



4 Courses

IDR 550 K++

1 Amuse Bouche

1 Entrée/Appetizer

1 Poisson / Fish

1 Viande / Meat

1 Dessert

2 Courses

IDR 295 K++

1 Amuse Bouche

1 Plat / Main Course

1 Dessert

3 Courses

IDR 450 K++

1 Amuse Bouche

1 Entrée/Appetizer

1 Plat / Main Course

1 Dessert

2 Courses

IDR 350 K++

1 Amuse Bouche

1 Entrée/Appetizer

1 Plat / Main Course



Special Cocktails

IDR 150 K++

Love Potion

Vodka citron, rose, elder flower
cranberry and strawberry

Le Metis "Toblerone"

Vanilla infused vodka, amaretto
chocolate, coffee and cream

MÉTIS

Vegetarian Containing Pork Containing Nuts

Dairy Free Non Gluten Vegan



- ENTRÉES/APPETIZER -

Le Carpaccio ^(df)

Sword fish carpaccio, ginger, red radish, shallots, ponzu

La Terrine de Foie Gras (+75 K)

Apple cloves compote, morello cherry sauce, chardonnay gelée

La Betterave

Beetroot and green apple medley
Ginger and yogurt coriander ice cream

La Burrata

With basil cherry tomatoes

La Gambas

Crispy gambas fritter with basil pesto

Le Foie Gras Poelé (+120 K)

Our legendary pan seared hot foie gras
port and raspberry reduction, morello cherry, roasted apple

L'Œuf de Poule

Crispy soft boil egg with black truffle

Les Escargots

Roasted mushrooms stuffed with snails and garlic parsley butter

-NOS PLATS/MAIN COURSE-

Le "Mix Grill" For 2

Seafood plater with grilled lobster, shrimps, wild barramundi, tuna, squid

Le Barramundi

Pan seared wild barramundi with black pepper sauce and spinach

Les Linguinis aux "Fruits de Mer"

Linguini, sea prawns, squids, scallop, clams

La Caille

Roasted quail stuffed with duck, vegetables millefeuille
Honey coriander sauce

Le Poulet "Bio"

Breast stuffed mushroom, pojariski style leg

Le Rossini (+250K)

Pan seared wagyu beef tenderloin topped with hot foie gras
Black truffle mashed potatoes, port wine sauce

La Bavette d' Aloyau

Australian naturally raised, flap meat steak

- NOS DESSERTS/DESSERT -

La Vie en Rose

Lychee lightness, champagne sparkle, rose vanilla smoothness

Le Dome Dulcey

Chocolate moelleux, mousse dulcey, shell dulcey

Le Parfum des Iles

Passion fruits mousse, rum granite and coconut lightness

Le Chocolat Sensation

Chocolate cream and icing, chocolate sorbet, chantilly chocolate, trendy sauce

MÉTIS

- Items are subject to availability -
All Prices Are In Thousand Rupiah
& Subject To 8% Service Charge And 10% Government Tax