



## SPECIAL 3 COURSE DINNER

### SPECIAL COCKTAIL

110K

**MANGO MADNESS** vodka, passionfruit syrup, mango jam, citrus juice

**REMEDY** apple juice, lemongrass, kafir lime, gold rum

**PETANU RIVER** Smirnoff vodka, raspberry, tepache, citrus juice, mint leaves, kombucha

**GINGER GRASS** vodka, lemongrass & ginger, citrus juice, mint leaf, passion fruit foam

### FIRST COURSE

Suggestion pairing

**Cono Sur Bicicleta, Sauvignon Blanc, Chili, 2019**

110K

"A crisp and intense Sauvignon Blanc with refreshing citrus aromas, white peaches, lychee and palate of green apples balanced by a crisp dry finish"

**HAMACHI NANIURA** pomelo, pickle chilli, lime-turmeric sauce, red rice crispy

95K

**SPICY CHICKEN WINGS** minced prawn, gochujang, kimchi

95K

**GARDEN SALAD** (v) gem lettuce, papaya, pomelo, cucumber, chilli – tamarind dressing

90K

**COCONUT PEAS SOUP** (v) spring onion, crispy lotus root, chilli oil

90K

**ROASTED BEETROOT** (v) sable, pistachio yoghurt, dried cranberry

110K

### SECOND COURSE

Suggestion pairing

**Trapiche, Pinot Noir, Argentina, 2020**

110K

"Slight ruby in color with fruity aromas of plums and cherries. Smooth and light, this Pinot Noir offers freshness with a velvety texture"

**CAULIFLOWER STEAK** (v) canellini bean, garbanzo bean, cranberry, harissa

115K

**CHICKEN TALIWANG** grilled eggplant, long bean, coconut-chilli broth

120K

**BEEF TONGSENG** burnt cabbage, pickle onion, herb crumble

140K

**MIE UDANG** noodle, prawn wonton, tomato cherry, laksa broth

135K

**SEARED DUCK BREAST** duck leg, potato, cranberry puree

120K

**ROASTED BRANZINO** butternut squash, onion, new bay seasoning

125K

### SIDES

**Grilled asparagus** gremulatta

45K

**Cauliflower gratin** brioche crumb

45K

**Crispy baby potato** fresh herb, chilli flake

45K

### DESSERT

**CASCADE CAKE** almond sponge, mascarpone, boba, hazelnut gelato

90K

**CHOCOLATE GATEAU** chocolate cake, crème fraiche, vanilla ice cream

90K

**ICE KOPYOR** coconut jelly, coconut lime granite, coconut sorbet

80K

**DECONSTRUCTED TART** strawberry, vanilla cream, strawberry sorbet

90K

**SEASONAL TRIO SORBET**

70K

**3 COURSE 460K**

(v) vegetarian

Price are in thousand IDR and subject to 21% tax & service charge



## KID'S MENU

12 Years & Under

<b>CRUNCHY CHICKEN STRIPS</b>	<b>35K</b>
Crispy chicken fingers, black garlic aioli	
<b>FILLET – O – FISH</b>	<b>40K</b>
Fried fillet of fish, crispy potato sticks, tartar sauce	
<b>KID'S BURGER</b>	<b>40K</b>
Junior cheese burger, French fries	
<b>MAC AND CHEESE</b>	<b>35K</b>
Macaroni, bechamel sauce, cheddar, mozzarella	

Price are in thousand IDR and subject to 21% tax & service charge