



New Years' Eve Cliffside Dinner

A FIVE COURSE DINNER

Amuse bouche

Truffle pome & chicken croquette, baked oyster

First course

Salmon crudo with ponzu citrus sauce

Second course

Beef consomme with braised beef cheek ravio

Third course

Roasted quail, pumpkin puree and chicken juice

Main course

Wagyu tenderloin with wine juice pea puree and layers potato

Pre dessert

Compressed watermelon, mint granita and lime zest

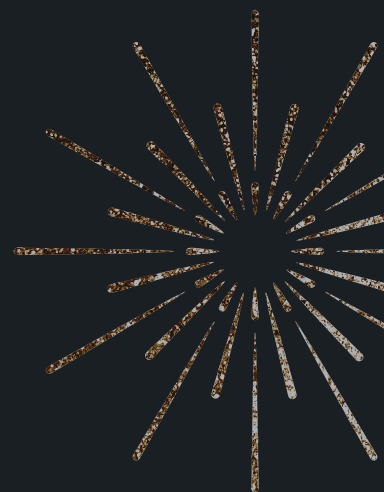
Dessert

Poached pear in red wine, vanilla cream, chocolate mouse
and almond toile

Petit four

IDR 1,550,000++ per person for set-menu dinner.

*Price is subject to 21% service charge and applicable government tax.





New Years' Eve Cliffside Dinner

A FIVE COURSE VEGETARIAN DINNER

Amuse bouche

Avocado tartar with coral cracker

First course

Corn brûlée with corn chips and fet

Second course

Char grilled compressed watermelon with rocket salad feta and balsamic

Third course

Tomato consommé with vegetable dumpling

Main course

Vegetable moussaka with stuffed zucchini blossom and pesto

Pre dessert

Mint granita and lime zest

Dessert

Poached pear in red wine, vanilla cream, chocolate mouse
And almond toile

Petit four

IDR 1,550,000++ per person for set-menu dinner.

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