

A-LA CARTE MENU

APPETIZER

Crusted Tuna Loin • 180

Baby Leafs, Quail Egg, Olive Powder, Lemon Vinaigrette

Garden Vegetables Salad • 120

Semi-Dried Tomato, Extra Virgin Olive Oil, Black Olive

Soft Shell Crab • 180

Papaya, Tomato, Honey-Mustard Dressing

Tuna Tartar • 150

Tobiko, Soft Quail Egg, Parmesan Tuile, EVO

Grilled Octopus • 150

Watercress, Butternut Squash, Carambola Relish

SOUP

Lobster Cappuccino • 120

Rouille Crouton, Milk Foam

Mushroom Soup • 120

Spinach Pancake, Sweet Potato, Enoki

Butternut Soup • 120

Lentil, Carrot, Potato, Curry Foam

MAIN COURSE

Butter Poached "Bay Rock Lobster" • 750

Potato, Spinach, Baby Carrot, Edamame, Own Sauce

Beef Striploin • 650

Potato Gratin, Shallot Caramelized, Asparagus, Natural Jus

Lamb Cutlet • 450

Sun Dried Tomato Chutney, Spinach and Ricotta Tortellini, Olive Sauce

Duck • 350

Beetroot Jam, Onion Brule, Grapes, Spinach Pocket

Scallop • 450

Cauliflower Pure, Edamame Bean, Tomato, Orange Sauce

Black Cod • 250

Apple Caramelized, Puree, Reduction

Red Snapper • 250

Cauliflower, Asparagus, Sweet Corn, Citrus Beurre Blanc

Tortellini Sweet Corn • 220

Pop Corn, Kemangi, Leek

Potato Gnocchi • 220

Cauliflower, Butternut Squash, Tomato Cherry

DESSERT

Chocolate Mousse • 130

Strawberry, Crumble, Passion Fruit Ice Cream

Panna Cotta • 130

Strawberry Soup, Star Anise infused Fruits Compote

Deconstructed Tiramisu • 130

Mascarpone cheese, Coffee, Almond Crumble, Chocolate Powder

Passion Fruit Cheese Cake • 130

Vanilla Crumble, Strawberry, Chocolate Sponge

