

An aerial photograph of Paris, France, taken from an elevated position looking down at the city. The Eiffel Tower is prominent in the distance, rising above the dense urban landscape. The sky is filled with large, billowing clouds that are illuminated from below, creating a warm, golden-orange glow. The city's architecture, with its characteristic mansard roofs and multi-story buildings, is visible in the foreground and middle ground. A river, likely the Seine, flows through the lower right portion of the image, with a bridge crossing it. The overall atmosphere is romantic and nostalgic, evoking the early 20th-century setting mentioned in the text.

# Afternoon Tea Omakase

PARK HYATT JAKARTA™

SEASON 3  
PARIS 1906

PARK HYATT JAKARTA™



Paris 1906 was celebrated with a menu inspired by the legendary Auguste Escoffier, the father of modern French cooking. Known for transforming the culinary world with his innovative techniques, refined flavors, and structured approach to dining, Escoffier's legacy was captured in a menu that reflected the elegance and style of French cuisine in his era.



## HORS D'OEUVRES FROID

### COLD APPETIZER

Salmon Rilette  
*Brioche charcoal, port wine cherry jelly*

## HORS D' OEUVE CHAUD

### HOT APPETIZER

Asperge et Oeuf Grenobloise  
*Warm green asparagus, poached eggs, butter capers sauce*

Foie Gras de Canard Sauce Perigueux  
*Pan-seared french foie gras, warm toasted brioche, poached apple in red wine, black truffle sauce*

Boeuf Parmentier  
*Braised short ribs, potato puree, red wine sauce*

## NETTOYANT LE PALET

### PALLET CLEANSER

Bergamot Sorbet Earl Grey Tea Jelly

## PATISseries

### PASTRIES

Floating Island  
*Poach meringue, Sulawesi vanilla custard, candied almond*

Peach Melba  
*Peach ice cream, tonka cream, raspberry jelly, espuma*

Poire Belle Hellene  
*Poach pear, ice cream, chocolate sauce*

Chocolatye Mousse  
*Caramelized hazelnut, praline*

## PETITES BOUCHÉES

### SMALL BITE

Bon bon

Canelle

Truffle

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.