

HUGE

RESTAURANT *S* BAR

Set Menu

MENU 1

INDIVIDUAL SET MENU

IDR 400K++ per person

STARTER, CHOICE OF:

Potato Croquette, shallot, garlic, leek, dashi aioli 🌱
Truffled mushroom arancini, parmesan cream 🌱
Grilled watermelon, feta cheese, rucolla, baby kyuri, lemon, balsamic reduction 🌱
Smoked cod tostada, whipped avocado, dashi caviar, smoked crème fraiche, pomelo

MAIN, CHOICE OF:

Pan roasted barramundi, smoked tomato sofito, ricotta & lemon crema
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon
Hand rolled fettucini, smoked chicken, asparagus, kombu butter
Gnocchi, roasted butternut pumpkin, blue cheese, spiced hazelnuts, truffled honey 🌱
Creamy pumpkin risotto, sautéed button mushroom, crispy onion 🌱

SIDE, CHOICE OF:

Mixed leaf salad buttermilk dressing
Crispy potato galette. dashi aioli, secret salt
Roasted or Mashed potato, garlic, butter, parsley

DESSERT, CHOICE OF:

Coconut & jackfruit sago, cashew brittle, white chocolate
White chocolate panna cotta, pomelo, pistachios, lemon basil

MENU 2

INDIVIDUAL SET MENU

IDR 500K++ per person

STARTER, CHOICE OF:

Potato Croquette, shallot, garlic, leek, dashi aioli 🌱
Truffled mushroom arancini, parmesan cream 🌱
Grilled watermelon, feta cheese, rucolla, baby kyuri, lemon, balsamic reduction 🌱
Smoked cod tostada, whipped avocado, dashi caviar, smoked crème fraiche, pomelo

MAIN, CHOICE OF:

Pan roasted barramundi, smoked tomato sofito, ricotta & lemon crema
Charcoal ½ chicken, pistachio tarator, sumac butter, lemon
Hand rolled fettucini, smoked chicken, asparagus, kombu butter
NZ Grass Fed Angus beef tenderloin | 220gr
Creamy pumpkin risotto, sautéed button mushroom, crispy onion 🌱

SIDE, CHOICE OF:

Mixed leaf salad buttermilk dressing
Basket grilled kale, grana padano, hazelnut verde
Crispy potato galette. dashi aioli, secret salt
Roasted or Mashed potato, garlic, butter, parsley

DESSERT, CHOICE OF:

Coconut & jackfruit sago, cashew brittle, white chocolate
Dark chocolate ganache, caramel macadamia cream, raspberry molasses
White chocolate panna cotta, pomelo, pistachios, lemon basil

MENU 3

SHARED FEED ME MENU menu served for the table to share

IDR 550K ++ per person

FIRST

Bocconcini salad, tomato, rucolla, lemon dressing, balsamic reduction 🌱

Falafel, chick peas, tzatsiki sauce 🌱

SECOND

Smoked cod tostada, whipped avocado, dashi caviar, smoked crème fraîche, pomelo

Snapper ceviche, pineapple salsa, cherry tomato, sumac onion

THIRD

Charcoal ½ chicken, pistachio tarator, sumac butter, lemon

AUS Grain Fed Black Angus rib fillet MB2 | 300gr

Sauce : Sauce : Red chimichurri, peppercorn jus

Sides : Mixed leaf salad buttermilk dressing

Crispy potato galette. dashi aioli, secret salt

Grilled cauliflower, sumac onion, whipped pistachios, dukkah

DESSERT, CHOICE OF:

Dark chocolate ganache, caramel macadamia cream, raspberry molasses

White chocolate panna cotta, pomelo, pistachios, lemon basil

MENU 4

SHARED FEED ME MENU menu served for the table to share

IDR 850K ++ per person

FIRST

Bocconcini salad, tomato, rucolla, lemon dressing, balsamic reduction 🌱

Falafel, chick peas, tzatsiki sauce 🌱

SECOND

Grass fed beef tartare, smoked pepper sambal, dashi mayonnaise, potato crisps

Grilled Bali coast octopus, pickled walnuts, charred harissa, smoked onion labneh

THIRD

Charcoal grilled king prawns, crustacean beurre blanc, dashi caviar, chive oil

AUS Grass Fed Wagyu porterhouse MB4 | 500gr

Sauce : Sauce : Red chimichurri, peppercorn jus, Café de Paris

Sides : Mixed leaf salad buttermilk dressing

Crispy potato galette. dashi aioli, secret salt

Grilled cauliflower, sumac onion, whipped pistachios, dukkah

Grilled asparagus, salt, olive oil

DESSERT, CHOICE OF:

Chocolate Fondant, whipped caramel banana, coconut nectar

Sebastian cheesecake, chocolate crumble, Dulce de Leche

MENU 5

VEGETARIAN INDIVIDUAL SET MENU

IDR 400K⁺⁺ per person

STARTER, CHOICE OF:

Potato Croquette, shallot, garlic, leek, dashi aioli

Truffled mushroom arancini, parmesan cream

Grilled watermelon, feta cheese, rucolla, baby kyuri, lemon, balsamic reduction

Roasted pumpkin salad, wild rocket, romaine, feta cheese, lemon dressing

MAIN, CHOICE OF:

Hand cut pappardelle, grilled cauliflower, whipped parmesan cream, crispy onions

Hand rolled fettucini, broccoli, asparagus, kombu butter

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

Creamy pumpkin risotto, sautéed button mushroom, crispy onion

SIDE, CHOICE OF:

Mixed leaf salad buttermilk dressing

Crispy potato galette. dashi aioli, secret salt

Sautéed mushroom, garlic, brown butter, herbs

Grilled asparagus, salt, olive oil

DESSERT, CHOICE OF:

Coconut & jackfruit sago, cashew brittle, white chocolate

White chocolate panna cotta, pomelo, pistachios, lemon basil

