



# Seasonal Menu

## *Chef's Amuse*

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### *Mother Of Pearl*

Vanilla Dressing, Macadamia, Vodka Creme Fraiche, Andaliman

### *Confit Coral Trout*

Red Hot Sour, Bell Pepper, Kemangi Gel

### *Octopus \**

Chorizo, Fermented Tomato, Black Rice, Genjer Leaf

### *Seared Foie Gras*

Smoked Eel, Apple, lemongrass, Jambu Air

### *Dry-Aged Duck Breast*

Caramelized Grape, Laksa Puree, Pomegranate

### *Venison Loin \**

The Whole Onion, Puffed Quinoa, Black Mint

### *Mangosteen Sorbet*

Almond Praline, Lychee, kaffir Jelly

### *Red Wine Ice Cream*

Caramelized Chocolate, Hazelnuts, Fresh Green Peppercorn

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## *Petit Fours*

### *Price*

6 – Course 1,300,000++ Per Person

8 – Course 1,650,000++ 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.