

New Year's Eve

IDR 1,550,000++ per person

Amuse Bouche

Starter

Foie Gras Terrine

Apple textures | pistachio | brioche

Entrée

Slow Cooked Pork Rib Gyoza

Kumquat | shitake broth | caramelized shallots

First Course

Butter Poached Canadian Lobster

Lobster tortellini | shellfish bisque | braised leek

Granita

Tangerine & Blood Orange

Main Course

Wagyu Beef Striploin MB 8/9

Oxtail fritter | mushroom potato tart | asparagus | spiced portwine jus

Dessert

Valrhona mousse au chocolate noir - chocolate soil & sponge
Passion fruit whipped ganache - nyangbo dark chocolate ice cream



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Amuse Bouche

Starter

Homemade Almond Milk Ricotta Cheese

Oven baked pear | pickled beetroot | sorel | heirloom tomato

Entrée

Portobello Mushroom Gyoza

Kumquat | shitake broth | caramelized shallots

First Course

Oven Baked Cauliflower

Miso bearnaise | bell pepper sugo | spring onion oil

Granita

Tangerine & Blood Orange

Main Course

Pan Seared Hokkaido Tofu "Scallop"

Com cake | caramelized daikon | carrot | ponzu glaze

Dessert

Valrhona mousse au chocolate noir - chocolate soil & sponge
Passion fruit whipped ganache - nyangbo dark chocolate ice cream

