

DINING BY

Design

WORLD MENU

IDR 4,125,000++/couple

STARTER

ANGUS BEEF CARPACCIO

with seafood salad, parmesan shavings
and sauce pistou

TWO CABERNET MERLOT

SECOND COURSE

HOMEMADE LOBSTER RAVIOLI

with spinach and white tomato foam

TWO ISLAND CHARDONNAY

THIRD COURSE

BARRAMUNDI ROLLED IN PARMA HAM

with spinach gnocchi, enoki mushroom
and green lentil sauce

TWO ISLAND CHARDONNAY

MAIN COURSE

BEEF TENDERLOIN

with a tiger prawn center on
turned vegetables and port wine jus

TWO ISLAND SHIRAZ

DESSERT

AMARETTO SABAYON

vanilla ice cream

PINO DE BALI PORT WINE

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ASIAN MENU

IDR 3,825,000++/couple

STARTER

FOIE GRAS

pineapple ginger compote, rocket salad,
pine seed, truffle, vinaigrette

HATTEN SPARKLING TUNJUNG

SECOND COURSE

ASIAN SEAFOOD SOUP

with chili tomatoes and kafir leaves

TWO ISLAND RIESLING

THIRD COURSE

BAKED SESAME TUNA

on snow peas mango and Thai Asia sauce

TWO ISLAND SAUVIGNON BLANC

MAIN COURSE

CRISPY PAN FRIED SEA BASS FILLET

on nori risotto with wasabi foam
and soya reduction

TWO ISLAND CHARDONNAY

DESSERT

GREEN TEA COCONUT CAKE

with Mandarin sorbet and black rice tulips

PINO DE BALI PORT WINE

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EXTRAVAGANZA MENU

IDR 4,325,000++/couple

STARTER

GOAT CHEESE CRUSTED LAMB LOIN
with rocket salad, sun-dried tomatoes, balsamic
and extra virgin olive oil

HATTEN SPARKLING TUNJUNG

SECOND COURSE

WHITE TOMATO CAPPUCINO
and baked scallop

TWO ISLAND PINOT GRIGIO

THIRD COURSE

JAVANESE SLIPPER LOBSTER
open ravioli with braised baby fennel,
bisque with cognac & orange oil

TWO ISLAND CHARDONNAY

MAIN COURSE

SURF AND TURF
australian beef tenderloin with grilled lobster served
with cauliflower puree and vegetable beurre blanc

TWO ISLAND CABERNET MERLOT

DESSERT

'KARTHAUSER' GERMAN DUMPLINGS
passion fruit sorbet center, vanilla cream
and fresh strawberries

PINO DE BALI PORT WINE

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VEGETARIAN MENU

IDR 3,625,000++/couple

STARTER

GRILLED PORTOBELLO MUSHROOM SALAD

with parmesan cheese and fresh arugula salad

HATTEN SPARKLING TUNJUNG

SECOND COURSE

MUSHROOM CAPPUCINO

with cinnamon flavor and poach quail egg

TWO ISLAND PINOT GRIGIO

THIRD COURSE

SPINACH RAVIOLI

with edamame, pine nut and truffle flavor

TWO ISLAND SAUVIGNON BLANC

MAIN COURSE

AUBERGINE PARMIGIANA

with buffalo mozzarella, pomodoro sauce
and extra virgin olive oil

TWO ISLAND CHARDONNAY

DESSERT

STRAWBERRY MILLE FUILLE

with strawberry salsa and vanilla ice cream

PINO DE BALI PORT WINE