

## 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 2,800,000 ++/ 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