



FAMILY & RETREAT GROUP DINING MENU

Price

Set courses:

Rp329,000++ per person with min. reservation: 4 guests

Rp299,000++ per person with min. reservation: 5 guests or more

Buffer-style dining:

Rp369,000++ per person with min. reservation: 5 guests or more

Venue Capacity

Suitable for up to 20 people

Experience Includes

- Natural & organic ingredients
- Complimentary welcome drink
- Complimentary iced or hot tea
- Seasonal fruit selection served at the beginning of the meal
- Basic table décor to enhance the atmosphere

Additional Information

- We kindly ask that dietary preferences, allergies, and other special arrangements be communicated during the reservation process, so that every guest may enjoy their meal with comfort and confidence.
- In keeping with Indonesian-Japanese dining customs, appetizers and main dishes are served together, unlike the Western style of separate courses.
- Other consumptions will be charged additionally.
- Reservations must be made at least three days in advance, with either full payment or a 50% deposit required to confirm.



Set Menu A – WEST IN THE EAST

Prelude to The Feast:

Fresh garden salad
topped with herbs, seeds, nuts, cheese, and egg,
served with homemade vinaigrette or your choice of dressing.

Traditional chicken soup

Comforting Classics:

A harmonious blend of organic red, brown, and white rice
Potato & sweet potato medley with homemade tomato sauce.

Heart of The Table:

Crispy probiotic chicken
with vegan mayo and spicy sambal matah* on the side
*Sambal Matah — a vibrant Balinese relish of fresh chilies, shallots, and lemongrass,
mixed raw for a lively, aromatic heat that awakens the palate.

Nourishing Sides:

Garden Zucchini Pesto Pasta

Dessert:

Option 1: Homemade matcha pudding

Option 2: Gluten-free chocolate cake



Set Menu B – INDONESIAN HIGHLIGHTS

Prelude to The Feast:

Garden Vegetables Sauté

Comforting Classics:

A harmonious blend of organic red, brown, and white rice

Indonesian potato falafel

Heart of The Table:

Ayam goreng bawang putih
(salt-kissed golden garlic probiotic chicken)

Telur bumbu merah

(aromatic crimson pepper organic egg*)

* Aromatic Crimson Pepper Egg — organic boiled egg simmered
in a fragrant tomato-pepper sauce, enriched with subtle spices for a vibrant, comforting flavor.

Nourishing Sides:

Tempe manis (sweet tempeh*)

* Sweet Tempeh — crispy tempeh glazed in Indonesian palm sugar,
delicately infused with garlic, lime leaf, lemongrass, and a touch of chili.

Dessert:

Option 1: Kue Lapis Reimagined

A timeless Indonesian delicacy transformed into a symphony of flavor: delicate layers of coconut and chocolate
harmonize with the vibrant sweetness of goji berries and the golden purity of raw honey.

A modern ode to tradition, crafted for both indulgence and well-being.

Option 2: Gluten-free chocolate cake



Set Menu C – JAPANESE INSPIRED

Prelude to The Feast:

Sunomono
Sweet-tangy Japanese cucumber & wakame seaweed salad
Miso soup

Comforting Classics:

A harmonious blend of organic red, brown, and white rice
Potato croquette
A Japanese adaptation of the French croquette

Heart of The Table:

Option 1: Crispy Japanese horse mackerel fish

Option 2: Crispy probiotic chicken
Served with vegan onion pepper mayo sauce

Option 3: Nimono chicken daikon

Daikon radish, prized for its delicate flavor and cleansing qualities, is simmered with tender cubes of chicken. The slow cooking infuses the radish with savory depth, while the chicken absorbs the daikon's gentle sweetness.

Nourishing Sides:

Hijiki no nimono

Simmered hijiki seaweed with carrot, green bean, and tofu, creates a dish rich in minerals and tradition. Its natural sweetness is coaxed out through slow simmering (nimono style), resulting in a nourishing, earthy side.

Dessert:

Option 1: Homemade matcha pudding

Option 2: Gluten-free chocolate cake

Reserve

Our Culinary Highlights