

IL RISTORANTE

LUCA FANTIN

Menù Degustazione

Mais e agrumi

Corn with citrus

Enrico Serafino, Grifo Del Quartaro Gavi di Gavi, 2022, Piedmont, Italy

Billecart-Salmon, Réserve, Brut, NV, Mareuil-sur-Aÿ, France

Rapa rossa e mozzarella affumicata

Beetroot rose and smoked mozzarella sauce

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

Gaja, Rossj-Bass, 2022, Piedmont, Italy

Risotto con asparagi

Asparagus risotto

Fantinel, Sun Goddess, Sauvignon Blanc, 2021, Friuli, Italy

Gaja, Alteni di Brasicca, 2021, Piedmont, Italy

Tagliatelle ai funghi e aneto

Tagliatelle pasta, mushroom and dill

Antinori, Castello della Sala, Pinot Nero, 2017, Umbria, Italy

Patriarche, Pommard, 2015, Burgundy, France

Insalata

Salanova

Olivier Leflaive, Chardonnay, 2018, Burgundy, France

Larrivet Haut-Brion, 2020, Pessac Léognan, France

Variazione di melanzana

Eggplant variation

Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Tenuta San Guido, Guidalberto, 2021, Tuscany, Italy

Choice of dessert

2,200 per person excluding wine pairing

4,700 per person including signature wine pairing

8,200 per person including premium 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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Patriarche, Pommard, 2015, Burgundy, France

Variazione di melanzana

Eggplant variation

Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Tenuta San Guido, Guidalberto, 2021, Tuscany, Italy

Choice of dessert

1,900 per person excluding wine pairing

3,900 per person including signature wine pairing

6,900 per person including premium wine pairing

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Cocco

Coconut textures

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

Dr. Zenzen, Silvaner, Eiswein, 2021, Rheinhessen, Germany

Crema catalana e lamponi

Crème brulee with Bedugul raspberry

Calvet, Réserve du Ciron, Sauternes, 2022, Bordeaux, France

Thomas Barton, Sauternes, 2017, Bordeaux, France

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

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

Graham's, Fine Ruby Port, Portugal

Dow's 10 Years Old, Tawny 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.