

Lulu

BISTROT

CHEF'S COUNTER

Front-row seats at our chef's counter, where you'll watch the kitchen in action and be served directly by the chefs. Enjoy a seasonal tasting menu featuring our newest creations.

LAND & OCEAN

BEETROOT SALAD (V)

House made fresh cheese, walnut, and Javanese wild honey

POTATO CROQUETTE

Crispy potato croquette served with Jamón Serrano

OYSTER AND BEEF TARTARE

Diced raw steak and oyster with piment d'Espelette béarnaise sauce

TUNA CRUDO

Southern blue fin tuna, lamb ragout, and sherry

FRENCH CRÉOLE RICE

Marinated local calamari served with créole-styled rice

SURPRISE DE CHEF

Chef's selection of main course and accompaniments, curated to showcase today's freshest produce from land and sea

GLACE DU JOUR (V)

Tropical fruit sorbet, compressed melon, and fromage frais

HAZELNUT CHOCOLATE MOUSSE (V)

Bali sea salt and extra virgin olive oil

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PAIRING

3 glasses of premium french wine | 600 per person

2023 DOMAINE BOTT GEYL 'LES ÉLÉMENT'

Riesling | Alsace

2020 LA CHABLISIENNE 'LA SEREINE'

Chardonnay | Bourgogne

2021 BOUCHARD PÈRE & FILS

Pinot Noir | Bourgogne

COCKTAIL PAIRING

4 signature cocktails | 600 per person

CUCUMBER MARTINI

Gin, dry vermouth, cucumber, green tea

SINOBOLE DAIQUIRI

Martinique rhum agricole, lime, coconut shaved ice

MARGARITA CRÉOLE

Tequila, créole spices, dry orange, sumac salt

BEE'S WAX VIEUX CARRÉ

*Bourbon aged in bee's wax, herbal liqueur, sweet vermouth,
house bitters*