



**FESTIVE
SET DINNER MENU**

1388\$HK for 2

Includes a glass of Champagne Perrier-Jouët Blanc de Blancs

2588\$HK for 2

*Includes food and two hours free flow beverage package
Champagne Perrier-Jouët Blanc de Blancs, House spirit mix, House Wine*

FIRST COURSE

LUMPIA GORENG

*Fried Indonesian-Style spring roll stuffed with plant based protein,
mushroom and scallion served with mayo rica rica*

GURITA BAKAR

Charred grilled Octopus tail with mashed purple sweet potatoes, sweet chilli lime glaze

TONGSENG AYAM – CENTRAL JAVA

Braised chicken in traditional tongseng spices, baby cabbage and sweet soy sauce

MAIN COURSE

BAKAR BATU – PAPUA

*Marinated roasted prime grade beef rib eye,
served with Bangka island black pepper sauce and roasted vegetables*

NASI GORENG CABE ASAP

Wok-fried rice with home smoked chilli paste, fresh prawns, fermented krill, lemon basil

KANGKUNG BUMBU BELACAN

Wok-fried morning glory, red spices paste with shrimp paste

DESSERT

PANDAN CAKE

Green-coloured sponge cake flavoured with juice of pandan leaves, fresh berries

Prices are in \$HKD. 10% service charge applies