



VEGETARIAN SET MENU

IDR 388K,-
per person



APPETIZER

**Ripe Mango, Dragonfruit, and Diced Avocado served on
Crisp, Toasted Baguette Slices**

SALAD

**Blend of Roasted Beets, Mixed Greens, Candied Walnuts,
served with Zesty Citrus Gel**

SOUP

**Cream Blended with Sautéed Mushrooms, Onions,
Topped with Puff Pastry Breadstick**

ENTREE

**Oven-Roasted Cauliflower served with Butternut Squash, Raspberry
Compote, Balsamic Vegetable Jus, and Potato Terrine**

DESSERT

**Coffee Caramel Tartlet topped with Amara Cream, served
with French Meringue and Velvet Vanilla Gelato**



MARITIME COLLECTION

IDR 488K,-
per person

APPETIZER

Diced Salmon, Avocado, Mango, served with Yogurt Gel
and Pan-Seared Baguette Slice

SOUP

Velvet Blend of Roasted Beets and Goat Cheese, garnished
with a swirl of Coconut Crème Fraîche

ENTREE

Seabream served with Fresh Peaches, Edamame
Purée, and Roasted Asparagus

DESSERT

Smooth Coconut Cream served with Tropical Fruits,
French Meringue, Raspberry Compote, and Orange Coulis



OPULENCE SET MENU

IDR 688K,-
per person

APPETIZER

Poached Shrimp served Chilled on Ice, with Signature Cocktail Sauce

SOUP

Cream Blended with Sautéed Mushrooms and Onions,
topped with Puff Pastry Breadstick

ENTREE

Slow Cooked Beef Ribs served with Balsamic Beef Reduction,
Butternut Squash, Raspberry Compote, and Potato Terrine

DESSERT

Velvet Chocolate Mousse with Praline Layer, served with
Vanilla Gelato and Chocolate Sponge



MARINE ENSEMBLE

IDR 988K,-
per person

APPETIZER

Diced Salmon, Avocado, Mango, served with Yogurt Gel
and Pan-Seared Baguette Slice

SALAD

Blend of Roasted Beets, Mixed Greens, Candied Walnuts,
served with Zesty Citrus Gel

SOUP

Shark Fin with Egg-drop Simmered in Rich, Umami Broth

ENTREE

Prime Cut Filet Mignon served with Balsamic Beef Reduction,
Butternut Squash, Raspberry Compote, and Potato Terrine

DESSERT

Creamy Burnt Cheesecake served Warm with Poached Sunkist,
Praline Crumble, Mango Purée and Gold Leaf