

3 COURSES | 305

WINE PAIRING +325 OR **COCKTAIL PAIRING +315**

BURRATA

fresh cow's milk burrata, artichoke, marinated zucchini, young leaves, olive oil & balsamic glaze

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

AND

your choice of

COQ AU VIN

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

Red Wine

Chateau Los Boldos, Carmenere, Cachapoal Valley Chile 2019

Cocktail Berawa Mule

vodka, lemongrass, kaffir lime & homemade ginger beer

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

ROASTED PORK BELLY

daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon, Central Valley Chile 2019

Cocktail Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

AND

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

Red Wine

Isola Rubino Dolce, Buleleng Coast 2020

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

4 COURSES | 415

WINE PAIRING +435 OR **COCKTAIL PAIRING +420**

BURRATA

fresh cow's milk burrata, artichoke, marinated zucchini, young leaves,
olive oil & balsamic glaze

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

————— **AND** —————

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus
served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail - Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

————— **AND** —————

your choice of

COQ AU VIN

free range chicken, slow cooked in
red wine sauce, bacon
& roast mushroom
served w creamy mashed potato

Red Wine

Chateau Los Boldos, Carmenere,
Cachapoal Valley Chile 2019

Cocktail

Berawa Mule

vodka, lemongrass, kaffir lime
& homemade ginger beer

ROASTED PORK BELLY

daily roasted and rolled pork belly,
stuffed w 'nduja
served w cauliflower puree, baby
spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon,
Central Valley Chile 2019

Cocktail

Beetlejuice Sour

bourbon, beetroot juice, lime,
egg white & Angostura

————— **AND** —————

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

Red Wine

Isola Rubino Dolce, Buleleng Coast 2020

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

5 COURSES | 495

WINE PAIRING +545 OR **COCKTAIL PAIRING +525**

BURRATA

fresh cow's milk burrata, artichoke, marinated zucchini, young leaves,
olive oil & balsamic glaze

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

————— **AND** —————

RISOTTO AI FUNGHI

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king
oyster mushroom, button mushroom, shimeji mushroom & micro basil

Red Wine

Chateau Los Boldos, Carmenere, Cachapoval Valley Chile 2019

Cocktail - Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

————— **AND** —————

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus
served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail - Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

————— **AND** —————

your choice of

ROASTED PORK BELLY

daily roasted and rolled pork belly,
stuffed w 'nduja
served w cauliflower puree, baby
spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon,
Central Valley Chile 2019

Cocktail Kecak

gin, lemongrass, rosemary, basil,
orange juice & galangal

COQ AU VIN

free range chicken, slow cooked in
red wine sauce, bacon
& roast mushroom
served w creamy mashed potato

Red Wine

Vina Ventisquero Classico,
Cabernet Sauvignon,
Casa Blanca Valley, Chile 2019

Cocktail Berawa Mule

vodka, lemongrass, kaffir lime
& homemade ginger beer

————— **AND** —————

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

Red Wine

Isola Rubino Dolce, Buleleng Coast 2020

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge