



# Christmas set menu

## CHARCOAL CRUSTED MISO CURED SALMON ROLL

SESAME BEURRE BLANC / CAVIAR D'EDEN / AVOCADO GUACAMOLE / SQUID INK
PEARL CRISPY

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## SEARED HOKKAIDO SCALLOP & SLIPPER LOBSTER SALAD

CAULIFLOWER AND TRUFFLE PUREE / PATA NEGRA HAM / QUINOA / CRUMBLE BONITO BUTTER FOAM

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## **500GR WILD LOBSTER THERMIDOR**

TRUFFLE LINGUINI / WILD MUSHROOM / PARMESAN

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## LANDSCAPE OF MAGICAL CHOCOLATE

DARK CHOCO ESPUMA / BUTTERNUT MOUSSE / EDIBLE CAKE / CHOCOLATE SAND
RASPBERRY ICE

IDR 1.500++/PERSON



## STARTERS

### ORGANIC BEDUGUL BEET AND FETA I 200

SMOKED FETA CHEESE PANA COTTA / CONFIT ORGANIC MIX BEET / RED WINE REDUCTIONS
GLAZED SHALLOT / BEETROOT SORBET

CHARCOAL CRUSTED MISO CURED SALMON ROLL I 265
SESAME BEURRE BLANC / CAVIAR D'EDEN / AVOCADO GUACAMOLE / SQUID INK PEARL CRISPY

SEARED HOKKAIDO SCALLOP & SLIPPER LOBSTER I 375

TRUFFLE LINGUINI / WILD MUSHROOM / PARMESAN

## MAIN COURSE

### 500GR WILD LOBSTER THERMIDOR I 950

TRUFFLE LINGUINI / WILD MUSHROOM / PARMESAN

## WAGYU BEEF WELLINGTON | 850

SAUTEED MIX MUSHROOM / TRUFFLE CARROT PUREE / TRUFFLE JUS

## **DESSERT**

### TWINKLE OF SOUFFLE I 230

CINNAMON MOUSSE / ITALIAN MERINGUE / CHOCOLATE SOIL / CHOCOLATE ICE CREAM

### LANDSCAPE OF MAGICAL CHOCOLATE | 220

DARK CHOCO ESPUMA / BUTTERNUT MOUSSE / EDIBLE CAKE / CHOCOLATE SAND RASPBERRY ICE