Devign

# **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

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

#### DESSERT

Amaretto Sabayon Rum Raisin 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

Freshwater Javanese Crayfish Open Ravioli with braised Baby Fennel, Bisque with Cognac & Orange Oil

### MAIN COURSE

Duo of Duck, Pan Fried 'Foie Gras' and Duck Breast with Celeriac Puree. Beetroot Potato and Truffle Foam

#### DESSERT

**'Karthauser' German Dumplings** Passion Fruit Sorbet Center, Vanilla Cream and Fresh Strawberries

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

# **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 Fuille with Strawberry Salsa and Vanilla Ice Cream