

tangelo

DINNER EXCLUSIVE ALA CARTE

Entrée

Beef tartare salsa Verde 🥩	250
Salsa verde, aged feta, basil, honey melon, black garlic	
Spiced salmon wonton taco	225
Orange tobiko, pickled daikon radish, grapefruit ponzu dashi	
Seared pink tuna tequila salsa crudo 🍷	225
Asian micro green, wasabi emulsion, tortilla	
Spicy marguez	200
Fresh herbs, braised kale, potato mille feuille, tomato kasundi	

Mains

Parmesan crumbles mulwarra lamb 🍷	400
Romesco risotto, peas mint puree, carrot, tarragon pesto	
Nashville bourbon hot strip loin 🍷	390
Blue cheese biscuits, homemade pickles, asparagus, béarnaise	
Braised medium beef Sumatran style 🥩 🍷	385
Spinach mushroom duxelle, roasted garlic, micro greens	
Wagyu sando Mb 6-7 🍷	350
Tex-mex buffalo, brioche toast, mushroom foyot, five spice cheese sauce, lardon	
Scoring duck breast 🥩	350
Apple miso marinade, gochujang, charred scallion salsa	
Atlantic salmon jambalaya risotto 🥩	320
Shitake, yellow squash, sweet peas, jalapeno salsa verde	
Togarashi prawn 🍷 🦐	290
Green papaya slaw, chili jam, flat leaf coriander, sesame sauce	
Chicken papillote market greens 🥩	250
Pickled carrots, crispy chickpeas, carrot-harissa vinaigrette	

Sweet Endings

Death by chocolate 🍷	200
Chocolate amaretto jelly, chocolate soil, white chocolate mousse	
Crispy meringue with mango mousse 🍷	185
Passion fruit coulis, berries compote, coconut ice cream	
Three ways banana 🍷	175
Banana cake, banana cobbler, crispy plantain, banana meringue	
Strawberry and mint salsa 🍷 🥩 🍷	150
Spiced rum caramel sauce, strawberry sorbet	

🌿 Vegetarian 🥬 Gluten Free 🥜 Nuts 🥛 Dairy free 🐷 Pork 🦐 Shellfish 🍷 Alcohol

All prices in thousand Indonesian Rupiah, prices are subject to 21% government tax and service charge

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CONTEMPORARY TWO OR THREE COURSE MENU 625K / 750K

Please select one option each from the available menus

Amuse-bouche and petit fours provided with the set

Entrée

Hokkaido scallop 🦪 | lobster butter | caviar | gotucola oil | mint foam | sweet corn purée

Foie gras ravioli | truffle infusion | grana padano | thyme emulsion | mozzarella balloon

Lobster medley 🦪 | aromatic onion broth | caramelized shallot | carrot purée | coriander foam

Tuna and salmon mosaic | Hokkaido ikura | herb cream | tuile | green peas purée

Steak tartare | smoked cured egg | beetroot shell | capers | red onion | balsamic vinegar

Truffle angel hair 🍄 | Italian black truffle shaved | caviar | pecorino | double cream fricassee

Rustic marrow | truffle emulsion | mushroom duxelle | toasted artisan bread

Charred octopus | béarnaise sauce | red onion pickle | balsamic caviar

Mains

Herb-crusted salmon | saffron risotto | shitake | creamy pumpkin elixir | orange reduction

Golden scoring duck breast | creamy risotto | nectarine | red onion pickle | tangelo sauce

King prawn 🦐 | pumpkin tortellini | tangerine emulsion | red radish | dill oil | bouillabaisse

Crumbed rack of lamb | couscous | mint mocha gel | black garlic | perigourdine sauce

Beef wellington | white mushroom | truffle mashed potato | black peppercorn sauce

Wagyu MB 6 -7 🍷 | potato mousseline tart | shallot confit | baked red radish | cabernet reduction

Seared black cod | dill emulsion | cherry tomato confit | black bean purée | beetroot foam

Pork loin roulade 🐷 | pure de pomes | roll vegetables | caramelized apple | sauce aux baies

Sweet Endings

La Tangelo 🍷 🍷 | orange jelly | orange infusion pannacotta | earlgrey mousse | citrus sauce

Floating island 🍷 🍷 | meringue clouds | vanilla custard sauce | dalgona crumbs | almond chips

Helix strawberry semifreddo 🍷 | strawberry mouse | dark chocolate | soil mint and basil jelly

Rich molten cake 🍷 🍷 | bitter brownie base | dark chocolate molten | vanilla namalaka |

whisky ice cream

Wingko babat 🍷 🍷 | traditional coconut cake | burnt butter caramel sauce | nuts crumble |

vegan coconut sorbet



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Nuts



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Shellfish



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SIGNATURE TASTING MENU 1.800

AMUSE BOUCHE

PRESTIGE HORS D'OEUVRES

Faux gammon ham dijon glazed 🌱 🐷

Aperol citrus potato, cider rosemary carrot and ginger beer asparagus

Under the sea 🌱 🐷 🐚

Seared scallop, lardon peas puree, lemon gremolata, balsamic caviar

Edge of part 🌱

Oxtail mushroom cappuccino veloute

MAINS

Umami Japanese black cod 🌱

Salt pistachio crushed cod, tomato fondue, braised leek and lemon thyme emulsion

Magret de canard doré

Duck breast, truffle risotto, chickpeas mousseline and microgreen

Rib eye marvel Mb 8-9 🌱

Beef juz, potato mille feuille, asparagus and mushroom duxelle

SWEET FINALES

Deconstructed lemon tart meringue 🌱

Lemon mousse, meringue, strawberry, berries caviar, lemon sauce

Chocolate souffle 🌱 🍷

Whisky ice cream, custard sauce

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