

Guided By the Moon

"A Curated Journey to Purnama Kapat"

*5 courses 1.500.000**

New Moon

Cocktail and Canapes

Pumpkin Cracker, Bacon, Cream Cheese

Fish Sumba Croustade, Jeruk Kosho

Corn, Parmesan, Citrus

Charcoal Puff, Smoked Mackerel

Tartlet, Frog Leg, Truffle, Bumbu Kuning

The beginning of the cycle: light, playful bites that open the palate and prepare the guest for the journey ahead.

Half Moon

King Prawn

Cashew / Fermented Honey / Young Mango / Bengkuang

A moment of balance, where sweetness, acidity, and fermentation come together with clarity and contrast.

Nearly Full Moon

Green Asparagus

Rujak / Mouseline / Tobiko / Cured Egg / Herbs

The dish gains richness and depth while staying fresh and elegant, showing the menu moving toward fullness

Full Moon

Cuttlefish

Eggplant / Kemangi / Crispy Rice

The peak of the menu: bold flavours, clear identity, and confident technique at full intensity.

Fading Moon

Aged Duck

Banana Blossom / Cassava Leaf / Black

Tamarind Consommé / Yellow Rice

Whole-animal offering, unity of body and spirit at

*Richer, slower flavours that feel comforting and complete
easing the transition away from intensity*

Opu Fish

Poached / Woku / Buttered Leeks

Perilla Seeds Nasi Uduk

Delicate and composed, with warm spice and gentle depth

Venison Wellington

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

Foie Gras / Rendang / Sweet Potato

*(Additional 820.000**)*

Kagoshima Wagyu A5

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

Pear / Sesame / Gula Juruh / Jus

*(100gr / Additional 1.450.000**)*

*(50gr / Additional 800.000**)*

Closing Moon

Klappertaart

Coconut / Raisin / Crumble

Soft sweetness and familiar flavours that gently calm the palate and signal the end of the savoury courses.

Final Moon

Mignardises

Sweet Confections & Refined Brews

A precise final bite to complete the experience and leave a lasting impression.