

TASTING MENU, FEBRUARY 2024

9 DISHES RP 950 | WINE PAIRING RP 500

JAPANESE SAKOSHI OYSTER

Fresh with homemade ponzu & pickled shallot vinaigrette

CEVICHE CLASICO

Catch of the day, red onion, chilli, leche de tigre

21 Ohau Wovenstone Sauvignon Blanc, North Island, NZ

CAUSA DEL MAR

Fish escabeche on cold potato cake

CONCHITAS A LA PARMESANA

Scallops, Grana Padano

21 Bouchon Reserve Chardonnay, Valle Central, Ch

PULPO A LA BRASA

Bbq Octopus, quinoa, olive emulsion, corn, chimichurro, wild rucola

COLIFLOR ANTICUCHERA

Bbq cauliflower, cauliflower foam, chicken jus, crispy chicken skin, huacatay

22 Les Maitres Vignerons Caprice Rose, Provence, Fr

CERDO CONFITADO

16hr pork belly, tubers, date jus, chorizo, pickled shallots

ANTICUCHO DE CARNE

Stockyard Premium Australian Rib Eye with salted sauce, red onion, smoked tomatoes, oregano, potato threads

19 La Mascota Malbec Mendoza, Arg

DESSERT WITH TEA OR COFFEE

*Prices are in thousand rupiahs and are subject to 10% govt tax and 6% service charge