

Float Away Romance

Price per person
IDR 2,900,000++

Available from
17:30 - 21:00

WELCOME DRINK

Mimosa

CHEF'S SIGNATURE SMALL BITES

Aromatic Flores fish tartare with squid ink crackers
Balinese spices chicken minced satay with crusted
fried shallot, chili and garlic
Vegetable crackers with peanut sauce
Slow cooked and braised beef “*rendang*” croquette
with thick “*gulai*” emulsion

START WITH HOMEMADE ASSORTED BREAD

AMUSE BOUCHE

Seafood Chawanmushi In a Shell

*Manggarai ceviche coconut “leche de tigre” traditional Peruvian
marinade for ceviche fish on top of shredded grilled chicken
“dojang manuk” salad with holy lemon basil*

La Bajo Steam Crustacean Cake

*Steam crustacean cake in banana leaf with long bean, cabbage salad
vegetable “lawar” salad in Balinese spices and peanut cracker*

Aromatic Nusantara Seafood Boullaibase

*La Bajo seafood soup in young coconut bowl with tomato,
cucumber, pineapple*

MAIN SURF & TURF

Smoked “rica” of angus grass fed short ribs and trinity herbs Flores
lobster served with Lemon basil rice, Southeast Asian hot and spicy
sauce “rica” toasted coconut in yellow spices “karambi” and banana
blossom seasoned spiced grated coconut for dressing.

YOUR SWEET ONE

Timphan Labu Kuning

*Traditional Acehnese sweet pumpkin mixed with glutinous rice
flour on coconut milk steamed in banana leaves with Flores wild
honey snow & touille, coconut curd*

Manggarai Coconut Crème Brûlée

With Flores coffee cremeux, coconut touille, tropical pineapple

Petit Four

*Moringa Madeline | Local sweet “winko babat” | Chocolate Bon-bon |
Banana Dulce de leche Choux*

Cancellation will be subject to 100% cancellation fee once full payment is received.