

CHRISTMAS EVE

24 December

5.30pm - 9pm

Welcome Drink

IDR 2,000,000++ Jamu + Snax + 3 Course Set Menu

IDR 700,000++ 4 Course Zero Pairing

IDR 950,000++ 4 Course Cocktail Pairing

MENU

festive jamu kunyit asem on arrival

SNAX

hot smoked salmon + malted crumpets + crème fraîche
foie gras on toast + pedro xaminez gelee

truffle sour - whiskey truffle + yuzu + lime + agave nectar
dilemma - dill leaf + charred pineapple + ginger + turmeric + lemon

TO START

honey glazed ham + house pickles + seeded mustard dressing + warm baps
chilled seafood plate + crabs + oysters + scallops + prawns + calamari + house condiments

PAIRING

cocktails - katsuri + pisco + calamansi + yuzu + honey + muscat liqueur
mocktails - white noise + soursop + apple cider + lime + elderflower soda

MAINS

truffled salmon wellington + sauce bearnaise + aged roe
roast beef tenderloin + burnt butter + roast onion jus

to go with

whipped labneh + cucumbers + toasted fennel seed vinaigrette
slow cooked roast potatoes + crispy onions
pea + mint + marinated fetta salad

PAIRING

father of diplomatico - bees wax aged rum + artichoke liqueur + rosso vermouth
zero negroni - non-alcohol original negroni + homemade bitters

AFTERTHOUGHTS

chilled wild berry trifle + double vanilla creme + hibiscus

waatu panforte

bellas - parmesan reposado tequila + aperol + raspberry + orgeat horchata

strawberry Bedugul horchata - padi Jatiluwih + Bedugul strawberry + nutmeg + vanilla + cinnamon almond

