

3-COURSE SET MENU

IDR 620,000++ / person

STARTER

WAGYU GYOZA (L)

Steamed gyoza, mushroom, spring onion, lime ginger dressing, kewpie mayo

or

TUNA TATAKI

Yellow fin, braised onion, crispy garlic, truffle ponzu, daikon fresh, micro cress, caviar

or

POPCORN SHRIMP

Rock shrimp tempura, honey spicy mayo, sesame seed

MAINS

GINDARA MISO (L)

saikyo marination, charred baby kailan, eryngii mushroom yuzu miso

or

BABY CHICKEN (L)

herbs marination, yoghurt dip, micro cress

or

YAKIMESHI WAGYU

wagyu beef, cabbage, shimeji mushroom, corn, edamame, crispy garlic, teriyaki, rice crackers

DESSERTS

CHOCOLATE BAR (L)

Caramelized white chocolate, peach jam, calamansi peach sorbet

or

YUZU CHEESE TART (L)(N)

Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue

or

FRUIT PLATTER (GF)(VE)

Selection of seasonal fruits

(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.