



Foie Gras

<b>Seared Foie Gras (N)</b> Apple Malang Compote, Balsamic Raspberry Glaze, Candied Almond, Vol au Vent	<b>428.000</b>
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Escargot

<b>Escargot de Bourgogne</b> Parsley & Garlic Butter, Grilled Ciabatta	<b>168.000</b>
<b>Escargot Forestiere</b> Mushroom Caps, Parsley & Garlic Butter, Grilled Ciabatta	<b>178.000</b>

Salads & Entrees

<b>Lyonnaise Salad</b> Yellow Frisée, Slow Poached Cage Free Egg, Lardons, Golden Crouton, French Dressing	<b>148.000</b>
<b>Kale &amp; Avocado Salad (LF)(V)</b> Avocado, Hard-Boiled Egg, Mesclun Salad, Kale, Edamame	<b>148.000</b>
<b>Chef’s Salad (GF)(LF)(VG)(V)</b> Mesclun Salad, Carrot, Celery, Cherry Tomato, Pumpkin Seed, Shallot Vinaigrette	<b>148.000</b>
<b>Avocado Toast</b> Avocado Smashed, Roasted Cherry Tomato, Cured Salmon, Poached Cage Free Egg, Hollandaise, Cromboloni	<b>148.000</b>
<b>Chef’s Selection Charcuterie (N)</b> Artisan Home-Made Terrines, European Cold Cuts, Traditional Condiments	<b>348.000</b>

Soup

<b>Soupe à L’oignon (V)</b> French Onion Soup, Country Bread, AOC Comté Cheese	<b>148.000</b>
<b>Velouté aux Champignons et Truffe (V)</b> Wild Mushroom Fricassee, Porcini Foam, Ciabatta	<b>148.000</b>
<b>Cream of Tomato Soup (V)</b> Tomato Essence, Garlic Brioche	<b>148.000</b>
<b>Bisque d’Homard</b> Lobster Medallion, Crème Fraiche, Golden Brioche	<b>228.000</b>

**IN COLLABORATION WITH SUSTAINABLE AGRICULTURE**  
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The Grills

<b>Australian “Mulwarra” Lamb Rack (GF)</b> Mulwarra Lamb is a quality, reliable and consistent premium product from the pristine green pastures of Australia’s southern state of Victoria. Hormone growth promotant free.	<b>428.000</b>
<b>Australian “Stockyard Gold” Grain-fed Beef Tenderloin (180gr) (GF)</b> Stockyard’s long fed beef is derived from Angus cattle fed on grain for a minimum of 200 days at the Kerwee Feedlot on a specially formulated high energy grain ration. No growth promotants, antibiotics, animal by-products or genetically modified (GMO).	<b>528.000</b>
<b>Australian “Angus Reserve” MB 4+ Beef Ribeye (250gr) (GF)</b> Angus Reserve is a MSA (Meat Standard Australia) Graded Beef. 100% Australian Verified Black Angus Beef.	<b>588.000</b>
<b>Australian “Angus Reserve” OP Ribs 750-800 Gr (GF)</b> Angus Reserve is a MSA (Meat Standard Australia) Graded Beef. 100% Australian Verified Black Angus Beef Sharing for two people. Allow us 30-35 minutes for preparation. Freshly made by order and slice in front of you. Served with choice of sauce and side dish.	<b>1.088.000</b>
<b>All above are accompanied with choice of one sauce</b> Au Poivre (GF) - Bearnaise (GF)(V) - Red Wine Jus (GF) - Mushroom (GF) - Beurre Maître d’hôtel (GF) - Smokey BBQ Sauce (GF) - Perigueux Sauce (GF)	
<b>To add more sauce</b>	<b>98.000</b>
<b>Sides</b> Potato Mousseline (GF)(V) - Gratin Dauphinois (GF)(V) - French Fries (V) - Grilled Broccoli (GF)(VG) - Glazed Seasonal Vegetables (GF)(V) - Mushroom Fricassee (GF)(V)	<b>98.000</b>

Meat

<b>Short Ribs on Toast</b> Slow-Cooked Short Ribs, Crispy Enoki, Truffle Mayonnaise, Egg Crumble, Sour Cabbage, Toasted Brioche	<b>268.000</b>
<b>Ultimate Beef Burger</b> 180gr Beef Patty, Romaine Lettuce, Tomato, Pickle Kyuri, Onion Marmalade, Truffle Mayonnaise, Brioche Bun	<b>268.000</b>
<b>Lamb Navarin (GF)</b> Navarin-Style, Green Peas, Turnips, Baby Carrots, Shallots, Braising Jus, Mashed Potato	<b>348.000</b>
<b>Boeuf Bourguignon (GF)</b> Australian Beef Short Ribs Braised in Red Wine, Lardons, Potato Mousseline	<b>368.000</b>
<b>Steak au Poivre (GF)</b> Beef Striploin (180gr), Sauce au Poivre, Cherry Tomato, Chives, French Fries	<b>428.000</b>

Gluten Free (GF), Lactose Free (LF), Contain Nuts (N), Vegan (VG), Vegetarian (V)

Seafood

<b>Grilled Octopus</b> Locally Sourced Octopus from Bengkulu, West Sumatra Pepper Cream, Garlic Foam, Cherry Tomato, Silver Onion, Fondant Potato, Bacon Bits	<b>168.000</b>
<b>Barramundi Grenobloise (N)</b> Wilted Spinach, Seasonal Vegetables, Roasted potatoes, Hazelnuts, Crouton, Grenobloise Sauce	<b>328.000</b>
<b>Salmon Steak (GF)</b> Asparagus, Baby Carrot, Crispy Kale, Lemon Soubise, Chives, Ikura	<b>388.000</b>
<b>Seafood Bouillabaisse (GF)</b> Classic French Seafood Stew, Tiger Prawn, Scallop, Red Snapper, Calamari, White Clam, Fennel, Saffron Rouille, French Baguette	<b>388.000</b>
<b>Lobster Thermidor 100gr (GF)</b> Farm-Raised Rock Lobster from Sulawesi Water, Baby Spinach, Mushroom, Fried Potato, Lemon Wedges	<b>Market Price</b>

Poultry

<b>Chicken &amp; Waffle</b> Crispy Fried Chicken Thigh, Broccoli, Kale, Ranch Dressing, Pickle Red Onion, Belgian Waffle	<b>168.000</b>
<b>Coq au Vin</b> Baby Carrot, Fregola Sarda, Green Peas à La Parisienne	<b>248.000</b>
<b>Confit de Canard (GF)</b> Duck Leg Confit, Baby Potato, Caramelized Onion, Raisin, Brandy Butter Sauce	<b>248.000</b>

Pasta, Rice, and Grains

<b>Angel Hair Aglio Olio</b> E.V. Olive Oil, Tiger Prawn, Rocket Leaves	<b>238.000</b>
<b>Spaghetti aux Palourdes</b> Homemade Pasta, Clams, Parsley	<b>238.000</b>
<b>Risotto aux Cèpes et Épinards (V)</b> Porcini, Young Spinach, Mascarpone, Shaved Parmesan	<b>238.000</b>

Vegan Option

<b>King Oyster (LF)(VG)(V)</b> Potato Bits, Chives, Miso Reduction, Polenta	<b>238.000</b>
<b>Cauliflower Steak (GF)(LF)(N)(VG)(V)</b> Pine Nuts, Persillade, Romesco Sauce	<b>238.000</b>

Prices are in Indonesian Rupiah (IDR) and subject to 21% government tax and service charge.



## Desserts

<b>Lemon Tart Brûlée with Lemon Sorbet (N)</b>	<b>128.000</b>
Rye and Brown Butter Pastry, Lemon Curd, Lime Meringue	
<b>Baba au Rum</b>	<b>128.000</b>
Baba, Tangerine Jam, Mandarin Compote, Vanilla Gelato	
<b>Mille-Feuille with Roasted Strawberry</b>	<b>128.000</b>
Caramelized Puff Pastry, Roasted Strawberries, Mascarpone Cream, Strawberry Gelato	
<b>Banana Caramel Éclair (N)</b>	<b>128.000</b>
Crème Diplômée, Caramelized Banana, Pecan Praline, Salted Caramel Gelato	
<b>Homemade Gelato and Sorbet (N)</b>	<b>55.000/scoop</b>
Vanilla, Strawberry, or Chocolate Gelato Raspberry, Mango-Passionfruit, or Coconut Sorbet	

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## Cocktails

Mojito	170.000
Old Fashioned	170.000



## Mocktails

Virgin Mojito	70.000
Virgin Mary	70.000
Shirley Temple	70.000
Fruit Punch	70.000

## Beers

Bintang	85.000
Heineken	90.000

## Still & Sparkling

Equil Natural 380ml	65.000
Equil Sparkling 380ml	65.000
Equil Natural 760ml	100.000
Equil Sparkling 760ml	100.000

## Juices

Orange	70.000
Watermelon	70.000
Honeydew	70.000

## Tea

English Breakfast	70.000
Earl Grey	70.000
Green Tea	70.000
Jasmine	70.000
Chamomile	70.000
Peppermint	70.000

## Coffee

Latte	80.000
Cappuccino	80.000
Single/Double Espresso	80.000
Americano	80.000

