

FOIE GRAS MENU

COLD

Terrine of Foie Gras

Apple Cloves Compote, Morello Cherry Sauce
Chardonnay Gelée, Toasted Brioche

Rp. 265.000

Crispy Foie Gras

and Yellow Fin Tuna Sushi Roll

Wasabi Mayonnaise, Pickled Ginger, Soy Sauce

Rp. 165.000

HOT

Our Legendary Pan Seared Hot Foie Gras

Port and Raspberry Reduction, Morello Cherry, Roasted Apple

Rp. 375.000

STARTER

Blue Swimmer Crab Raviolis

Deep Fried Soft Shell Crab, Leek Fondue, Crab Velouté


Rp. 145.000

Delight of The Sea

Pan Seared Hokkaido Scallop, Black Tobiko, Japanese Tabbouleh

Wild Barramundi Tempura, Guacamole, Micro Leaf



Seafood Ceviche, Sea Prawn, Octopus, Squid, Cucumber, Cherry Tomatoes, Red Onion, Coriander Leaf

Rp. 196.000 

Slow Cook Octopus

White Beans, Smoked Baby Potatoes

Baby Shallots Pickle, Aioli Tomato, Fresh Herbs Coulis, Chorizo Chips




Rp. 125.000  

Avocado Almond

Smashed Avocado, Almond Blanched, Homemade Almond Cheese



Grilled Artichoke, Crispy Garlic, Fresh Herbs, Parmesan Tuile

Roasted Cherry Tomatoes, Saffron Aioli

Rp. 105.000   

Italian Burrata

Basil Cherry Tomatoes, Red Capsicum Oil, Tomato Sorbet


Rp. 155.000  

Métis Vegan Salad

Organic Trio Quinoa, Marinated Raw Mushroom, Avocado, Leek

Baby Spinach, Parsley, Red Radish, Semidried Tomato, Basil Pesto

Kalamata Olive Coulis, Turmeric, Pumpkin and Flax Seeds

Rp. 110.000 

Trio Tartare

Tuna Tartare, Wasabi and Basil Mayonnaise, Salmon Roe, Crispy Seaweed

Crab and Avocado Tartare, Shallots, Chives, Celery Aioli, Micro Leaf, Seaweed Lavash



Tasmanian Salmon Tartare, Black Tobiko, Dill Dressing, Quail Egg

Rp. 165.000 

Zucchini Flower Tempura

Stuffed with Fresh Mozzarella Cheese, Homemade Semi Dried Tomato, Crushed Almond

Cucumber Pickle, Frissée Salad, Gorgonzola Piccante Dressing

Rp. 120.000  



Les Escargots

Roasted Mushrooms stuffed with Snails and Garlic Parsley Butter

Rp. 118.000

Mediterranean Mézé

Hummus, Tzatziki, Tabbouleh, Falafel, Loubieh Bi Zeit, Baba Ghanoush, Halloumi Cheese

Rp. 135.000  

 Vegetarian  Containing Pork  Containing Nuts

 Vegan  Dairy Free  Non Gluten

All Prices are Subject to 8% Service Charge and 10% Government Tax