



**A CULINARY AFFAIR WITH THE FANTASTIC FIVE
5-COURSE DEGUSTATION MENU**

A VALENTINE'S DAY DINNER, 14 FEBRUARY 2017 FROM 7PM

Amuse bouche

Pacific oyster

Mango relish, fresh mint - yuzu sherbet, shiso micro leaves

Chef Brachma Hayat

Champagne-infused salmon confit

Apple textures, wasabi emulsion, organic cress

Chef Ketut Wiranata

Lobster thermidor

Black quinoa risotto, morel mushroom, green asparagus tips

Chef I Wayan Bagiada

Black angus beef short ribs – prepared medium

Edamame, potato - truffle espuma, merlot reduction, Brussel sprout

Chef Aris Supriyanto

White chocolate dome

Raspberry crèmeux, hazelnut dacquoise, passion fruit sorbet

Chef Ridwan

Coffee and tea

Sweet nibbles

IDR 609,000 net per person

Including a glass of Bellini bubbles and a heart-shaped chocolate cupcake for share