

CHEF FEED ME MENU

Let the Chef Choose Our Favorite Dishes for You

7-Course | 695K per person

Minimum 2 people

WOOD-FIRED OVEN

Baked Garlic Bread Stracciatella - Parmesan - Garlic Butter 105	Smoked Salmon Flatbread Dill - Cream Cheese - Capers 150	Mortadella Di Bologna & Stracciatella Mascarpone - Pistachio - Parmesan 150	Banging Hummus Whipped Chick Pea - Evo - Crunchy Chickpeas - Spiced Yoghurt 110
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SMALL PLATES

Freshly Shucked Lombok Oysters in 3 Styles (6 pcs) 2 pcs of Each Flavour or 6 pcs of One Flavour Shallot Vinegar - Coconut Tigers Mill, Oyster Purée, Kemangi Oil - Ponzu Dressing - Salmon Caviar 240	Mushroom & Tofu on Potato Pave (3 pcs) Tofu & Parmesan Custard - Wild Mushroom Duxelle - Crispy Potato 105	House Tomato Tartare Stracciatella - House-baked Sour Dough 160
Baked Lombok Oyster (4 pcs) Garlic Butter - Parmesan - Noisette Crumbs 160	Wagyu Beef Tartare “En Croute” Toasted Sourdough Croute-Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle 240	Chargrilled Octopus Roasted Bell Pepper Puree - Crispy Potato - Fermented Black Beans Salsa - Salmon Eggs 295
Tuna Tartare on Crispy Rice Cake (2 pcs) Wafu & Kewpie Dressing - Caviar - Shaved Truffle 240	Foie Gras Terrine Sesame Salt - Sherry Gastric - Mangostien - Toasted Black Rice Bread 345	Pork & Octopus Suckling Pig - Grilled Octopus - Kaffir Lime & Ponzu Gel - Lemon Puree - Sticky Pork Jus 260
Hickory Smoked Salmon at the Table Smoked to the Order - Rye Bread Croutes - Salmon Caviar - Capers - Mustard Ice Cream 180	Soft Shell Crab Cesar Salad Romaine - Parmesan - Garlic Croûtes - Garden Flowers 180	A5 Wagyu Beef 369 Ultimate Sando with Gold Leaf & Caviar (2pcs) 395
Organic Bedugul Beetroots Coal Roasted - Chocolate and Raspberry Dressing - Garden Leaves 110	Chicken Liver Parfait “En Croute” (3 pcs) Toasted Brioche - Confit Baby Starfruit 110	

Kaluga Imperial Caviar (30gr) Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes 1,800	Kaluga Imperial Caviar (100gr) Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes 5,000
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LUNA PASTA - GARDEN - OCEAN

Salt Cod Tortellini Pork Belly - Crackling - Brandade Foam - Pork Jus - Cauliflower Puree - Burnt Cauliflower 230	Fresh Pasta Spaghettini Asparagus - Sheeps Milk Cheese - Truffle 230	Wood Fired Baby Carrots Spiced Yoghurt - Honeycomb - Hazelnut Crumble 105	Salmon Confit Oceanic, Pomme Puree, Crispy Leeks 260
Manila Clams & Lobster Pasta Spaghetti - Lobster - Salmon Roe - Chilli - Garlic - Brandy - Smokey Bell Pepper 295	Black Winter Truffle Risotto Garden Mushrooms - Truffle Emulsion - Shaved Truffles 260		Cauliflower Steak Cauliflower Puree - Curry Oil - Crispy Tempeh - Chives - Chimichurri 150

WOOD FIRED OVEN & GRILL

Grandma’s Slow Cooked Organic Chicken “Legs & Thighs” In a Light Chicken Jus with Smoked Bacon, Garden Mushrooms and Lemon Thyme 290	Wood-Roasted NZ Lamb Shank A Ragout of Green Beans - Fresh Peas - Mint - Pistachio in a Garlic Emulsion - Truffle Dauphinoise - Lightly Spiced Pan Juices 395	Grilled Barramundi Jerusalem Artichoke Puree - Caper - Parsley - Shallot - Lemon Burre Noisette - Jerusalem Artichoke Crisps 350	Smoked French Duck Leg & Seared Foie Gras Puy Lentil Emulsion - Duck Rilette Stuffed Steam Bun 450
Slow Cooked Organic Chicken “Legs & Thighs” Cooked Over Coals 260	Wood-Fired Grilled Slipper Lobster (4 pcs) Tender Smoky Lobster Bathed in a Creamy Cognac Spiked Sauce & Gruyère Cheese 430		All Day Roasted Suckling Pork Lemon Pure – Sticky Pork Jus 350

THE STEAKS

Sher Wagyu Rump Cap MB7 (250 gr) Wood-fired Grilled 550
Sher Wagyu Picanha MB7 (300 gr) Wood-fired Grilled 650
Stockyard Gold Black Angus Grain Fed Cuberoll (300 gr) Wood-fired Grilled 775
Tajima Wagyu MB9+ Ribeye 480 (per 100 gr)

Served on Sizzler Pans with Brandy Pepper Sauce Poured at the Table

SAUCES

Try Them All For 100K

Classic Béarnaise Butter - Red Wine Vinegar - Taragon 35
Black Pepper Jus Beef Jus - Black Pepper - Brandy 35
Chimichurri Parsley - Garlic - Olive Oil - Sherry Vinegar 35
Port Mushroom Velute Wild Mushrooms - Port Wine - Beef Jus 35

SIDES

Choose 4 Sides for 200K

Whipped Potato Puree “Signature” Roasted Garlic - Chives - Parmesan 60	Creamed Spinach Nutmeg - Cheese 60
Steak Chips Rock Salt 60	Sautéed Mushroom Shallots - Brown Butter - Herbs 60
Crispy Fried Smokey Potatoes Cheesy Rarebit Sauce 80	Asparagus Wrapped in Ham Citrus Butter and Hazelnut Breadcrumbs 80
Burnt Broccoli Salad Silken Tofu - Confit Tomato - Sesame Dressing 60	Garden Salad Oil & Vinegar - Mustard Dressing 60
	Truffle Dauphinoise Potato Gratin - Truffle - Parmesan 85

Tajima Wagyu MB6+ Tomahawk (2 kg)

3,000

Surf and Turf

250 gr Sher Wagyu Rump - Wood Fired Grilled Slipper Lobster Thermidor -
Bearnaise & Pepper Sauce

750