

DESIGNER
dining
BY ANANTARA

ASIAN MENU

STARTER

Foie Gras

Pineapple ginger compote rocket salad pine seed truffle vinaigrette

SECOND COURSE

Asian Seafood Soup

with chili tomatoes and kefir leaves

THIRD COURSE

Baked Sesame Tuna

on snow peas mango and Thai Asia sauce

MAIN COURSE

Crispy Pan Fried Sea Bass Fillet

on nori risotto with wasabi foam and soya reduction

DESSERT

Green Tea Coconut Cake

with mandarin sorbet and black rice tulips

WORLD MENU

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

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

Surf and Turf

Australian beef tenderloin and grilled lobster served with cauliflower puree and vegetable beurre blanc

DESSERT

Karthauser' German Dumplings

Passion fruit sorbet center, vanilla cream and fresh strawberries

VEGETARIAN MENU

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

All prices are in Indonesian Rupiah and subject to 21% Service Charge and Applicable Government Tax