

IL RISTORANTE

LUCA FANTIN

**Menù Degustazione**

**Mais e agrumi**

Corn with citrus

*Zonin, Prosecco, Brut, NV, Veneto, Italy*

**Rapa rossa e mozzarella affumicata**

Beetroot rose and smoked mozzarella sauce

*Banfi, San Angelo, Pinot Grigio, 2022, Tuscany, Italy*

**Risotto con asparagi**

Asparagus risotto

*Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy*

**Spaghetti cotti in estrazione di pomodoro e melanzane**

Spaghetti cooked in tomato water, eggplant and basil

*Antinori, Guado al Tasso, Vermentino, 2022, Tuscany, Italy*

**Fiori di zucchine**

Zucchini flowers

*Minuty M, Rosé, 2022, Côtes de Provence, France*

**Insalata all aceto balsamico bianco**

Organic Salanova salad and white balsamic vinegar

*Astrolabe, Sauvignon Blanc, 2022, Marlborough, New Zealand*

Choice of dessert

2,000 per person excluding wine pairing

3,800 per person including wine pairing

To enhance your dining experience, this menu is designed to be enjoyed by the whole table

All prices are in thousand rupiah and subject to prevailing government tax and 10% service charge

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**Fiori di zucchine**

Zucchini flowers

*Minuty M, Rosé, 2022, Côtes de Provence, France*

Choice of dessert

1,700 per person excluding wine pairing

3,200 per person including wine pairing

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LUCA FANTIN

**Selezione di formaggi italiani e di produzione locale**

Selection of Italian and locally produced cheese

*Additional IDR 300*

**Cocco**

*Coconut textures*

*Banfi, Sciandor, Moscato d'Asti, 2022, Piedmont, Italy*

**Crema catalana e lamponi**

*Crème brulee with Bedugul raspberry*

*Banfi, Sciandor, Moscato d'Asti, 2022, Piedmont, Italy*

**Cioccolato, gelato al caffè' e whiskey, foglie di tabacco**

*Raw Bali chocolate, coffee-whiskey ice cream, Javanese tobacco*

*Graham's, Fine Ruby Port, Portugal*

We are committed to sustainability and prioritize using the best local products available in order to support our community and reduce our environmental impact. By sourcing locally, we ensure the freshest ingredients and promote a more sustainable food system.