

SEASONS
Autumn

SET MENU

IDR 1.900.000++ /person

AMOUSE BOUCHE

MAGURO SHISO

Spicy Tuna Tartar, Shiso Leaf in Tempura

COLD APPETIZER

**SAIKYO MISO SALMON
WITH GORGONZOLA CREAM**

Tasmanian Salmon, Den Miso, Gorgonzola Cream

PAIRING

BENI DI BATASIOLO MOSCATO D'ASTI

Piedmont, Italy

HOT APPETIZER

SHIMEJI RED WINE GYOZAS

Japanese Shimeji Mushrooms, Red Wine Reduction, Citrus Ponzu

SUSHI

SOFT SHELL CRAB TEMAKI

Soft Shell Crab in Tempura, Marinated Tobikko, Green Salad

PAIRING

**HAKKAISAN SNOW AGED 3 YEARS
JUNMAI DAIGINJO**

Niigata, Japan

ALL ITEMS ARE SUBJECTED FOR 15% GOVERNMENT TAX AND 8% SERVICE CHARGE



SOUP

UMAMI TEA

Vegetable Clear Broth, Umami Noodles

MAIN

**BRAISED SHORT RIBS WITH BALINESE
SMOKED SWEET POTATO PURÉE**

Wagyu Short Ribs, Smoked Organic Sweet Potato Puree, Roasted Broccolini

PAIRING

**BENJAMIN DE ROTHSCHILD
VEGA SICILIA MACÁN**

Rioja, Spain

PREDESSERT

BRULEE BASQUE CHEESECAKE

Burnt Basque Cheesecake, Roasted Wild Strawberry Jam, Caramel

PAIRING

AMBER CREAM

Homemade Spice Eggnog, Baileys

DESSERT

RASPBERRY BEURRE NOISETTE

Chocolate Cremeux, Beurre Noisette Ice Cream, Raspberries

PAIRING

VELVET NOISETTE

Hennessy VSOP, Fine Ruby Port, Almond, Vanilla,
Forrest Honey, Mix Berry, Aromatic

ALL ITEMS ARE SUBJECTED FOR 15% GOVERNMENT TAX AND 8% SERVICE CHARGE