

WORLD MENU

IDR 3,700,000 ++/ couple

STARTER

Angus Beef Carpaccio

with Seafood Salad, Parmesan Shavings
and Sauce Pistou

SECOND COURSE

Homemade Lobster Ravioli

with Spinach and White Tomato Foam

THIRD COURSE

Barramundi Rolled in Parma Ham

with Spinach Gnocchi, Enoki Mushroom
and Green Lentil Sauce

MAIN COURSE

Beef Tenderloin

with a Tiger Prawn Center on Turned
Vegetables and Port Wine Jus

DESSERT

Amaretto Sabayon

Vanilla Ice cream

EXTRAVAGANZA MENU

IDR 3,900,000 ++/ couple

STARTER

Goat Cheese Crusted Lamb Loin

With Rocket Salad, Sun-dried Tomatoes, Balsamic
and Extra Virgin Olive Oil

SECOND COURSE

White Tomato Cappuccino

and Baked Scallop

THIRD COURSE

Javanese Slipper Lobster

Open Ravioli with Braised Baby Fennel,
Bisque with Cognac & Orange Oil

MAIN COURSE

Surt and Turf,

Australian Beef Tenderloin with
Grilled Lobster served with Cauliflower Puree and
Vegetable Beurre Blanc

DESSERT

'Karthausen' German Dumplings

Passion Fruit Sorbet Center,
Vanilla Cream and Fresh Strawberries

VEGETARIAN MENU

IDR 3,200,000 ++/ couple

STARTER

Grilled Portobello Mushroom Salad

With Parmesan Cheese and Fresh Arugula Salad

SOUP

Mushroom Cappuccino

with Cinnamon Flavor and Poach Quail Egg

THIRD COURSE

Spinach Ravioli

with Edamame, Pine Nut and Truffle Flavor

MAIN COURSE

Aubergine Parmigiana

with Buffalo Mozzarella,
Pomodoro Sauce and Extra Virgin Olive Oil

DESSERT

Strawberry Mille Feuille

with Strawberry Salsa and Vanilla Ice Cream