Apéritif Presents

Guided by the Moon Cycle

*5 courses 1,700

New Moon
Cocktail and Canapés

Ube Croustade, Prawn, Daikon
Fennel, Apple, Yuzu, Mustard
Carrot Taco, Duck, Lawar
Charcoal Puff, Smoked Mackerel
Egg Curry, Shimeji Mushroom, Barendo

Small bites that wake up the palate and start the journey.

Half Moon
Tuna

Romesco / Mango Salad / Pindang Sauce / Kemangi

Richer and more comforting flavours as the moon grows brighter.

Nearly Full Moon
Heirloom Tomato

Tomato / Goat Cheese / Kombucha

Fresh flavours with more depth as the journey begins to build.

Full Moon
Madura Blue Crab

Risotto / Bouillon / Pumpkin / Kemangi

Richer and more comforting flavours as the moon grows brighter.

Fading Moon

Short Ribs

Coto Makassar / Acar
Cem-Cem Leaves / Beef Consommé

Deep and comforting flavours that invite you to slow down and enjoy the moment.

Line Caught Fish

Dry Aged / Bobor
Summer Garden Vegetables

Gentle flavours and warm spices bring balance to the journey.

Venison Wellington

"Chef Nic's Signature, an all time classic"

Foie Gras / Rendang / Sweet Potato

(Additional 820)

Kagoshima Wagyu A5

"A melt-in-your-mouth experience of unique flavours"

Pear / Sesame / Gula Juruh / Jus

(100gr / Additional 1,450)
(50gr / Additional 800)

Dark Moon
Chocolate

Tamarind / 70% Chocolate / Almond

Deep chocolate flavours bring the journey to a memorable close.

Final Moon
Mignardises

Sweet Confections & Refined Brews

One last bite before a new cycle begins.

Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge.