



TASTES

SOFT SHELL CRAB CAESAR 230K

Romaine Lettuce, White Anchovies, Parmesan

FOIE GRAS TERRINE 295K

Baby Starfruit, Toasted Milk Bread

KINGFISH CEVICHE 220K

Young Coconut, Citrus, Pickles, Wakame Crisp

CAVIAR DOUGHNUT 220K

Kaffir Lime, Creme Fraiche

WHIPPED DUCK RILLETTE 240K

Housemade Pickles, Ciabatta

FOIE GRAS STUFFED CHICKEN WINGS 280K

Tarragon, Wasted Citrus Jam

SLICED PATA NEGRA (50 GR) 320K

Tomato Bread, Pickles

BEEF RENDANG TARTARE 280K

Sweet Potato Chips, Kenari Nuts, Parmesan

TRUFFLE SANDWICH 280K

Brie De Meaux, Milk Bread



PLATES

DRY AGED MARKET FISH 380K

Watercress, Fennel, Spiced Almonds, Lemon

TRUFFLED RISOTTO 390K

Wild Mushrooms, Mascarpone, Parsley

ROASTED CAULIFLOWER 300K

Chickpeas, Pomegranate, Curry Meuniere

CONFIT DUCK LEG 395K

Tomato, Capers, Smoked Potato Puree

SLOW COOKED LAMB RACK 560K

Sweet Potato, Mint Demi-Glace

GRILLED WAGYU RIB EYE (250 GR) 890K

Fresh Herb Puree, Green Peppercorn Demi-Glace

BRAISED RABBIT RAVIOLI 360K

Red Wine, Baby Carrots, Tarragon

SLIPPER LOBSTER 590K

Oyster Mushroom, Tempe Crumble

SWEETS

TRIO OF IMPORTED CHEESE 380K

Seasonal Condiments, House Baked Bread

DARK CHOCOLATE PARFAIT 130K

Strawberries, Rosemary, Olive Oil

WASTED LEMON JAM DOUGHNUT 110K

TASTING ROOMS MANGO "CHEESECAKE" 130K

SEASONAL SORBET (3 SCOOPS) 100K