



Botanical Menu

Chef's Amuse

Watermelon Tart

Rendang Spices, Parmesan, Sea Herbs

Date Galette

Curried Cauliflower, Hazelnuts, Celery

*Mushroom Tofu **

Wakame Grain Risotto, Sour Tomato Gel

Steak Frites

Pomelo, Pommes Souffle, Fresh Green Peppercorn

Charred Eggplant

Kenari Nut Butter, Smoked Cardamom, Garden Herbs

*Black Pudding **

Whipped Potato Puree, Wild Mushroom Gravy

Frozen Burrata

Candied Beetroot, Olives

Kemangi Mousse

White Chocolate, Burnt Butter, Turmeric Sorbet

Petit Fours

Price

6 - Course 950,000++ Per Person

8 - Course 1,300,000++ Per Person

Wine Pairing: RP. 1,200,000++/RP. 1,400,000++ Per Person

Cocktail Pairing: RP. 750,000++/RP. 950,000++

Grape & Grain: RP. 900,000++/RP. 1,200,000++

++ All prices are subject to a 21% service charge and government tax.