



TABLE D' HOTE

2 Course Rp 520
1 Appetizer + 1 Main Course
1 Main Course + 1 Dessert

3 Course Rp 580
1 Appetizer+ 1 Main Course + 1 Dessert

MARSEILLE

APPETIZER

Seafood Soup Bouillabaisse and Rouille Sauce



Bouillabaisse seafood soup, prawn, red snapper, mahi-mahi, crostini and rouille sauce

or

Tuna Tartare



Raw tuna tartare, condiment, guacamole, lemon dressing

MAIN COURSE

Barramundi on Aioli



Asparagus, edamame, potato, carrot, zucchini, cauliflower puree

or

Pork Belly Slow Cooked



Crispy polenta with black olive and sun dried tomato, asparagus, demi glace jus with tomato and thyme

DESSERT

Strawberry Mille-Feuille



Caramelized filo pastry, diplomate cream, fresh strawberry

or

Lemon & Meringue



Whipping lemon custard, almond shortbread crumble, burn meringue



Opening Hours 6.30pm - 10.30pm

APPETIZER

Vittello Tonnato 240
Sous-vide Veal, raw tuna, sun blushed tomato,
crispy parmesan, tuna emulsion

Tuna Tartare 220
Raw tuna tartare, condiment, guacamole, lemon
dressing

Burrata & Pesto 225
Burrata, mixed color tomato, artichoke, pesto,
balsamic reduction

Green Asparagus & Truffle 230
Roasted asparagus, truffle, egg mimosa sauce,
rucola, artichoke, parmesan tuile

Zucchini Flowers & Prawn 230
Zucchini flowers filling with prawn,
zucchini and basil pesto

Beef Tartare & Truffle 280
Hand cut beef tenderloin, truffle, Black olive,
tomato, fresh basil, mustard

SOUP

Mushroom & Truffle Veloute 180
Classic mushroom soup, truffle cream,
crisp garlic crostini

Seafood Soup Bouillabaisse
& Rouille Sauce 200
Bouillabaisse seafood soup, prawn, red snapper,
mahi-mahi, crostini and rouille sauce

PASTA & RISOTTO

Gnocchi, Mushroom & Truffle Cream 280
Home made gnocchi, porcini,
shimeji paris mushroom

Ravioli Caccio Y Pepe
& King Prawn Confit 250
Home made ravioli filling with ricotta, parmesan,
black pepper, lemon thyme butter

Fettuccine & Octopus 250
Home made fettuccine, roasted octopus, tomato
cherry, dried chilli, eggplant puree, basil pesto

Fettuccine Lobster 600
Home made fettuccine, tomato sauce, lobster,
fresh tomato cherry, basil

Spaghetti Chitarra Alla Vongole 250
Home made spaghetti, clams, white wine,
parsley, garlic, dried chilli

Paccheri Mushroom & Truffle 280
Paccheri, truffle cream, porcini, shimeji,
parmesan, truffle

Risotto Mushroom & Truffle 280
Truffle cream, porcini, shimeji, parmesan,
fresh truffle

Risotto Saffron, Scallops & Prawns 320
Scallops, prawns and sun dried tomato

MAIN COURSE

Herb Crusted Lamb Loin 390
Creamy polenta, carrot glaze, zucchini,
asparagus, thyme and tomato jus

Beef Tenderloin 460
Porcini, crispy potato mille-feuille, carrot glaze,
asparagus and demi glace and black pepper

Beef Short Rib 380
Slow cooked beefshort rib, mash carrot
and asparagus beef demi glace

Chilian Seabass Pan Fried 460
Edamame, asparagus, garlic sauce & taragon oil,
squid ink mayonnaise

Salmon & Tomato Salsa 360
Pan fried salmon, gnocchi, green peas puree,
asparagus

Barramundi on Aioli 280
Asparagus, edamame, potato, carrot, zucchini,
cauliflower puree

Red Snapper & Bouillabaisse Emulsion 280
Potato pure, artichoke, carrot glaze, asparagus

DESSERT

Classic Tiramisu 130
Mascarpone cheese cream with biscuit
coffee flavour

Crepes Suzette 130
French dessert consisting of crepes
with beurre Suzette a sauce of caramelized
sugar and butter, tangerine or orange juice zest,
triple sec on top

Lemon & Italian Meringue 130
Whipping lemon custard, almond shortbread
crumble, burn italian meringue

Chocolate Moelleux 130
Half cooked chocolate cake, vanilla ice cream

Strawberry Mille-Feuille 130
Caramelized filo pastry, diplomate cream, fresh
strawberry

Please inform your server of any food allergies, food intolerance,
dietary requirements or religious interest that you or any of your party may have.
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax





APERITIVO	170	PREMIER MINERAL WATER	
Imperial Spritz		NATURAL	
gin, aperrol, rosemary syrup, lime juice, tonic		Equil 380 ml	40
		Equil 760 ml	60
Basil Garibaldi		SPARKLING	
vodka, campari, syrup, lime juice, orange juice		Equil 380 ml	40
		Equil 760 ml	60
Bella's Jungle Bird		COFFEE SELECTION	35
rum, campari, spices syrup, lime juice, pineapple juice, bitters		Bali Coffee	
		Single Espresso	
		Espresso; single, double	
		Cappuccino	
		Caffé lattè	
Smokey Lychee Negroni		TEA	35
gin, campari, syrup, lime juice, orange juice		English breakfast	
		Earl grey	
		Chammomile	
		Peppermint	
		Jasmine	
		Sencha Japanese tea	
DIGESTIVO COCKTAIL	170	LOCAL BEER	
Spices Old Fashioned		Prost	50
whiskey, spices red velvet reduction, bitters		Bintang	70
		Bintang Crystal	60
		Bintang large	115
		Bintang Crystal	60
		Kura Kura Lager	110
		Kura Kura Island Ale	130
Menta Cremosa		IMPORTED BEER	
vodka, baileys, coffee liquer, espresso, mint syrup		Heineken	72
		Corona	105
		Sapporo	120
Arak Markisa		DEGISTIVO	
arak passion fruit, orange juice, lime juice, vanilla syrup		Campari	185
		Port and Tio Pepe Sherry	175
		Pernod, Pimms No.1	175
		Martini/Cinzano Bianco - Rosso	175
		Fernet Branca	175
ANALCOLICI	70	SINGLE MALT WHISKY	
Mango Basillia		Glenfiddich 12 yo	200
mango, basil, lime juice, sugar		Macallan 12 yo	225
		Lagavulin 16 yo	375
Lemon Lime Mint		COGNAC V.S.O.P	210
lemon, lime, fresh mint, sugar		Hennessy, Remy Martin, Martell	
FRESHLY SQUEEZED FRUIT JUICE	55	X.O	450
Also mixed as you please from any of the mentioned juices.		Hennessy, Remy Martin	
You can make your own combination			
Orange, apple, pineapple, watermelon, honey melon,			
strawberry, banana, papaya, cucumber, lime juice			

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