



*P*RIVATE
*C*ANDLE LIGHT *D*INNER

idr 990.000,- Nett Per Couple

Inclusive :

5 Courses Set Menu Dinner

2 Glasses Of Red Wines

Free Flow Mineral Water

Special Romantic Set Up

Romantic Music

Private Butler Service

Private Balcony

RSVP Only 021- 29419076



Candle Light Dinner Menu

Amuse Bouches

Baked Mushroom with Herbs Crusted

<p><u>APPETIZER</u> CLASSIC PRAWN AVOCADO Served with cocktail sauce</p> <p><u>SOUP</u> FRANCH ONION SOUP Topping with bread and Muzarella Cheese</p> <p><u>PASTA</u> RAVIOLLY ROASTED SLOW Smoked cooked baby chicken</p>	<p><u>APPETIZER</u> CHICKEN ROULADE served with Hydroponic Sallanova, Avocado, Red Bean and pico de gallo Dressing</p> <p><u>SOUP</u> MUSHROOM CAPPUCINO SOUP And topping with cream foam</p> <p><u>PASTA</u> MINI LASANGA With shreaded duck tomato bechamel</p>	<p><u>APPETIZER</u> CAPPRESE SALAD Slice roma tomato marinated with basil pesto and balsamic reduction</p> <p><u>SOUP</u> PUMKIN CREAM SOUP With smoked chicken dumpling</p> <p><u>PASTA</u> RICOTTA CANELLONI BEEF Baked Rolled bolognaise sauce</p>
<p><u>MAIN COURSE</u> FILLETO DI MANZO AL GORGONZOLA Roasted beef mignon with puree Potato Served with gorgonzola sauce or BARAMUNDI CRUSTED HERBS Pan seared white moist Baramundi with Potato puree Served with Lemon butter sauce</p> <p><u>DESSERT</u> Italian Pannacotta With Berries Compote</p>	<p><u>MAIN COURSE</u> CLASSIC TAGLIATA DI MANZO Sear New York Stripe with puree basil Potato Served with balsamic sauce or BAKED SALMON WITH FRESH PASTA SHEET With asparagus, basil potato puree and cream tomato sauce</p> <p><u>DESSERT</u> Creamy Cream Brule</p>	<p><u>MAIN COURSE</u> ROASTED LAMB RACK Served with vegetables rattatuille and time demi glace sauce or BAKED KING PRAWN With angel hair pasta In cream pesto sauce</p> <p><u>DESSERT</u> Tiramisu in Glass</p>

Two Glass of Red Wines

or

Choice of Mocktail

idr 990.000 nett (weekdays) | idr 1.250.000 (Weekend)

* T&C Apply

