

VIP SET MENUS



Suitable for 10 to 60 guests - 3 business days notice required



Choose 1 item from each course

1st Course

Beef Carpaccio I 🕞

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chilli, shallots, parmesan & bread crisps

Watermelon Salad I ⊕ ∀R

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint & oregano

2nd Course

Coq Au Vin

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

Cobbler Fillet

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

Risotto Ai Fungi I ☞ 🗸 R

assorted mushrooms, parmesan
cheese & truffle oil, topped
w balsamic seared king oyster
mushrooms,
button mushrooms, shimeji
mushrooms & micro basil

Dessert

Strawberry Melba

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

Choose 1 item from each course



Antipasto

selection of deli cured meats, marinated vegetables, cheese & crustini

2nd Course

Beet 'N' Goat Cheese

whipped white honeyed goat cheese w heirloom beetroot radish, wafers & baby herbs

King Prawn Carpaccio

king prawns cooked in lime juice served w shallots, garlic & shrimp paste "sambal embe", topped w peanuts, cashews, watercress, radish & beetroot

3rd Course

Coq Au Vin

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

Cobbler Fillet

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

Risotto Ai Fungi I ☞ 🕏 🕏

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushrooms, button mushrooms, shimeji mushrooms & micro basil

Roasted Pork Belly I 🙃

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

4th Course

Strawberry Melba

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

Tiramisu I 🔁

mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder

Choose 1 item from each course Prices are in IDR '000 and subject to 10% service charge plus 10% government tax

1st Course

Antipasto

selection of deli cured meats, marinated vegetables, cheese & crustini

2nd Course

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watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint & oregano

3rd Course

Beet 'N' Goat Cheese

whipped white honeyed goat cheese w heirloom beetroot radish, wafers & baby herbs

Beef Carpaccio I 🚱

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chilli, shallots, parmesan & bread crisps 4th Course

Coq Au Vin

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

Cobbler Fillet

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

Risotto Ai Fungi I € VR

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushrooms, button mushrooms, shimeji mushrooms & micro basil

Roasted Pork Belly I 🥱

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

Seafood Plate

3 poached king prawns, snapper rillettes, 3 freshly shucked oysters, marinated squid, served w sourdough bread, crisps, lemon, tartare & cocktail sauce

5th Course

Strawberry Melba

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

Tiramisu I 🔁

mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder



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