

JOURNEY THROUGH INDONESIA

HKD \$800 per couple

STARTERS

GOHU IKAN TUNA – MALUKU Marinated ternate-style raw tuna with virgin coconut oil, lime, pomelo, toasted kenari nuts

SATE AYAM MADURA - EAST JAVA
Grilled chicken satays, sweet soy sauce, mixed nuts sauce served longton

LUMPIA GORENG

Fried Indonesian-style spring roll stuffed with bamboo shoots, garlic chives and egg served with pickle and sweet and spicy dip

MAINS

IKAN BAKAR JIMBARAN – BALI Grilled fish filet Jimbaran-style, shallots, torch ginger, red chili relish

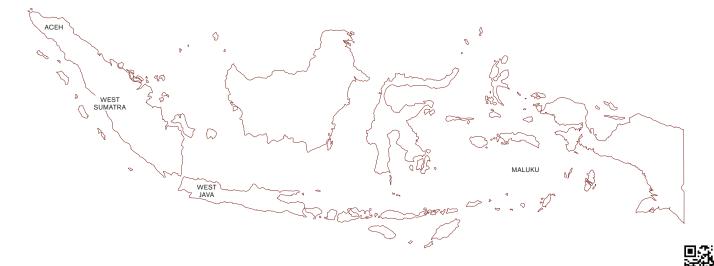
KANGKUNG BUMBU BELACAN – CHEF'S INSPIRATION Wok-fried morning glory, red spices paste, shrimp paste

NASI PUTIH

Steam white rice cooked with lemongrass, ginger and indonesian bay leaves

DESSERT

CHEF'S SPECIAL OF THE DAY



Prices are in \$HKD 10% service charge applies