

APPETIZERS & PASTA

from the sea

- Crispy Calamari with Squid Ink Mayo 130
- Cod Cake with Avocado Cream 120
- Tuna Tartare with Tomato Caviar 110
- Grilled Octopus with Nduja 150
- Scallops with Asparagus and Lobster Sauce 190

Harvests

- Confit Tomato and Pesto Bruschetta 90
- Mozzarella with Grilled Peppers and Pesto 120
- Grilled Asparagus with Beetroot, Garlic and Almonds 120
- Crispy Free Range Eggs with Mushroom Cacciadore 120
- Baked Eggplant Parmigiana 130
- Zucchini Flowers with Smoked Scamorza 130
- Pumpkin Gnocchi Gratin 150

from the land

- Pork Loin with Tuna Sauce & Caper Salad 150
- Bone Marrow, Salsa Verde and Radish Crostini 130
- Parma Ham with Cantaloupe Melon 150
- Angus Beef Carpaccio with Asparagus 130
- Roasted Foie Gras with Butternut and Shallots 230

homemade and artisanal pasta

- Ricotta Cheese Tortelli with Amatriciana 145
- Tagliolini with Baccalà and Pesto 145
- Linguine with Crab and Mascarpone 150
- Tagliatelle with Duck Ragù and Smoked Ricotta 150
- Spaghetti with Seafood and Cherry Tomatoes 155
- Ossobuco Agnolotti with Gremolata 160
- Truffle Cheese Ravioli with Veal Jus 160

MAINS

from the sea

- Tuna with Eggplant Caponata and Salmoriglio 200
- Salt Crust Baked Whole Grouper 200
- Black Cod with Chickpeas and Puttanesca Sauce 180
- Snapper with Fennel and Beetroot 190
- King Prawn Cacciucco 190

from the land

- Duck Leg Confit with Smoked Breast 200
- Lamb Rack with Grilled Eggplant and Olive Jus 290
- Angus Beef Sirloin with Bone Marrow Crust 260
- Chicken Supreme with Foie Gras and Cauliflower 220
- Pork Chop Milanese with Asparagus 200

Mains are available for lunch and dinner only

prices are in '000 rupiah & subject to 8% service charge and prevailing government taxes