

Amuse-Bouche

Gago-Gado

A delightful bite to begin the celebration: Charcoal-crumbed sticky rice arancini, elegantly stuffed with a classic gado-gado filling, and accompanied by a surprising pistachio sauce that reveals its rich, nutty flavor as you savor each bite.

Starter

Tuna Tataki

A refined opening bite featuring perfectly seared tuna tataki, served with aromatic Sambal Embe and crisp, flavorful grill tempeh on the side. A thoughtful fusion of freshness and tradition to begin the culinary journey.

Appertizer

Laksa Jakarta

A fragrant coconut milk broth, complemented by a velvety smooth sieved chicken mousse. Ebi foam adds a delicate touch, all accented with a perfectly poached quail egg, creating an irresistible combination of textures and flavors.

Main Course

Ayam Bakar Sambal Matah

Tender boneless chicken leg, slow-grilled to a smoky perfection in traditional Indonesian Ayam Bakar style. Served with vibrant Sambal Matah purple potato espuma, baby carrots, crispy fried curry leaves, and a fiery hot chili relish, colorful edible flowers, and locally inspired accompaniments, this dish delivers bold flavor and elegant presentation rooted in tradition.

Plate Cleanser:

Cranberry Sorbet

A refreshing and crisp interlude — tart cranberry sorbet that resets the palate and prepares the senses for dessert. Cool, clean, and delightfully light.

Dessert:

Deconstructed Es Doger

A modern take on a beloved classic: delectable coconut sorbet paired with freshly shaved coconut flakes, chocolate-dipped grissini, strawberry pearls, and sprinkled with brioche crumble. A perfect sweet ending to an unforgettable celebration.

The dessert will be a *Deconstructed Es Doger*, with *kolang kaling* replaced by blueberries.