

Seasonal Menu

Mother Of Pearl Tartare /

Turmeric Lemon, Walnuts, Andaliman Pepper

Confit Coral Trout /

Tapioca, Crab, Parsley, Coconut Emulsion

Seared Yabbies /

Herb Pasta, Oceanic Broth

Foie Gras Snow /

Smoked Eel, Beetroot, Sweet Kluwek

Danish Pork /

Baby Starfruit, Basa Gede, Fermented Buddha's Hand

Wagyu 9+ /

Morel Mushroom, Black Garlic, Fresh Green Peppercorn

Ginger Flower Sorbet /

Strawberries, Kaffir, White Chocolate

Warm Chocolate Soup /

Coconut Vanilla Pudding, Toasted Rice Ice Cream

Petit Fours

6 – Course 1,350,000++ Per Person

8 – Course 1,700,000++ Per Person

Botanical Menu

Coconut Truffle Ceviche /

Pickled Vegetables, Seaweed

Base Gede- Braised Baby Carrot /

Kluwek, Dukkah Spices

Liong Maine Mushroom /

Cauliflower, Cocoa, Curry Leaves

Steak Frites /

Pomelo, Pommes Soufflées, Fresh Green Peppercorn

Braised Nangka /

Shiitake Mushroom, Basa Gede, Hummus

Black Pudding Cigar /

Braised Shallots, Balsamic Kemangi Reduction

Kemangi Ice Cream /

Mango, Black Olive

Whole Lemon Tart /

Seven Spice Breton, Kaffir

Petit Fours

6 – Course 1,100,000++ Per Person

8 – Course 1,400,000++ Per Person

Mozaic:

Chef Blake and his team present a new Mozaic cuisine focusing on seasonal Indonesian produce and spices using contemporary techniques of preparation and presentation while always keeping nature in mind.

Wine Pairing:

RP. 1,200,000++

RP. 1,400,000++

Per Person

Cocktail Pairing:

RP. 750,000++

RP. 950,000++

Per Person

Grape & Grain:

RP. 900,000++

RP. 1,200,000++

Per Person