

The Afternoon Tea

Featuring creations by World Pastry Champion
Chef Otto Tay

PARK HYATT JAKARTA™



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AMUSE BOUCHE

Crudo

Coconut, calamansi

SAVORY

Balinese Chicken Roll

Cucumber mint jelly, coconut purée

Prawn

Radish pickle, lime purée

Duck Rilette

Pickles, raspberry

SWEET PASTRIES BY CHEF OTTO TAY

Madame Raspberry

*Earl Grey gateau, Raspberry confiture, raspberry marshmallow,
chocolate gourmet glaze*

Massion Financier

Honey financier, mango passion pâte de fruits

Thai Milk Cheese

*Thai milk tea cheese cake, mango lime gel, lime tragacanth,
light Thai tea Chantilly, coffee sable*

Pandan Lily

*Peanut dacquoise, black glutinous rice coconut cream, pandan cream,
peanut croustillant*

Pink Guava Roller

*Raspberry castella roll, pink guava coulis, lemon verbena Chantilly,
chocolate granite*

Green Apple Tart

*Almond tart, oolong fragipane, apple whipped ganache, apple coulis,
yuzu cream, apple roll*

FINALE BY CHEF ALI SALEH

Pistachio Cherry Babka

Cherry jam, pistachio filling, orange blossom syrup

Lemon Brioche

Rich butter dough, lemon vanilla jam

Includes Coffee or Tea

IDR 325,000++/person

PLEASE ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING
POTENTIAL REACTION TO ALLERGIES

ALL PRICES ARE IN THOUSAND INDONESIAN RUPIAH AND SUBJECT TO SERVICE
CHARGE AND PREVAILING GOVERNMENT TAX

WE COMMIT THAT THE DINING VENUES AT PARK HYATT JAKARTA ARE ISO 22000
CERTIFIED, WHICH IS INTERNATIONALLY RECOGNIZED AS THE HIGHEST FOOD
SAFETY SYSTEM AS PART OF OUR ISO 22000 CERTIFICATION.

Chef Otto Tay, a designer and artist in the culinary world, takes immense pleasure in crafting innovative flavors, specialties, and designs. His deep passion for elegant, intricate confectioneries propelled him to the Coupe du Monde de la Pâtisserie in 2019, where he achieved a lifelong dream with his winning dessert, 'La Floraison,' which he proudly created as 100% vegan.

Hailing from Muar, a historic town in Southern Peninsular Malaysia, Chef Otto's preference for buns over rice from a young age inspired him to pursue a career in pastry making. He has refined his skills through diverse global experiences and now shares his extensive knowledge with aspiring chefs through masterclasses and consultations both locally and internationally. Chef Otto's creations are a true delight for the eyes, the palate, and the soul.