

CHANDI DINNER TASTING

**“A CULINARY MAGNUM OPUS”
10 ESSENTIAL FLAVORS
SERVED OVER A 5 COURSE DINNER**

FIRST COURSE

Black Pepper Crab Dumplings

Sugar Snap Peas in a Soy Butter Cardamom Vinaigrette

Chicken Sisit Bumbu Bali

Kaffir Lime, Red Onion, Chili, Mango, Crisp Lotus Root

SECOND COURSE

Mini Beef Rendang Envelopes

Cucumber-Cilantro-Chili Crème Fraiche

Steamed Tangy Red Snapper in Rice Roll

Chili and Mint in Soy Apple Rice Wine Broth, Oyster Mushroom, Scallion, Cilantro

THIRD COURSE

Chandi's Classic Glazed Beef Short Ribs

Bok Choy, Orange, Honey Ginger Glaze

Agung's Queen Prawn and Scallops Black And Red Nasi Goreng

Queen Prawn, Scallop, Squid, Scallions, Red Chili Pepper, Tarragon and an "Egg A Cheval"

FOURTH COURSE

Ginger Basil Steamed Salmon in a Bowl

Bok Choy, Basil, Ginger, Red Pepper, Crispy Rice Cake

Seared Tuna Tartar Rica Rica

Avocado, Bell Peppers, Capers, Red Chili, Soy Cardamom Emulsion

FIFTH COURSE

Dark Hot Chocolate Fondant Flaming in Cointreau Liqueur

With a Ginger Emulsion and Crystallized Spices

Fresh Roasted Tamarilos with Passion Fruit and Coconut Sorbets

DIGEST

SUMATRA ORGANIC MANDAILING COFFEE

Espresso, Macchiato or Cappuccino

or

DHARMA LOOSE LEAF TEAS

Jasmine, Peppermint or ChaiTea



RP. 485K++ PER PERSON

A 5% SERVICE AND 10% GOVERNMENT TAX WILL BE ADDED TO ALL BILLS