

French Gastronomy Tasting Menu

LES AMUSES BOUCHE (MOUTHWATERING)

Salmon and caviar, pissaladiere, the cornetto

L'OEUF DE FERME (FROM THE FARMER)

farmer eggs 2 ways, royal and brouillade, wild mushroom
fricassée, roasted brioche beurre melba

LE HOMARD (FROM THE FISHERMAN)

Emulsion of a lobster consommé
lobster ravioli hot and cold, freshness of granny smith and
celery top with garden dentelle

LE LÉGUME (FROM OUR GARDEN)

declination of a green asparagus
green asparagus tartare, soft heart vichyssoise charlotte and
gratine sabayon sphère

LE POISSON (FROM THE SEA)

Atlantic salmon smoked "a la minute", watercress coulis
butternut squash glazed and sauce mousseline

LA VIANDE (FROM THE LAND)

Dry aged beef fillet
Pomme anna, glazed baby vegetables, bourguignon reduction
jus "crouton fume"

TOUCHE SUCRÉE (SWEETNESS)

Finish dinner with class

MIGNARDISES

Strawberry tartlett, keliki opera, pistacchio daquoise

Indonesian Gastronomy Tasting Menu

AMUSES BOUCHE

Rendang croquette, mini choux betutu, cireng salsa,

Entrée

Pecel

Burn milk tofu, egg yolk, glazed vegetables, sambal pecel,

RUJAK CUKA

Salmon crusted, fresh mango, enoki glazed mushroom, rujak cuka dressing

SOP BUNTUT

Oxtail beef clear consommé, snacked oxtail ballotine, carrot and potato cigar

First main course

TUTORAGA IKAN

Butter of Tuteuraga dover Sole, seared yellow rice, glazed coyote, melinjo crackers, pesmol sauce

PUYUH POP

Slow cook quail with chicken liver glazed, quail crispy leg, infuse garlic kasava fritter, pop sambal

Dessert

PISANG IJO

Pandan tartlet, banana cheese cake, banana marmalade, rice flour mousse, campolai ice

Vegan Menu Degustation Gastronomy

Carte blanche menu 5 courses at IDR 450,000+//person

AMUSE BOUCHE

Jack fruit fritter and urab, betel leaves mixed with bean lawar,
baby corn coffee cream

MIX BEETROOT

Roasted beetroot, beetroot chips, beetroot tagliatelle, beetroot
vinaigrette coulis reduction

MUSHROOM CROQUETTE

Crispy king oyster mushroom, mushroom puree, fricassee and jus

CAULIFLOWER VELOUTE "DUBARRY"

Cauliflower soup, fritter, shaved, smoked, taboule and sweet
potato powder

SOY BEAN MILLE FEUILLE

Crispy tempe and milk tofu cake mille feuille, pickled chilli soy
bean butter milk

Dessert

STICKY RICE RISOTTO, COCONUT MILK AND MANGO MOUSSE