

New Year's Eve Gala Dinner

Six-Course Degustation Menu

This New Year's Eve soirée showcases a six-course degustation menu created by our Executive Chef Natalino Ambra. Live Band 8.30 p.m. to midnight.
Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef



Winter Vegetable Roots Garden

served with butter lettuce and white balsamic vinegar sauce

Laurent-Perrier, La Cuvée, Champagne, France



Atlantic Cod Fish

in Venetian style with soft corn Polenta foam, winter black truffle

Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022



Hand-crafted Alaska King Crab Ravioli

in lemon butter emulsion, warm green peas, Kristal Caviar Kaviari

Planeta Alastro, Sicilia IGT, Italy, 2020



Maine Boston Lobster

glazed in cocoa butter, fermented pumpkin variation, crustacean broth

Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023



Charcoal Wagyu Beef Tenderloin MB5

celeriac puree, fondant potato, Barolo red wine jus, winter black truffle

Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019



Palate Cleanser

mixed citrus, extra virgin olive oil ice cream



Walk into the Forest 2026

Chocolate, chestnut, berries, nuts

Two Island, Sparkling Shiraz, NV, Australia



Home-made Pralines



Coffee or Tea

3,500K++ per person food only

Additional 1,800K++ per person food and wine pairing

Please let us know if you have any allergies.



Contain Nuts|



Gluten Free|



Lactose Free|



Vegetarian|



Vegan|



Shellfish|



Pork|



Local

All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to
11% Government Tax and 10% Service Charge

New Year's Eve Gala Dinner

Six-Course Degustation Indian Menu

This New Year's Eve soirée showcases a six-course degustation menu created by our Chef Mahipal Singh. Live Band 8.30 p.m. to midnight.
Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef



Basil Pesto Kebab

pan-seared herbs and Parmigiano cheese ball, mint chutney, winter black truffle
Laurent-Perrier, La Cuvée, Champagne, France



Tandoori Tasmania Salmon

marinated with Dijon mustard, yogurt, beetroot chutney, Kristal Caviar Kaviari
Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022



Maine Boston Lobster

marinated in Indian spices, mashed sweet and sour pumpkin, coconut creamy gravy
served with saffron and lime Basmati rice
Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023



Chicken Lababdar

cooked in tomato and cashew nuts sauce, Burrata cheese, winter black truffle
served with Lacha Paratha
Planeta Alastro, Sicilia IGT, Italy, 2020



New Zealand Lamb Laal Maas

charcoal grilled lamb chop with onion and tomato gravy
served with butter Naan
Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019



Palate Cleanser

Kulfi ice cream with blend of seeds



Mango Phirni Brulee

with sweet basmati rice and mixed nuts
Two Island, Sparkling Shiraz, NV, Australia



Home-made Pralines

00.30

Coffee or Tea

3,200K++ per person food only

Additional 1,800K ++ per person food with wine pairing

Please let us know if you have any allergies.



Contain Nuts|



Gluten Free|



Lactose Free|



Vegetarian|



Vegan|



Shellfish|



Pork|



Local

All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to
11% Government Tax and 10% Service Charge



New Year's Eve Gala Dinner

Six-Course Vegetarian Degustation Menu

This New Year's Eve soirée showcases a six-course degustation menu created by our Executive Chef Natalino Ambra. Live Band 8.30 p.m. to midnight. Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef



Winter Vegetable Roots Garden

served with butter lettuce and white balsamic vinegar sauce
Laurent-Perrier, La Cuvée, Champagne, France



Cannellini White Beans

in Venetian style with soft corn Polenta foam, puffed quinoa
Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022



Hand-crafted Tagliolini

soft cage-free egg yolk, Parmigiano fondue, winter black truffle
Planeta Alastro, Sicilia IGT, Italy, 2020



Acquerello Saffron Risotto

cooked in winter vegetable stock, celeriac "ossobuco", winter black truffle
Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023



Pithivier Portobello Mushroom

baked in puff pastry, cauliflower puree, roasting roots jus
Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019



Palate Cleanser

mixed citrus, extra virgin olive oil ice cream



Walk into the Forest 2026

Chocolate, chestnut, berries, nuts
Two Island, Sparkling Shiraz, NV, Australia



Home-made Pralines



Coffee or Tea

2,500K++ per person food only

Additional 1,800K++ per person food with wine pairing

Please let us know if you have any allergies.



Contain Nuts



Gluten Free



Lactose Free



Vegetarian



Vegan



Shellfish



Pork



Local

All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to
11% Government Tax and 10% Service Charge

New Year's Eve Gala Dinner

Six-Course Degustation Indian Vegetarian Menu (Eggless)

This New Year's Eve soirée showcases a six-course degustation menu created by our Chef Mahipal Singh. Live Band 8.30 p.m. to midnight.

Fire Dance at Amphitheatre during countdown, and Fireworks!

Welcome Amuse Bouche of the Chef



Basil Pesto Kebab

pan-seared herbs and Parmigiano cheese ball, mint chutney, winter black truffle

Laurent-Perrier, La Cuvée, Champagne, France



Tandoori Pahadi Paneer

marinated with Indian spices and yogurt, pineapple chutney

Umani Ronchi Villa Bianchi, Verdicchio dei Castelli di Jesi DOC Classico, Italy, 2022



Baigan Bharta

sautéed eggplant with onion and tomato

served with olives chickpeas bread

Planeta Alastro, Sicilia IGT, Italy, 2020



Burrata Cheese Palak

spinach puree, caramelized onion, crispy garlic

served with Garlic Naan

Tyrrell's Old Winery, Chardonnay, Hunter Valley, Australia, 2023



Acquerello Kadhi Risotto

Indian style rice cooked with yogurt, winter vegetable roots, winter black truffle

Don Melchor, Concha y Toro, Cabernet Sauvignon, Maipo Valley, Chile, 2019



Palate Cleanser

Kulfi ice cream with blend of seeds



Mango Phirni Brulee

with sweet basmati rice and mixed nuts

Two Island, Sparkling Shiraz, NV, Australia



Home-made Pralines



Coffee or Tea

2,500K++ per person food only

Additional 1,800K ++ per person food with wine pairing

Please let us know if you have any allergies.



Contain Nuts|



Gluten Free|



Lactose Free|



Vegetarian|



Vegan|



Shellfish|



Pork|



Local

All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to

11% Government Tax and 10% Service Charge