



HARBOR BIRTHDAY PACKAGE

IDR 198K,-
Nett/Pax

APPETIZERS

Chickpea purée, Roasted eggplant, Tahini, Extra virgin olive oil, Warm stone-baked yogurt flatbreads.

ENTREES

Pasta of Choice

Select from our Chef's signature pasta offerings.

DESSERT

Smooth coconut cream served with tropical fruits, French Meringue, Raspberry compote, and Orange coulis.

BEVERAGES

Handcrafted, non-alcoholic beverage recommended to complement your dishes.

ENJOY ONE COMPLIMENTARY MINI BIRTHDAY CAKE



CORAL BIRTHDAY PACKAGE

IDR 348K,-
Nett/Pax

APPETIZERS

Ripe Mango, Dragonfruit, and Diced Avocado served on crisp, Toasted baguette slices.

SALAD

Blend of roasted beets, Feta cheese, Candied walnuts, served with Zesty citrus gel.

SOUP

Butter-poached lobster, Shellfish stock, Flambéed with cognac, Enriched with tomato concassé and cream.

ENTREE

Grilled chicken thigh, Rosemary-infused olive oil, Seasonal vegetables, Wild mushroom sauce.

DESSERT

Matcha, Vanilla bean custard, Caramelized raw sugar, Assorted berries.

BEVERAGES

Handcrafted, non-alcoholic beverage recommended to complement your dishes.

ENJOY ONE COMPLIMENTARY MINI BIRTHDAY CAKE



NAUTILUS BIRTHDAY PACKAGE

IDR 498K,-
Nett/Pax

APPETIZERS

Poached shrimp served chilled on ice, with Signature Cocktail Sauce.

SALAD

Blend of roasted beets, Feta cheese, Candied walnuts, served with Zesty citrus gel.

SOUP

Butter-poached lobster, Shellfish stock, Flambéed with cognac, Enriched with tomato concassé and cream.

ENTREE

U.S. Sirloin strip served with balsamic beef reduction, Butternut squash, Raspberry compote, and Potato terrine.

DESSERT

Smooth coconut cream served with tropical fruits, French meringue, Raspberry compote and Orange coulis.

BEVERAGES

One glass of selected wine, handpicked to complement the menu

ENJOY ONE COMPLIMENTARY MINI BIRTHDAY CAKE



NEPTUNE BIRTHDAY PACKAGE

IDR 998K

Nett/Pax

APPETIZERS

Diced Salmon, Avocado, Mango, served with Yogurt Gel and Pan-seared baguette slice.

SALAD

Crisp romaine hearts, Parmigiano-Reggiano, White anchovy fillet, Brioche croutons, House caesar emulsion.

SOUP

Butter-poached Lobster, Shellfish stock, flambéed with cognac, enriched with Tomato concassé and cream.

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

BEVERAGES

One glass of selected premium wine, handpicked to complement the menu

ENJOY ONE COMPLIMENTARY WHOLE BIRTHDAY CAKE