



CHRISTMAS & NEW YEAR'S EVE MENU

AMUSE-BOUCHE

BOLA UBI

Sweet Potato Croquette with Lao Gan Ma Mayo

FIRST STARTER

TIRAM DAN SALMON

Fresh Oyster with Tamarind Dressing, Trout Roe

Asian Style Cured Salmon with inhouse Basil Mayo and Dill

SECOND STARTER

SATE KAMBING (2PCS)

Soya marinated Lamb Satay with Sambal Kecap

MAIN COURSE

OSSOBUCO RENDANG

Braised Ossobuco in Rendang Sauce served with Green Sambal, Pickle Cucumber and Jasmine Rice

DESSERT

CRÈME BRULÉE

Pandan Crème Brulée served with Raspberry Sorbet

495 PP

WINE PAIRING +395 PP

1. CAVA BRUT NATURE SURIOL EL BOSCO
2. SAUVIGNON BLANC SILENI, MARLBOROUGH
3. SHIRAZ NED & HENRY'S, BAROSSA VALLEY
4. BEAUJOLAIS THIBAUT DUCROUX, MORGON
5. MOSCATO D'ASTI LA GATTA



CHRISTMAS & NEW YEAR'S EVE MENU VEGETARIAN

AMUSE-BOUCHE

BOLA UBI

Sweet Potato Croquette with Lao Gan Ma Mayo

FIRST STARTER

GADO GADO ROLL DAN BROCCOLINI

Mix steam Vegetable Roll with Spidskall and Peanut sauce

Grill Broccolini with Vegan Coriander Dressing, Crushed Peanut and Shisho Leaves Tempura

SECOND STARTER

SATE JAMUR (2PCS)

King Oyster Mushroom Satay served with Tamarind Sauce

MAIN COURSE

PEPES JAMUR DAN PERKEDEL KENTANG

Tofu and Mushroom steam in Banana leaves, served with Potato Fritter in Laksa Sauce, Green Sambal, Pickle Cucumber and Jasmine Rice

DESSERT

CRÈME BRULÉE

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495 PP

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