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3 Courses Standard Set up 1.750.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

## **Yellow Fin Tuna**

Papaya, mango, rose apple, kiwi, tamarind and lemon dressing

### **Australian Beef**

Grilled striploin beef, potato mouseline, burnt cauliflower, Orange glazed baby carrot, spinach pocket, beef jus

## **Chocolate Wow**

Chocolate strawberry, raspberry meringue, almond chocolate biscuit, Raspberry coulis, vanilla ice cream and caramel sauce



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3 Courses Standard Set up 1.750.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

## **Grilled Prawn**

Wasabi aioli, jicama, citrus dressing

## **Glazed Butter Fish**

Soy glazed butter fish, asparagus, fondant potato, orange segment, earthy beets, salmon crackers

## **Burnt Cheese Cake**

Strawberry compote, almond crumble, Vanilla ice cream



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4 Courses Standard Set up 2.000.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

## **Yellow Fin Tuna**

Papaya, mango, rose apple, kiwi, tamarind and lemon dressing

# **Pumpkin Soup**

Roasted pumpkin, seeds, sourdough garlic crouton, coconut milk foam

### **Australian Beef**

Grilled striploin beef, potato mouseline, burnt cauliflower, Orange glazed baby carrot, spinach pocket, beef jus

## **Chocolate Wow**

Chocolate strawberry, raspberry meringue, almond chocolate biscuit, Raspberry coulis, vanilla ice cream and caramel sauce



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4 Courses Standard Set up 2.000.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

## **Grilled Prawn**

Wasabi aioli, jicama, citrus dressing

# Zuppa Di Funghi

Creamy wild mushroom soup with sour cream garlic crouton

### Glazed Butter Fish

Soy glazed butter fish, asparagus, fondant potato, orange segment, earthy beets, salmon crackers

### **Burnt Cheese Cake**

Strawberry compote, almond crumble, Vanilla ice cream



# **ROMANTIC DINNER**

**SET MENU 1** 

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6 Courses

Standard Set up 2.400.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

### Yellow Fin Tuna

Papaya, mango, rose apple, kiwi, tamarind and lemon dressing

# **Pumpkin Soup**

Roasted pumpkin, seeds, sourdough garlic crouton, coconut milk foam

#### **Grilled Prawn**

Wasabi aioli, jicama, citrus dressing

## **Mango Sorbet**

Dill, salty olives, lime zest tuille

## **Australian Beef**

Grilled striploin beef, potato mouseline, burnt cauliflower, Orange glazed baby carrot, spinach pocket, beef jus

## **Chocolate Wow**

Chocolate strawberry, raspberry meringue, almond chocolate biscuit, Raspberry coulis, vanilla ice cream and caramel sauce



# **ROMANTIC DINNER**

**SET MENU 2** 

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6 Courses

Standard Set up 2.400.000 nett / couple

# **Indigenous Bread**

Balsamic olive oil and miso butter

#### **Grilled Prawn**

Wasabi aioli, jicama, citrus dressing

# Zuppa Di Funghi

Creamy wild mushroom soup with sour cream garlic crouton

#### Glazed Butter Fish

Soy glazed butter fish, asparagus, fondant potato, orange segment, earthy beets, salmon crackers

#### **Lemon Sorbet**

Dill, salty olives, lime zest tuille

#### **Lamb Cutlet**

Roasted lamb, caramelized onion, orange glazed baby carrot, fondant potato, grilled leek, rosemary jus

#### **Burnt Cheese Cake**

Strawberry compote, almond crumble, Vanilla ice cream

### **Petit Four**

All price are nett, quoted Indonesian rupiah currency x 1000 without any surprise tax services charge