

ASIAN MENU

IDR 2,800,000 ++/ couple

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

IDR 3,500,000 ++/ 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

Angus 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

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

'Karthaus' 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