

CASSIS

KITCHEN

TASTE OF CASSIS KITCHEN

A Journey to Experience Our Best Creation

IDR 550

AUSTRALIAN SLIPPER LOBSTER

*Avruga caviar / cauliflower
lemon / basil*

SUMMER BLACK TRUFFLE CAPELLINI

Garlic / chives / prawn oil

ROASTED TURBOT

*Shimeji / edamame / spinach
shallot / dashi broth*

2016, MATUA, SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND*

SPICED DUCK BREAST

Sweet potato / broccolini / red wine jus

2015, MATUA, PINOT NOIR,
MARLBOROUGH, NEW ZEALAND*

CARAMELIZED PEAR

*Star anise ice cream
caramel crumble / thyme*

2014, DR. LOOSEN L. RIESLING, GERMANY*

ADDITIONAL WINE PAIRING 275

**We recommend our best selection of wine to accompany you
through your journey to experience our best creation*