



Dessert

*The Baked Alaska

Raspberry, Lemon Parfait, Meringue

88

The Cinnamon Crème Brûlée

Glazed Figs, Orange Parfait

88

The Paris-Brest

Crispy Praline, Milk Chocolate Mousse, Caramelized Hazelnut

88

The Ice Cream and Sorbet

Selection of our Homemade Ice Cream and Sorbet

88

The Opera Cake

Génoise, Coffee Ice Cream

98

The Tart “Mont Blanc”

Candied Chestnut, Pear Sorbet

98

The OCC Clementine

Vanilla Panna Cotta, Earl Grey Jelly, Clementine Sorbet

118

The Chocolate Soufflé

Vanilla Ice Cream, Hazelnut Sauce

(please allow 15 minutes)

128

The Cheese

Selection of Matured Cheeses, Condiments

178

*Contains alcohol

Prices are in Indonesian Rupiah (IDR) and are subject to 21% government tax and service charge

Cold Appetizer

The Cured Salmon, poached egg, green asparagus, lime sour cream **178**

(supplement Sturia caviar **300**)

The Hamachi Carpaccio, artichokes, radish, garden herbs **198**

The Seared Ahi Tuna Salad, Niçoise vegetables, black olive oil **198**

The Chicken Liver Parfait, cherry, pistachio **188**

The House Made Duck Terrine, pickled vegetables, Port wine, ciabbata bread **208**

The Angus Beef Tartar, balsamic caviar, capers **185/340**

⌚ **The Heirloom Tomato Salad**, Parmesan shortbread, lemon vinaigrette **148**

⌚ **The Mixed Salad**, cooked and raw vegetables, honey & lemon dressing **128**

Hot Appetizer and Soup

The Foie Gras Veloute, mushroom tortellini, hazelnut **248**

The Lobster Bisque, black truffle whipped cream **188**

⌚ **The Classic Onion Soup**, caramelized onion, Gruyère cheese, croûtons **158**

⌚ **The Creamy Tomato Soup**, baby cherry tomatoes, basil & pine nuts bread **128**

The Braised Beef "Pot au Feu", beef consommé, winter vegetables **198**

The Roasted Pigeon, pumpkin, foie gras, truffle sauce **248**

The Seared Foie Gras, pineapple chutney, blueberry duck jus **228**

The Escargots, parsley butter, brioche croûtons **118**

The Fine de Clair Oyster "Rockefeller", baked oysters, spinach, sabayon **238**

(supplement Sturia caviar **300**)

Fish

The Sous Vide Salmon, carrot purée, light velouté **260**

The Roasted Barramundi, braised red cabbage, Matelote reduction **290**

The Whole Grilled Dover Sole, brown butter, parsley, steamed potatoes **968**

The Seared Cod Filet, celery gnocchi, gratinated razor clams, vongole emulsion **338**

The Roasted Rainbow Trout Filet, herb crushed potatoes, spinach, "Grenobloise Sauce" **250**

The Poached Canadian Lobster, leek fondue, sea urchin **580**

(supplement Sturia caviar **300**)

The Seared Scallop, cauliflower purée, grapes, raisin purée **298**

⌚ **The Creamy Risotto**, root vegetables, herbs **188**

Meat

The Organic Chicken Breast, creamy barley risotto, parsnip, chicken jus **248**

The Duck Leg Confit, braised pepper "Pipperade", candied orange **248**

The Organic Bone in Rib-eye "For Two" (1kg), roasted duck fat potatoes, Béarnaise sauce **980**

The Black Angus Striploin "Rossini", seared foie gras, red onion marmalade, truffle jus **590**

The Legacy "Steak Au Poivre" Wagyu Beef Tenderloin, spinach & cheese cream filled rigatoni **678**

The Veal Chop, creamy polenta, green asparagus, wild mushrooms, natural jus **470**

The Lamb Loin, date purée, eggplant, onion tempura **378**

⌚ **The Crispy Pork Belly**, purple sweet potatoes, lentils, grain mustard jus **418**

Side Dishes

⌚ **Truffle Potatoes Mousseline** 88

⌚ **Bacon Potatoes Mousseline** 70

⌚ **Butter Potatoes Mousseline** 60

⌚ **Sautéed Wild Mushrooms** 60

⌚ **Green Asparagus** 80

⌚ **Creamy Parmesan Spinach** 60


Executive Chef : Cyril Calmet

 Lyon



Pork



Vegetarian

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