



Executive Chef Lawrence Klang
Maitre 'D Elizabeth Totzeck
Mixologist Trevin Hutchins

Three Course Menu

67

Appetizers

Asian Greens Celery Root & Leaf Long Chili Dressing Tempura
Smoked Thai Sausage Bibb Lettuce Sour Cucumber Black Garlic
Soto Ayam Chicken Noodle Soup Sprout Shallot Lime Sambal
Crispy Duck Leg Cured Foie Gras Pickled Ramps Fried Shallot Fried Garlic Herbs
Maine Crab Cake Lemon Grass Tomato Confit Fried Lemon Hot Mustard Coconut Butter

Entrée

Sumatra Lamb Curry Rice
Lobster Fried Rice Crispy Eggs Seasonal Vegetables Crab Roe Relish
Balinese Banana Leaf Steamed Duck Breast Coconut Turmeric Rice Bok Choy
Lemongrass Sambal
Steamed Halibut Mussel Yellow Curry
Beef Cheek Rendang Padang Green Papaya Cabbage Green Bean Sambal

Dessert

Tamarind Custard Mango Burned Sugar
Green Coconut Crepes Coconut Chutney Lime Sorbet
Passion Fruit & Saffron Panna Cotta Apple Ice Pandan Leaf Syrup
Indonesian Spekkoeek Blueberry Star Anise Cinnamon Coconut Ice Cream



Lobster Tasting

98

Smoked Lobster Green Papaya Kewpie Aioli Tomato Chili Emulsion

Lobster & Sweet Carrot Dumpling Thai Broth Leaf Tempura

Fried Lobster Cured Foie Gras Fried Garlic & Shallot Green Beans Palm Sugar

Banana Leaf Steamed Lobster Bali Spice Spring roll of Bok Choy Coconut Turmeric Rice

Choice Of Dessert Menu

Chef's Tasting Menu

Indonesian Rijsttafel

87

Green Papaya Soup Lemongrass Tomato Confit

Fried Lobster Spring Roll Foie Gras Satay Indonesian Peanut Sauce

Small Dishes Served Family Style

Banana Leaf Steamed Halibut

Wok Charred Squid

Beef Rendang Padang

Sumatra Lamb

Chicken Satay with Peanut Sauce

Egg Sambal Telur

Yellow Rice

Pickles

Sambal

Trio of Indonesian Dessert