

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

Banging Hummus

Whipped Chickpeas | Evo | Crunchy Chickpeas | Spiced Yoghurt

110

SMALL PLATES

Baked Spiced Artichoke Oysters (4 pcs)

Lombok Oyster | Chilli Oil | Artichoke Purée | Crispy Artichoke

160

White Fish Hamachi Carpaccio

Ponzu | Radish | Nori Crackers | Truffle | Micro Garden

180

Wood-Fired Beetroot

Candy Beetroot | Orange | Honey Tahini | Dukkah

110

Tuna Tartare on Crispy Rice Cake (2 pcs)

Wafu & Kewpie Dressing | Caviar | Shaved Truffle

240

Freshly Shucked Lombok Oysters in 3 Styles (6 pcs)

2 pcs of Each Flavour or 6 pcs of One Flavour

Shallot Vinegar | Coconut Tiger's Milk | Oyster Purée | Kemangi Oil | Ponzu Dressing | Salmon Caviar

240

Mushroom & Tofu on Potato Pave (4 pcs)

Tofu & Parmesan Custard | Wild Mushroom Duxelle | Crispy Potato

105

Wagyu Beef Tartare “En Croute” (2 pcs)

Toasted Sourdough Croute | Shallot & Truffle Dressing | Crispy Garlic | Truffle Aioli | Fresh Winter Truffle

300

Crispy Duck & Foie Gras (4 pcs)

Kluwak | Leeks | Duck Jus

115

Soft Shell Crab Caesar Salad

Romaine | Parmesan | Garlic Croûtes | Garden Flowers

180

House Tomato Tartare

Stracciatella | House-Baked Sourdough

160

Kaluga Imperial Caviar (30gr)

Classic Condiments | Vodka Creme Fraiche | Seaweed Croutes

1,800

Hokkaido Scallop

Coconut Tiger Milk | Herb Oil | Caviar

440

Millionaire Sando

with Gold Leaf & Caviar

999

Chicken Liver Parfait “En Croute” (4 pcs)

Toasted Brioche | Confit Baby Starfruit

115

Pork & Octopus

Suckling Pig | Grilled Octopus | Kaffir Lime & Ponzu Gel | Lemon Puree | Sticky Pork Jus

260

Chargrilled Octopus

Roasted Bell Pepper Puree | Crispy Potato | Fermented Black Beans Salsa | Salmon Eggs

295

LUNA PASTA - GARDEN - OCEAN

Handcrafted Lamb Agnolotti

Braised Lamb | Sage | Mascarpone | Pecorino | Mint | Croûte

250

Cauliflower Steak

Cauliflower Puree | Curry Oil | Crispy Tempeh | Chives | Chimichurri

150

Fresh Pasta Spaghettini

Asparagus | Sheep's Milk Cheese | Truffle

230

Black Winter Truffle Risotto

Garden Mushrooms | Truffle Emulsion | Shaved Truffles

260

Manila Clams & Lobster Pasta

Spaghetti | Lobster | Salmon Roe | Chilli | Garlic | Brandy | Smokey Bell Pepper

295

Seared Tasmanian Salmon

Daikon | Citrus | Ponzu Butter Sauce

300

Soy Garlic Manila Clams & Prawn

Chilli Oil | Confit Garlic | Grilled Bread

250

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

Slow Cooked Organic Chicken “Legs & Thighs”

Cooked Over Coals

260

Wood-Roasted NZ Lamb Shank

A Ragout of Green Beans | Fresh Peas | Mint | Pistachio in a Garlic Emulsion | Whipped Potato Purée | Lightly Spiced Pan Juices

395

Wood-Fired Grilled Slipper Lobster (4 pcs)

Tender Smoky Lobster Bathed in a Creamy Cognac-Spiked Sauce & Gruyère Cheese

430

Grilled Barramundi

Dabu - Dabu | Roasted Bell Pepper Puree | Garlic | Radish | Fresh Greens

350

Flaming Seafood Platter

Chef’s Selection of Market Fresh Seafood | Smoked Leeks | Baby Potatoes | Flamed in Brandy and Covered in Lobster Bisque with Puff Pastry Clouds

450

All Day Roasted Suckling Pork

Lemon Purée | 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

Tajima Wagyu MB6+ Tomahawk (2 kg)

3,000

Surf and Turf

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

750

SAUCES

Try Them All For 100K

Classic Béarnaise

Butter | Red Wine Vinegar | Tarragon

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

Whipped Potato Purée “Signature”

Roasted Garlic | Chives | Parmesan

60

Steak Chips

Rock Salt

60

Crispy Fried Smokey Potatoes

Cheesy Rarebit Sauce

80

Burnt Broccoli Salad

Silken Tofu | Confit Tomato | Sesame Dressing

60

SIDES

Choose 4 Sides for 200K

Creamed Spinach

Nutmeg | Cheese

60

Sautéed Mushroom

Shallots | Brown Butter | Herbs

60

Asparagus Wrapped in Ham

Citrus Butter and Hazelnut Breadcrumbs

80

Garden Salad

Oil & Vinegar | Mustard Dressing

60