

2-COURSE SET MENU

Choose from starter & mains or
mains & dessert

IDR 250,000++ / person

STARTER

CHICKEN SATAY (N)

Coconut gravy, kemangi oil, crispy shallot

or

LUMPIA SEMARANG

Prawn & chicken, spring onion, fermented bean sauce,
pickle cucumber

or

BETEL LEAF MUSHROOM SKEWERS (VE)(N)

Tofu, nuoc cham dressing, vegan oyster sauce
and peanut powder

MAINS

AYAM BAKAR (N)

Boneless baby chicken, pumpkin shoots, chili jam

or

PHO BO (GF)

Rice noodles, wagyu beef bolar blade, sprout,
mix green & lime

or

LAMB TONGSENG

Braised local lamb shoulder and lamb ribs,
coconut gravy, cabbage, tomato

DESSERTS

ES TELER (GF)

Homemade pandan granita with avocado, jackfruit, coconut,
cincau & sago pearl

or

BUBUR SUMSUM BRULLE (L) (N)

Brown sugar caramel, sweet rice swirl cracker, coconut sorbet

or

CHOCOLATE (L) (N)

Chocolate fondant, smoke chocolate cream, gelato chocolate,
almond brittle

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (L) CONTAINS LACTOSE
(P) CONTAINS PORK (N) CONTAINS NUTS

All prices are quoted in thousands of Indonesian Rupiah and subject to
10% service charge and 11% prevailing government tax.