

DINNER

amuse bouche

PESTO SCALLOP

freshly baked bread

SAJ FLATBREAD AND TRUFFLE HERB AIOLI STEAK BREAD

entrée

GRILLED EGGPLANT, POMEGRANATE, TAHINA, ZA'ATAR, OLIVE OIL,
FLAT BREAD

soup

CREAMY MUSHROOM BLACK TRUFFLE, POACHED EGG,
GRILLED FOCACCIA, MICRO HERB

intermezzo

STAR FRUIT SORBET

main

PAN ROASTED BARRAMUNDI & TENDERLOIN WAGYU, GREEN PEAS,
PORCINI MUSHROOM, TOMATO SALSA

dessert

PISTACHIO ICE CREAM SANDWICH, ORANGE SYRUP, THYME,
BRIOCHE BUN, BLACK SESAME

Rp 1.200++ per person

(df) dairy free (gf) gluten free (n) contains nuts (v) vegetarian
please let us know of any allergies or dietary preferences
prices are quoted in '000 thousands of Rupiah
prices are subject to 21% government taxes & service charge

DINNER

amuse bouche

DAILY AMUSE BOUCHE

freshly baked bread

DAILY BREAD WITH DIP SAUCE

entrée

LAMB KOFTA, HONEY MINT YOGHURT, LAMB JUS,
TAMARILLO & CAPER SALAD, GRILLED FLATBREAD

soup

CREAMY EGGPLANT, CRISPY LEEK, GRILLED FOCACCIA, MICRO HERB

intermezzo

LEMON SORBET

main

SKILLET CHICKEN, FETA CHEESE, OLIVE, TOMATO SALSA,
CORIANDER GARLIC RICE

dessert

CHOCOLATE MOUSSE, RASPBERRY GEL, BROWNIE,
WHITE CHOCOLATE FOAM

Rp 1.100++ per person

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DINNER

amuse bouche

DAILY AMUSE BOUCHE

freshly baked bread

DAILY BREAD WITH DIP SAUCE

entrée

ROASTED ARTICHOKE, SMOKED ARTICHOKE PUREE, PICKLED PEAR,
PINE NUT, SUMAC YOGURT (v) (gf)

second

HUMMUS, CRISPY HERB CHICK PEAS, OLIVE OIL, PITA BREAD (v)

intermezzo

TAMARILLO SORBET

main

PAN ROASTED SALMON, SMOKED PAPRIKA, RED ONION, AVOCADO,
PINE NUT, GREEN OLIVE, FETA CHEESE, CORIANDER BUTTER
BASMATI RICE, SMOKED PAPRIKA LEMON AIOLI (gf)

dessert

PAVLOVA 'FLOWERS', APPLE JELLY, RASPBERRY, VANILLA LABNEH (gf)

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DINNER

VEGETARIAN

amuse bouche

WATERMELON FETA & PESTO

freshly baked bread

DAILY BREAD WITH DIP SAUCE

entrée

FALAFEL, GARLIC LABNEH, EDAMAME, GARDEN GREENS, CAPERS,
SMOKED CHILI OIL (gf)

or

ROASTED TAHINI PUMPKIN, MARINATED RED ONION, ZA'ATAR,
PINE NUTS, GARLIC, OLIVE OIL (gf)

main

ROSE HARISSA PAPPARDELLE, BLACK OLIVES, CAPERS, ONION,
CHERRY TOMATO

or

BUTTERNUT SQUASH RISOTTO, SAGE, NUTMEG (gf)

dessert

MILK PUDDING "MUHALABIYEH", CARDAMON, PISTACHIO, WALNUT,
ROSE PETAL SYRUP (n)

Rp 450++ per person

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