



## SHARE DINING SET MENU B

420K/person

### CHOOSE 2 (two) OF STARTERS:

Crispy squid with chili jam ginger flower lemongrass and honey  
Rice paperrolls with Thai basil lettuce green mango nouc cham  
Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal  
Beef Sate padang with thick curry sauce served with rice cake and pickles vegetables

### CHOOSE 1 (one) OF SALADS:

Manadonese tuna gohu with cracked coconut cream beetroot sorbet ginger flower crushed peanut  
Lake Toba snapper ceviche marinated in kaffir lime juice andaliman peanut chili ginger flowers and served with krupuk peyek

Betawi soft shell crab asinan with pickled organic vegetable's sambal kacang and pink krupuk

### CHOOSE 3 (three) OF MAINS:

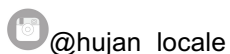
Ayam betutu Gilimanuk served with pelecing kangkung and sambal matah  
Slow cooked pork belly saksang style with andaliman pork liver and kidu kidu pork sausage  
Salt grilled whole fish with sambal lemo and kemangi  
Nothern Sumatran Octopus rendang with star anise fennel and chopped turmeric leaf  
Selat solo braised soy beef cheek with baby organic vegetables cos lettuce potato mayonnaise  
Minangkabau gule cincang of deboned lamb with jengkol and roti canai

### Sides

Balinese rice  
Stir Asian Green

### Dessert

Sample Plate



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Prices are subject to 10% Govt. Tax with 7.5% service charge & are in thousands rupiahs.



## SHARE DINING SET MENU A

380K/person

### CHOOSE 2 (two) OF STARTERS:

Dutch Indonesian salted cod kroket

Beef Sate padang with thick curry sauce served with rice cake and pickles vegetables

Crispy squid with chili jam ginger flower lemongrass and honey

Rice paper rolls with Thai basil lettuce green mango nouc cham

Manadonese Tuna gohu with cracked coconut cream beetroot sorbet ginger flower crushed peanut

### CHOOSE 2 (two) OF MAINS:

Ayam betutu Gilimanuk served with pelecing kangkung and sambal matah

Nothern Sumatran Octopus rendang with star anise fennel and chopped turmeric leaf

Padang style cumi cumi kalio with stuffed fish and mince prawn simmered in rich curry

Salt grilled whole fish with sambal lemo and kemangi

Selat solo braised soy beef cheek with baby organic vegetables cos lettuce potato mayonnaise

Slow cooked pork belly saksang style with andaliman pork liver and kidu kidu blood sausage

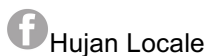
### Sides

Balinese rice

Stir Asian Green

### Dessert

Sample Plate



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## SHARE DINING

# SET MENU VEGETARIAN

300K/person

### CHOOSE 1 (one) OF STARTERS:

Rice paper rolls with Thai basil lettuce green mango nouc cham

Watermelon and cucumber salad with mint Thai basil chili salt hot and sour dressing

### CHOOSE 2 (two) OF MAINS:

“Nasi bakar” grilled turmeric spiced rice with eggplant mushrooms green tomato

Pelecing kangkung and sambal matah

“Sayur lodeh” cabbage chili potato tempe eggplant coconut emping melinjo

Stir fry tofu with black bean snow peas asparagus ginger and green shallo


### Sides


Balinese rice

Stir Asian Green

### Dessert

Sample Plate

 Hujan Locale

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