

DINING ROOM

AUTUMN INSPIRED

CHEF'S SPECIALS

APPETIZERS

Asinan Bogor 145
Carrot, cabbage, lettuce, tofu, tamarind peanut sauce

MAIN COURSE

Soto Tangkar (Betawi) 220
Braised beef in spicy coconut broth, tomato, leek, emping crackers

Ayam Bakar Taliwang (Lombok) 235
Grilled chicken with water spinach, peanuts, sambal plecing terasi, steamed rice

Prawn Balado (West Sumatra) 245
Stir-fried prawns, petai beans, sambal balado

Mushroom Risotto 280
Morels, black truffle, seared scallops

Lobster & Mushroom 320
Poached lobster, morels, gnocchi, white wine caviar sauce

DESSERT

Chilled Coconut Pudding 90
Fresh mango, nata de coco, selasih

WINE

	By Glass	By Bottle
Santa Margherita Pinot Grigio, Valdadige, Italy	190	950
Tenuta Monteloro Villa Antinori Pinot Bianco, Toscana, Italy	190	950