

DINE AT HOME
by Chris Salans

FESTIVE MENU
4 COURSE SET MENU
IDR 450.000 net/person

Edam Cheese Chouquette
with Fresh Black Truffle Cream

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Mixed Breads

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Wagyu Beef Tartare
Jerusalem Artichoke, Horseradish, Parsley

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Blackened Salmon
Ginger Relish, Avocado Purée, Fresh Garden Herbs

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Pan Roasted Gindara Basquaise
Zucchini, Jackfruit and Bell Pepper Stew
Served with a side of Potato Purée

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Deconstructed Banoffee Pie
Valrhona Dulcey Chocolate, Banana Ice Cream,
Caramelized Peanuts

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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.*



ENJOYING
WITH A
FUN TWIST.