



PRIME SET MENU 1

IDR 588,000 ++/PAX

BREAD AND BUTTER

AMUSE-BOUCHE

Chef creation of the day

ENTRÉE

Pan Fried Foie gras and Scallop

*Served with buttered asparagus,
mango tomato salsa and miso dressing*

SOUP

Lobster Bisque

*Served with fresh lobster meat, julienne
carrot and garlic crouton*

MAIN COURSE

Grilled Black Angus Tenderloin 150gr

*Served with buttered vegetable,
mashed potato and red wine sauce*

or

Pan Fried Salmon

*Served with sautéed asparagus, rosemary
potato and lemon butter sauce*

DESSERT

2 Scoops Sorbet by Glass



PRIME SET MENU 2

IDR 788,000 ++/PAX

BREAD AND BUTTER

AMUSE-BOUCHE

Chef creation of the day

STARTER

Lobster Salad

Poached lobster meat, served with mesclun salad and honey mustard dressing

SOUP

Roasted Tomato Creamy Soup

Served with confit tomato and garlic crouton

PASTA

Tiger Prawn Pasta

Capellini pasta with tiger prawn aglio e olio style

MAIN COURSE

Grilled Black Angus Tenderloin 150gr

Served with buttered vegetable, mashed potato and red wine sauce

DESSERT

Prime Sorbet



PRIME SET MENU 3

IDR 1,000,000 ++/PAX

BREAD AND BUTTER

AMUSE-BOUCHE

Chef creation of the day

STARTER

Pan Seared US Scallop

*Served with vegetable brunoise, bacon
and miso sauce*

SOUP

Fresh Creamy Mushroom Soup

Served with sautéed mushroom and garlic crouton

MAIN COURSE

Grilled Tiger Prawn

*Served with sautéed vegetable, mashed potato
and lemon butter sauce*

REFRESHMENT

1 scoop sorbet by glass

GRILLED WAGYU SIRLOIN

*Served with potato quenelle, vegetables
and mushroom gravy*

DESSERT

Choco Lava