



JOURNEY THROUGH INDONESIA

STARTERS

GOHU IKAN TUNA – MALUKU

Marinated ternate-style raw tuna with virgin coconut oil, lime, pomelo, toasted kenari nuts

BATAGOR – WEST JAVA

Fried prawn and mackerel dumplings, roasted cashew nut, coconut milk sauce, scallions, fresh coriander

LUMPIA BASAH BANDUNG – WEST JAVA

Fresh spring roll filled with sautéed carrot, bean sprout, jicama, egg, herbs

MAINS

RENDANG DAGING SAPI – WEST SUMATRA

Braised beef in mixed West Sumatra spices, coconut milk sauce, sweet potato crisps

GULAI UDANG – ACEH, SUMATRA

Aceh-style curry with assorted spices, curry leaves, tiger prawn tails

OSENG OSENG KACANG PANJANG – CHEF'S INSPIRATION

Wok-fried long beans, fresh oyster mushrooms

NASI PUTIH

Steamed white rice, lemongrass, ginger, Indonesian bay leaves

DESSERT

KUE COKLAT KACANG METE – CHEF'S INSPIRATION

Caramelised cashew nut pie, berries, dark chocolate ganache, caramel ice cream

700 per couple





JOURNEY THROUGH JAVA & BALI

STARTERS

LUMPIA BASAH BANDUNG – WEST JAVA

Fresh spring roll filled with sautéed carrot, bean sprout, jicama, egg, herbs

GADO GADO – JAVA

Assorted blanched garden vegetables, white cashew and peanut dressing, served with fried shallots, free-range egg, tempeh, garlic crackers

SATE BABI KECAP – BALI

Chargrilled pork belly satay, sweet soy sauce, grilled scallions

MAINS

IKAN BAKAR JIMBARAN – BALI

Grilled fish fillet Jimbaran-style, shallots, torch ginger, red chilli relish

MIE GORENG JAWA – CENTRAL JAVA

Stir-fried egg noodles, prawn, sweet soy sauce, seasonal vegetables

KANGKUNG BUMBU BELACAN – CHEF'S INSPIRATION

Wok-fried morning glory, red spices paste, shrimp paste

DESSERT

LAPIS SURABAYA - EAST JAVA

Layered cake with lemon curd, caramelised pineapple, mango passionfruit sorbet

800 per couple



Prices are in \$HKD. 10% service charge applies