



FAMILY AND RETREAT GROUP DINING MENU

Price

Set courses

- Rp329,000++ per person, minimum reservation: 4 guests.
- Rp299,000++ per person, minimum reservation: 5 guests or more.

Buffet-style dining

- Rp369,000++ per person, minimum reservation: 5 guests or more.

Venue Capacity

Suitable for up to 20 people.

Experience Includes

- Natural and 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 and 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 and 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 is a vibrant Balinese relish made from fresh chilies, shallots, and lemongrass, mixed raw to create 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 is an 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 is 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 and tangy Japanese cucumber and 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, served with vegan onion pepper mayo sauce.
- 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.