

Mouthfuls

Kale chip, malt vinegar, Balinese sea salt VG NF NG OF	22k ea
Chargrilled baby corn, sambal merah, coconut & corn crumb VG NF GF	22k ea
Fermented chilli cracker, smoked tomato tofu, pickled shallot VG NF GF	22k ea
Chicken satay, ginger mayo, crispy quinoa GF NF SF	30k ea
Kare kuning sphere, chilli oil, fried shallot VG NF SF	30k ea
Bacon & Egg en cocotte, brioche, truffle foam NG NF SF	35k ea
Chilled chicken curry, rice cracker, riata sphere, crispy curry leaf GF NF SF	30k ea
Sustainable yellowfin tuna tartlet, curd, spring onion, wood sorrel NF SF NG	35k ea
Chicken liver parfait doughnut, prune paste, elderflower NF NG SF	30k ea
Babi guling empanada, bumbu mayo, red chilli gel LF	35k ea
Pearl oyster, oyster crema, finger lime, palm heart GF NF NG OF	40k ea

Small

Crispy eggplant, yellow curry, coconut yoghurt LF VG SF NF	70k
Stracciatella, wood smoked blood plum, rye crumb, cab sav vinegar jelly NF NG V	110k
Yuzu cured hamachi, clam custard, crispy onions, radishes, ponzu NF	110k
Chilled 40° salmon, chilli pickled cucumber, kale furikake, edamame & wasabi LF NF SF	140k
Smoked eel chawanmushi, coffee honey dashi, pickled shimeji LF NF SF OF	99k ea
Local seafood salad, abalone croquette, white eggplant purée LF NF NG	185k
Beef rendang tartare, hand pressed coconut cream, sambal embe NF SF LF GF	130k
Smoked duck breast, sweet & sour radicchio, salted grapes, hazelnut creme, jus gras LF OF SF	165k
Kaluga Imperial caviar (30g), rye sourdough blini, smoked chive crème fraîche NG NF SF	1.6 mill

Grilled

Grilled King brown mushrooms, garlic custard, confit egg yolk, hazelnut GF V	130k
Burnt butternut pumpkin, pumpkin tofu, sunflower seed purée GF NF VG NG OF	130k
Farmed barramundi, kailan purée, fermented chilli, shallot & ginger dressing LF NF SF	180k
Sustainable prawn tails, laksa sauce, palm sugar & chilli caramel, pickled radish GF LF NF	180k
Chicken, heritage rice porridge, sambal hijau foam, chicken skin crumble GF NF SF	160k
Pork loin, bouquet garni, apple and mustard chutney, pork jus, green oil GF NF SF NG	140k
Lamb shoulder, truffled cabbage, taro purée, hibiscus, beetroot sauerkraut GF NF NG SF OF	220k
Beef short rib, smoked mushroom purée, sauce charcuterie, chive pods GF NF NG SF	220k
400g Stockyard striploin with compound butter & jus GF NF NG SF OF	600k

Garden

Baby cos, buttermilk, shallot, cured egg, kaltbach GF NF NG V	55k
Asparagus, beurre noisette hollandaise, popped capers, cured egg GF NF NG V SF	65k
Chargrilled corn, hand pressed coconut milk, jalapeño, cashew sour cream GF VG OF	65k
Burnt carrots, yoghurt, fermented onions, crispy quinoa GF NF NG V	65k
Variations of beetroot, almond custard, vanilla oil, candied walnuts GF VG NG OF	75k
Coal roasted cauliflower, truffle, house made lardo, parmesan GF NF SF OF	75k
Potato gnocchi, gorgonzola cream, porcini, sage butter NF V SF	90k

Can't decide?

**Let our chefs feed you
590k++ per person**

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