

THE DINING ROOM

APPETIZERS

duck supreme, foie gras

smoked duck breast, raspberry sauce,
marinated foie gras

jack fish in fresh herbs

jack fish fillet, rolled in fresh herbs, salad bouquet,
sun dried cherry tomatoes

marinated mackerel rolled in dill

sliced mackerel, jam of pear

burrata lobello

oak vine ripe tomatoes, fresh basil,
aged balsamic vinegar

today's tataki

seared sashimi, lemon yuzu, sesame oil

estate cheese & charcuterie

assortment of selected cold cuts, aged refined cheese

smoked salmon avocado

avocado, bintan crab meat salad, cream cheese,
balsamic caviar, rosella reduction

goat cheese

beetroot, mango, organic palm nectar,
raspberry vinaigrette

please advise our artisans if you have any dietary restriction or allergy

squid ceviche

steamed squid, garden leaves

empek Palembang

deep fried fish cake, homemade cucumber pickles, sweet sour sauce

Mediterranean salads (v)

orange fennel

eggplant timbale (v)

slow cooked cherry tomatoes, pearl of pesto

SOUPS**sup buntut**

clear oxtail broth, potatoes, carrots, tomatoes, jasmine rice

soto medan

turmeric broth, shredded chicken, boiled egg, sprouts, tomatoes, celery, crispy potatoes

lobster bisque

creamy rock lobster soup, aero champagne, pink pepper

soto betawi

spicy beef broth, cubed tenderloin, bitternut crackers

cream of chickpeas

rosemary essence, pan fried calamari

minestrone (v)

vegetable classic italian soup, basil pesto

MAINS

tagliatella seafood marinara

prawns, squid, jack fish, mediterranean mussels,
cherry tomatoes

risotto al pesce primitivo

primitivo wine reduction

handmade "gnocchi" (v)

sautéed eryngii mushrooms, lobello cherry tomatoes

garoupa garganelli

artisanal pasta, garoupa, bisque sauce,
broccoli anchovy cream

red snapper

pan fried, extra virgin olive oil, avocado salsa

"tagliata" 160gr

grilled sliced australian wagyu rib-eye, juniper sauce,
cherry tomatoes, estate spinach

kurobuta pork belly

oriental five spices, braised soya egg,
pickles of red cabbage, aioli toum

mediteranean seafood boullabaise

lobster, king prawn, snapper, crayfish, saffron broth,
fennel, tomatoes, soft shell crab, aioli

australian wagyu tenderloin, 180gr

grilled, creamy potatoes tart, pinot noir sauce

spring chicken candied lemon

sous vide breast of chicken, salsa verde,
"mostarda di cremona"

rossini, 200gr

australian black onyx angus tenderloin, foie gras
olive tapenade, truffle caviar, madeira sauce

ikan asam pedas melayu

spicy sour fish fillet, cooked in tamarind, chili,
ginger flower, pineapple, steamed jasmine rice

rendang minang

slow-braised beef padang style coconut cream,
tropical fresh herbs, yellow rice, green chili,
bitter nut crackers

udang balado

wok fried king prawns, chili sauce, sator bean,
yellow turmeric rice

ayam gulai

half chicken smoked, chili, potatoes, shallots,
turmeric sauce

nasi goreng kampoeng

stir fried rice, vegetables, anchovy, sambal paste,
egg, chicken satay acar pickles

avocado quenelle (v)

green vegetables, black truffle

polpette (v)

white cabbage, red beans raw king oyster mushrooms

SIDE ORDERS

steamed rice white or brown
mixed leaves salad, lemon vinaigrette
hand cut potato chips, truffle mayonnaise
steamed garden vegetables, extra virgin olive oil
fried morning glory, shrimp chilli paste, crispy garlic

**please place your chocolate soufflé order
before your meal,
as it takes our pastry chef 25-30 minutes to prepare it.**