



Foie Gras

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

Escargot de Bourgogne Parsley & Garlic Butter, Grilled Ciabatta	168.000
Escargot Forestiere Mushroom Caps, Parsley & Garlic Butter, Grilled Ciabatta	178.000

Salads & Entrees

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

Soup

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

IN COLLABORATION WITH SUSTAINABLE AGRICULTURE
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The Grills

Australian “Mulwarra” Lamb Rack (GF) 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.	428.000
Australian “Stockyard Gold” Grain-fed Beef Tenderloin (180gr) (GF) 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).	528.000
Australian “Angus Reserve” MB 4+ Beef Ribeye (250gr) (GF) Angus Reserve is a MSA (Meat Standard Australia) graded beef 100% Australian Verified Black Angus Beef.	588.000
Australian “Angus Reserve” OP Ribs 750-800 Gr (GF) 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.	1.088.000
All above are accompanied with choice of one sauce Au Poivre (GF) - Bearnaise (GF)(V) - Red Wine Jus (GF) - Mushroom (GF) Beurre Maître d’hôtel (GF) - Smokey BBQ Sauce (GF) - Perigueux Sauce (GF)	
To add more sauce	98.000
Sides Potato Mousseline (GF)(V) - Gratin Dauphinois (GF)(V) - French Fries (V) Grilled Broccoli (GF)(VG) - Glazed Seasonal Vegetables (GF)(V) Mushroom Fricassee (GF)(V)	98.000

Meat

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

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

Seafood

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

Poultry

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

Pasta, Rice, and Grains

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

Vegan Option

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

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



Desserts

Lemon Tart Brûlée with Lemon Sorbet (N) 128.000

Rye and Brown Butter Pastry, Lemon Curd, Lime Meringue

Baba au Rum 128.000

Baba, Tangerine Jam, Mandarin Compote, Vanilla Gelato

Mille-Feuille with Roasted Strawberries 128.000

Caramelized Puff Pastry, Roasted Strawberries, Mascarpone Cream, Strawberry Gelato

Banana Caramel Éclair (N) 128.000

Crème Diplôme, Caramelized Banana, Pecan Praline, Salted Caramel Gelato

Homemade Gelato and Sorbet (N) 55.000/scoop

Vanilla, Strawberry, or Chocolate Gelato
Raspberry, Mango-Passionfruit, or Coconut Sorbet

Cocktails

Mojito	170.000
Lychee Martini	170.000
Margarita	170.000
Negroni	170.000
Old Fashion	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

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	75.000
Cappuccino	75.000
Single/Double Espresso	75.000
Americano	75.000



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