

COASTAL DINING

From Sea To Table

Chef's Recommendation

TO BEGIN

A choice between

GRILLED OCTOPUS *Compressed watermelon, lemon, burrata*

GAZPACHO *Chilled tomato soup, bread croutons, basil*

APERITIVO SHOT

MAINS

A choice between

TAGLIATELLE VONGOLE *Handmade tagliatelle, clams, garlic, chilli, parsley*

PAPUA PRAWNS *Extra virgin olive oil, black pepper, roasted lemon, green salad, honey, passionfruit*

FRESH ENDING

A choice between

TIRAMISU *Espresso savoiardi finger cookies, mascarpone, cocoa dust*

COCONUT FLAN *Caramel glaze, coconut sorbet*

500 per person

STARTERS

MUROTSU BAY OYSTER <i>Freshly shucked Japanese oysters, classic condiments, lemon</i>	330 / 3 pcs
GRILLED OCTOPUS <i>Compressed watermelon, lemon, burrata</i>	240
BEEF TONNATO <i>Slow-cooked ribeye, tuna dressing, capers, extra virgin olive oil</i>	230
CEVICHE <i>Barramundi, lemon sorbet, ginger emulsion, coriander, capsicum, shallot, sesame</i>	200
GAZPACHO (V) <i>Chilled tomato soup, bread croutons, basil</i>	110
FOIE GRAS <i>Silky foie gras, golden brioche, lime compote, shiraz reduction</i>	230
EGGPLANT PARMIGIANA <i>Charred eggplant, tomatoes ragu, parmesan, basil</i>	210

MAINS

AUSTRALIAN WAGYU 130G <i>Seasonal truffle, baby potatoes purée, jus</i>	770
PAPUA PRAWNS <i>Extra virgin olive oil, black pepper, roasted lemon, green salad, honey, passionfruit</i> .	650
TAGLIATELLE VONGOLE <i>Handmade tagliatelle, clams, garlic, chilli, parsley</i>	350
SPAGHETTI AL POMODORO <i>Slow-simmered heirloom tomato ragù, goat cheese, lemon zest</i>	350
ROASTED CAULIFLOWER (V) <i>Zero-waste roasted cauliflower, cauliflower couscous, cumin, sesame oil</i> .	180

(V) Vegetarian

Please advise our team for any particular dietary requirements. All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

DESSERTS

AFFOGATO <i>Vanilla gelato, espresso</i>	160
COCONUT FLAN <i>Caramel glaze, coconut sorbet</i>	160
TIRAMISU <i>Espresso savoiardi finger cookies, mascarpone, cocoa dust</i>	160
GELATO & SORBET SELECTION <i>Please ask our team for today's flavours</i>	80/scoop

WINE BY THE GLASS

150ML

Champagne & Sparkling

DUVAL-LEROY BRUT RÉSERVE	500
FRANCE	
FANTINEL PROSECCO	200
ITALY	

White

BABICH CLASSIC SAUVIGNON BLANC MARLBOROUGH	210
NEW ZEALAND	
BOUCHARD AINE & FILS CHARDONNAY	250
FRANCE	

Red

CLOS HENRI PINOT NOIR MARLBOROUGH	230
NEW ZEALAND	
THORN-CLARKE SANDPIPER SHIRAZ BAROSSA	200
AUSTRALIA	

Rosé

BLACK COTTAGE PINOT ROSÉ MARLBOROUGH	200
NEW ZEALAND	

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