



mozaic

# Trigona Dinner

## Chef's Amuse

*Paloma Wine* Tequila Reposado, Orange Bitter, Grapefruit Soda

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## 1<sup>st</sup> Course

**Mother Of Pearl Carpaccio**, Vanilla, Vodka Crème Fraiche

*Parakeet* Mezcal, Salted Cucumber Cordial, Ginger Beer

## 2<sup>nd</sup> Course

**Seared Scallop**, Nanka Puree, Pork Jowl, Tempe Crumble

*Bread Beer* Solera Cream Sherry, Bread Beer, Nutmeg

## 3<sup>rd</sup> Course

**Confit Coral Trout**, Red Hot Sour, Kemangi Gel

*Ambrosia* Cognac, Cointreau, Peach & Jasmine Seltzer, Bubbles

## 4<sup>th</sup> Course

**Foie Gras Snow**, Cured Duck, Wasted citrus, Kluwek, Beetroot

*Smokey* Blended Scotch, Ginger & Black Pepper Honey, Burnt Lemon

## 5<sup>th</sup> Course

**Venison Loin**, Black Garlic, Mantou, Spiced Almonds

*Chic* Miso Washed Rye, Soy caramel, Water, Angostura

## 6<sup>th</sup> Course

Calamansi Lime, Fennel Salad

## 7<sup>th</sup> Course

**Red Wine Ice Cream**, Caramelized White Chocolate,  
Fresh Green Peppercorns

*Blush* Vodka, Dragon Fruit Honey Cordial, Sparkling Water

IDR 1,888,000++ PER PERSON INCLUDING COCKTAIL PAIRING



# BENRIACH

SPEYSIDE SINGLE MALT SCOTCH WHISKY

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