

DINE AT HOME  
*by Chris Solans*

**VEGETARIAN 3 COURSE SET MENU**  
**IDR 350,000 net/person**

Edam Cheese Chouquette  
with Fresh Black Truffle Cream

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Mixed Breads

Dark Walnut-Dried Fruit Bread and White Pesto Bread

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Young Jackfruit and Cep Mushroom Soup,  
Sautéed Mushroom, Brioche Bread

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Fresh Winter Black Truffle Raviolis,  
Black Truffle Sauce and Tempe Crumble  
Served with Mixed Garden Vegetables

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Passionfruit-Almond Curd Tart, Frozen White Chocolate,  
Miso and Caramelized Peanuts. Passionfruit Sorbet

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Mixed Petits Fours

*All Menus include a Private Chef and Waiter.  
Please let us know about any dietary restrictions.  
Please be informed that we can only cater to a maximum  
of 2 different menus at a time.*

FINE DINING  
WITH A  
FUN TWIST.

