

HUGE

RESTAURANT *S* BAR

Set Menu

MENU 1

INDIVIDUAL SET MENU

IDR 350K++ *per person*

STARTER, CHOICE OF:

Smoked cod tostada, whipped avocado, trout roe, smoked crème fraîche, pomelo
Truffled mushroom arancini, parmesan cream (v)

MAIN, CHOICE OF:

Hand rolled fettuccini, smoked chicken, asparagus, kombu butter
Pan roasted barramundi, smoked tomato soffritto, ricotta & lemon crema (gf)
Woodfired chicken breast, pistachio tarator, sumac butter, lemon (gf)

SERVED WITH SIDES TO SHARE:

Mixed leaf salad, buttermilk dressing (v) (gf)
Fried crispy potato galette, dashi aioli, secret salt (v)

DESSERTS, CHOICE OF:

Coconut & jackfruit sago, coconut & pandan leaf, cashew brittle, white chocolate, young coconut ice (gf)
Roasted white chocolate panna cotta, pomelo, pistachios, lemon basil (gf)

MENU 2

INDIVIDUAL SET MENU

IDR 450K++ *per person*

STARTER, CHOICE OF:

Smoked cod tostada, whipped avocado, trout roe, smoked crème fraîche, pomelo
Truffled mushroom arancini, parmesan cream (v)

MAIN, CHOICE OF:

Pan roasted barramundi, smoked tomato soffritto, ricotta & lemon crema (gf)
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon
Chargrilled NZ grass fed Angus beef tenderloin 220gr

SERVED WITH SIDES TO SHARE:

Mixed leaf salad, buttermilk dressing (v) (gf)
Fried crispy potato galette, dashi aioli, secret salt (v)

DESSERTS, CHOICE OF:

Coconut & jackfruit sago, coconut & pandan leaf, cashew brittle, white chocolate, young coconut ice (gf)
Roasted white chocolate panna cotta, pomelo, pistachios, lemon basil (gf)

MENU 3

SHARED FEED ME MENU
Menu served for the table to share.

IDR 550K++ per person

FIRST

Smoked cod tostada, whipped avocado, trout roe, smoked crème fraîche, pomelo

SECOND

Raw yellowfin tuna, whipped ricotta, smoked tomato, macadamia salsa

Wood grilled Bali coast octopus, pickled walnuts, charred harissa, smoked onion labneh

THIRD

Chargrilled NZ grass fed Angus beef tenderloin 220gr

Sauces: Red chimichurri, peppercorn jus

Sides: Fried crispy potato galette, dashi aioli, secret salt
Mixed leaf salad, buttermilk dressing

FOURTH

Coconut & jackfruit sago, coconut & pandan leaf, cashew brittle, white chocolate, young coconut ice (gf)

Dark chocolate & brown butter ganache, salted caramel & macadamia whipped cream, raspberry molasses (gf)

MENU 4

SIGNATURE SHARED FEED ME MENU
Menu served for the table to share.

IDR 850K++ per person

FIRST

Smoked cod tostada, whipped avocado, trout roe, smoked crème fraîche, pomelo

Market fish crudo, buttermilk dressing, nori gremolata, pickled jicama

SECOND

Raw yellowfin tuna, whipped ricotta, smoked tomato, macadamia salsa

Wood grilled Bali coast octopus, pickled walnuts, charred harissa, smoked onion labneh

Lobster filled fried chicken wings, buttermilk ranch

THIRD

Charcoal grilled king prawns, prawn head beurre blanc, trout roe, chive oil

Chargrilled Australian Black Angus rib fillet 300gr

Sauces: Red chimichurri, peppercorn jus

Sides: Fried crispy potato galette, dashi aioli, secret salt
Mixed leaf salad, buttermilk dressing
Wood grilled cauliflower, sumac onions, whipped pistachios, pumpkin seed dukkah

FOURTH

Bombe Alaska, raspberry & coconut, blow torched meringue

Dark chocolate & brown butter ganache, salted caramel & macadamia whipped cream, raspberry molasses (gf)

MENU 5

VEGETARIAN INDIVIDUAL SET MENU

IDR 350K++ *per person*

STARTER

Truffled mushroom arancini, parmesan cream

MAIN

Gnocchi, roasted butternut pumpkin, spinach, blue cheese, spiced hazelnuts, truffled honey

Side: Wood grilled cauliflower, sumac onions, whipped pistachios, pumpkin seed dukkah

DESSERT

Roasted white chocolate panna cotta, pomelo, pistachios, lemon basil

