

Christmas Brunch

IDR 1,200,000++

APPETIZERS

Java Seafood Platter On Ice

Oyster | tiger prawn | scallops | raspberry mignonette sauce

Lobster Ceviche

Citrus zest | passion fruit | coconut cream | fresh herbs

Fish Course

Butter Poached Canadian Lobster

Lobster tortellini | shellfish bisque | braised leek

Wagyu Beef Tartar Mb 8/9

Soy cured egg yolk | dashi gel

ENTRÉES

Lobster Tortellini

Gorgonzola sauce | caramelized onion | sage

Lamb Briouat

Mediterranean mole | pickled onions

Pan Seared Foie - Gras

Cauliflower textures | calvados jus

Batik Lobster Thermidor

Grilled asparagus | vine tomato | hollandaise espuma | beurre blanc | tomato dip

Dessert

Valrhona chocolate sphere with baked apple & almond

Honey medovik christmas candle

Paris brest hazelnut praline - salted saltet caramel

Cranberry sorbet

