

# Degustation Dinner Menu

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## Amuse bouche

*Duval-Leroy Brut, Vertus, France NV  
Chardonnay, Pinot Noir & Pinot Meunier*

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## Yellow fin tuna – Iberico ham

"Plaga" farm strawberry gazpacho sorbet, Greek yoghurt and garnitures

*Beringer Founders Estate, Napa Valley, USA 2015  
Sauvignon Blanc*

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## Aromatic spice-infused lobster bisque Steamed lobster har gao, Avruga pearls

*Luis Felipe Edwards, Valle Central, Nancagua, Chile 2016  
Chardonnay*

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## Hokkaido scallop U10

Ginger-infused orange, butternut pure, Avruga pearls, "Papua" vanilla milk foam

*Winery Dr. Loosen QPA, St. Johannis Hof, Bernkastel, Mosel, Germany 2014  
Riesling*

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## Pan-seared seabass

Crab croustilles, eggplant sambal, coriander emulsion

*Fantinel Borgo Tesis, Friuli, Veneto, Italy 2014  
Pinot Grigio*

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## Wagyu beef striploin MB9+

Miso-braised Wagyu beef cheek, baked potato terrine, seasonal vegetable

Aka miso, meat jus

*Kaiken Reserva, Vistalba, Lujan de Cuyo, Mendoza, Argentina 2015  
Malbec*

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## Passion fruit

Passion fruit soufflé with soaked raisin, Papua vanilla sauce, passion fruit sherbet

*Château Barreyre Cadillac, Capien, Langouiran, Côtes de Bordeaux, France 2010  
Semillon, Sauvignon Blanc & Muscadet*

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## Homemade pralines

Coffee or tea

IDR 1,450,000 net per person

## Wine pairing

IDR 1,250,000 net per person