



Menu

• CRACKERS & DIPPINGS •

Assorted crackers, guacamole, sambal aioli

• SNACKS •

OCTOPUS

Spiced octopus served with sago crackers

BEET TARTAR

Roasted beetroot, beetroot gelée,
crème fraiche on wonton tart

URAP

Rolled vegetables with spicy roasted coconut
and peanut dressing

BEEF PIE TEE

Marinated raw wagyu beef with beef garum,
caviar, chives

• APPETIZER •

ASINAN UDANG

Peanut crusted prawn, West Java style "asinan"
pickled cabbage, carrot, cucumber,
jicama with tangy hot vinaigrette

CHICKEN MOZAIK

Smoked chicken rolled & dusted with onion ash,
apple kombucha ketchup, garlic aioli and rice cracker

• MAIN COURSE •

LOBSTER WOKU

Grilled lobster tail, potato confit, chili and tomato
marmalade, sudachi gelée, kemangi oil, served tableside
Manadonese style curry "woku sauce"

BEEF WELLINGTON

48hours braised beef short ribs, beef farce, chives crepes
wrapped in brioche, roasted vegetables, potato mousseline
served with uméboshi juice

• DESSERT •

BERRIES MIRIN PUDDING

1 year aged Mikawa mirin pudding, raspberry syrup,
raspberry granitas, compressed strawberry,
lemon verbena dust