



Lunch Menu

IDR 1,050,000++ / person

Cocktail & Snacks

Potato Leaf, Fish Tartar, Yuzu Kosho
Martino, Filo Pastry, Pickle
Charcoal Puff, Smoked Mackerel

Kaluga Imperial Caviar

Caviar / Blini / Crème Fraîche
10g – IDR790,000 / 20g – IDR 1,390,000

Hokkaido Scallop

Aguachile / Colo Colo / Cilantro



Wagyu

Tokusen Roast Carpaccio / Black Garlic / Bone Marrow /
Mustard Seeds



Heirloom Tomato

Cheese / Tomatillo / Kombucha



Canadian Lobster

XO / Bouillon / Ravioli / Black
Rice Vinegar

Additional IDR 450,000++

Homemade Pasta

AUS Black Winter Truffle/
Albufeira Sauce/ Capellini

Additional IDR 350,000++



Opu Fish

Woku / Miso /
Broccoli

Venison Wellington

Foie Gras / Rendang / Sweet Potato
*Minimum Two Guests

OR

Kagoshima Wagyu A5 (Additional 700,000++)

Sweet Potato / Pear / Sesame / Gula Juruh / Jus



Gouda

Honey / Pear / Almonds / Grapes

Additional IDR 190,000++



Sensation White

Mango / Meringue / Coconut / Cheesecake Crumble



Petit Fours

Pastry Deli selection by our pastry chef Dayu Chintya

All prices are subject to 21% Tax & Service