rp 645.000 ++/pax

- 1 Appetizer OR 1 Soup
- 1 Main Course
- 1 Dessert

4 Courses Set Menu Package : Rp 785.000 ++/pax

- 1 Appetizer
- 1 Soup
- 1 Main Course
- 1 Dessert

Free flow beverage (non alcohol) for any purchase of set menu package above (complimentary)

- 3 kinds of soft drink
- 3 kinds of juices
- Infused water
- Lemon tea

NOTES:

- ✓ Vegetarian friendly
- 🐷 Contain pork
- 🌶️ Adjustable spicy level

~All written price above is subjected to 10% government tax and 5% service charge

~All the package presented above is valid for minimum 50 pax. Below the minimum pax, logistic & transportation surcharge will be applied depend on the location

~All the inclusion in the package are our complimentary service, therefore shouldn't be any adjustment in the price regarding to simplifications or reduction of the inclusion

~ Our confirmed client entitled to have a complimentary food tasting for 2 people (couple)

~If food tasting required before confirming our service, food tasting charge will be applied

~ Please kindly note us, should you and the guest have any allergens or specific dietaries requirement

~Kids menu are available if necessary