

KIDS MENU



COMBO MEALS

Personalise your choices with **soda or juice** and **2 side dishes**; **Mashed potato, fries, green pea puree, green beans, carrots, chicken and vegetable soup or steamed jasmine rice**

Mini Cheese Sandwich

Toasted white bread with cheddar cheese

Peanut Butter & Jelly

Toasted white bread with peanut butter and strawberry jam

IDR 155'

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Wagyu Mini Burger

Mini wagyu beef patty, tomato and lettuce, parmesan bun

Mini Hot Dog

Meat sausage with bun

Crispy Chicken Strips

Housemade deep fried breaded chicken breast

Crispy Fish Finger

Housemade deep fried battered grouper fillet

Kids Pasta

Penne or spaghetti with choice of sauces: tomato and basil, minced beef, cheese sauce, chicken and cream sauce

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

DESSERTS

Accompanied with a scoop of your favorite ice cream

Chocolate Chips Cookies

A giant cookie with a lot of chocolate chips dips in sweet dark chocolate

Marshmallow Pops

Skewers of coated marshmallow with dark chocolate and colourful sprinkles

IDR 155'



THE CRAB

crab meat, fine ratatouille, fennel orange coulis,
mustard seed pickle, vanilla foam

Sauvignon Blanc, Sugar Loaf, Marlborough

THE OXTAIL BEEF

burgundy braised oxtail ravioli, baby carrot,
double beef consommé, cognac

THE SALMON

asparagus, fennel salad, salsify, morrel jus

Chardonnay Sonoma, Simi, USA

THE LAMB

maori lakes young lamb, pan seared short loin,
confit of shoulder, garbanzo beans, caramelized mint jus,
purple artichoke, goat cheese espuma, black olive & mint gel

Shiraz, Katherine Hills, South Eastern Australia

THE CHEESES

4 types of cheese, rye bread, fig jam, grapes and nut

**Cabernet Sauvignon, Katherine Hills,
South Eastern Australia**

THE LEMON

lemon textures, curd, olive oil emulsion,
lemon cake and frozen yogurt

Taylors Tawny Port

6 COURSES SET MENU

1,300++ per person food only

1,850++ per person food & wine pairing

price quoted in '000 indonesian rupiah and subject to 10% service charge and
prevailing government tax

THE FOIE GRAS

pan fried foie gras, rhubarb compote,
green tea brioche, jus gras

Riesling, Bunnamagoo Estate, Australia

THE SEA BASS

line caught sea bass, butter green bean & asparagus pencil,
jerusalem artichoke puree', citrus banyuls reduction

Chardonnay Sonoma, Simi, USA

OR

THE VEAL

veal tenderloin, black trumpet, shimeji, thyme rosti potato,
zucchini, carrots, veal glaze, dried duxelle

Shiraz, Katherine Hills, South Eastern Australia

THE CHOCOLATE

chocolate caramel sea salt, chocolate mousse,
caramel sea salt ice cream gel, orange crumble

Taylors Tawny Port

3 COURSES SET MENU


720++ per person food only

950++ per person food & wine pairing

price quoted in '000 indonesian rupiah and subject to 10% service charge and
prevailing government tax

{ **STARTERS** }

OUR SIGNATURES

THE CRAB 	300
crab meat, fine ratatouille, fennel orange coulis, mustard seed pickle, vanilla foam	
THE FOIE GRAS	470
pan fried foie gras, rhubarb compote, green tea brioche, jus gras	
THE LOBSTER	413
rock lobster, saffron fumet, oscietra caviar, ratte potato mousse, lobster froth	

please inform our associates if you are allergic to certain ingredients





- Contains Nut





- Contains Alcohol

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prevailing government tax*

COLD

THE BURRATA	280
aerated frozen tomato, italian burrata heirloom tomato, balsamic reduction	
THE BEEF	462
rangers valley marble 7+ wagyu beef carpaccio, purple artichoke, black truffle mousse and radish	
THE SALMON 	375
citrus cured salmon, lemon honey cream, chioggia beetroot, lemon gel and avruga caviar	
THE CAESAR SALAD	280
baby kale, romaine, house made dressing, air dried beef, parmesan crisp, sous vide chicken breast, garlic crouton	
INTO THE GARDEN 	250
organic mesclun, lima beans, radished pickled, red capsicum, cherry tomato, baby asparagus, carrot, poached pear, black olives, powder and sherry vinaigrette	

WARM

THE SEAFOOD 	306
seafood ciopino soup, tomato and fish base, sea bass, blue mussel, prawn, squid, fennel and capsicum	
THE ASPARAGUS	280
green asparagus velouté, 48°C sous vide salmon, avruga caviar, ratte potato and beet's foam	
THE CROQUE MONSIEUR	328
turkey ham, gruyere cheese sandwich, mornay sauce, mustard caviar, white toast sandwich	
THE OXTAIL BEEF 	280
burgundy braised oxtail ravioli, baby carrot, double beef consommé, cognac	

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{ MAIN COURSES }

OUR SIGNATURES

THE ANGUS BEEF	659
black onyx angus beef tenderloin, confit potato, asparagus, butternut squash puree, ratatouille, morel, beurre noisette, foie gras powder and chives oil	
THE SEA BASS	450
line caught sea bass, butter green bean & asparagus pencil, jerusalem artichoke puree', citrus banyuls reduction	
THE COD FISH  	510
cod fish, braised white bean, chorizo, radish pickle, garlic olive oil pommes la ratte, port glaze	
THE LAMB 	596
maori lakes young lamb, pan seared short loin, confit of shoulder, garbanzo beans, caramelized mint jus, purple artichoke, goat cheese espuma, dehydrated black olive and mint gel	

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FROM THE WATER

THE TUNA 	410
dhukka spiced tuna, mix nut and spices crusted, smoked eggplant puree, roasted carrot, mango salsa	
THE SALMON	420
asparagus, fennel salad, salsify, morrel jus	
THE BARRAMUNDI 	425
kühlbarra barramundi, crispy skin, shampire, salsify, turnip, blue mussels and prosecco velouté	

FROM THE LAND

THE CHICKEN 	410
free range corn fed chicken, chicken breast and ballotine of leg, plantin black winter truffle, confit pearl onion, parsnip puree almond milk jus	
THE VEAL	510
veal tenderloin, black trumpet, shimeji, thyme rosti potato, zucchini, carrots, veal glaze, dried duxelle	
THE BEEF	364
steak haché, wagyu minced beef steak, onion jus, rocket salad and fries	

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FROM THE GARDEN

THE MUSHROOM	314
mushroom risotto, shimeji, truffle, basil oil	
THE GARLIC	314
pappardelle aglio-oglio, garlic, chilli, basil, rocket leaf	
THE TOMATO	314
tomato brodo, white beans, carrot, potato, broccoli, asparagus, crouton	
THE ASPARAGUS	399
asparagus and endive, pearl onion, pea puree, sweet mustard dressing	
THE HIGH FIBER'S VEGETABLE	399
<i>(featured on the final round of Banyan Tree hotel and resort annual competition in Phuket, Thailand 2018)</i>	
vegetable texture, mesclun, grilled eggplant, sweet potato puree, green apple, onion, beetroot pickles, black olive soil, roasted baby carrot, parsnip fritter, sherry vinaigrette	

OUR PASTAS

PAPPARDELLE	377
homemade pappardelle beef ragu, minced beef sauce, basil	
FETTUCCHINE	389
homemade fettuccine, alaskan king crab, rosé sauce, salicornia, avruga caviar	
LINGUINI 	410
linguini prawn, crustacean cream butter, sundried tomato	
PENNE	328
penne blue vein, blue cheese sauce, dehydrated cauliflower	
GNOCCHI 	380
gnocchi carbonara, beef rasher, egg yolk, chicken breast	

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{ SWEETS & CHEESES }

THE CHOCOLATE	149
chocolate caramel sea salt, chocolate mousse, caramel sea salt ice cream gel, orange crumble	
THE LEMON	149
lemon textures, curd, olive oil emulsion, lemon cake and frozen yogurt	
THE PISTACHIO	149
pistachio creation, pistachio mousse, pistachio ice cream and pistachio gel	
THE TUTTI FRUTTI	149
orange and mango sorbet, fruit spheres, lemon caviar, gluten free crumble and mint gel	
IL MERINGUE ITALIANO 	135
stuffed italian meringue, honey and berry pearls, lemon sauce, almond croquant	
THE FRUITS	122
fruit platter, seasonal cut	
THE ICE CREAMS & SORBETS	73
homemade ice creams & sorbets (per scoop) ask your waiter for available flavors	
THE CHEESES	250
4 types of cheese, rye bread, fig jam, grapes and nut ask your waiter for available type	

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