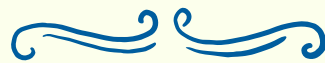


# Celestique

## MENU



### **Weekday Lunch** | Monday to Friday

*11:30 AM to 2:00 PM*

### **Dinner** | Monday to Saturday

*5:30 PM to 12:00 AM (Last Order 10:15 PM)*

### **The Ember Courtyard** (Al Fresco Bar)

*Monday to Thursday: 5:30 PM to 1:00 AM*

*Fridays, Saturdays & Eves of Public Holidays:*

*5:30 PM to 2:00 AM*

*Guest Chef*

*Adrien Laurent*

*Executive Chef*

*Adimas Surya Pranata*

*Head Chef*

*Sekar Larasati*

*Asst. Sous-Chef*

*Raditya Mahendra*

*Asst. Sous-Chef*

*Kim Seo-jin*

*Asst. Sous-Chef*

*Tirta Anindita*

*Asst. Sous-Chef*

*Luca Romano*

*Pastry Chef*

*Kirana Maheswari*



# APPETIZER

|   |                  |
|---|------------------|
| <i>Seared Foie Gras with Caramelized Fig &amp; Brioche</i>  | <b>Rp230.000</b> |
| <i>Wagyu Tartare with Quail Egg &amp; Truffle Aioli</i>     | <b>Rp250.000</b> |
| <i>Lobster Bisque with Cognac Cream</i>                     | <b>Rp190.000</b> |
| <i>Truffle Arancini with Parmesan Foam</i>                  | <b>Rp160.000</b> |
| <i>Tuna Tataki with Yuzu Ponzu &amp; Ikura</i>              | <b>Rp175.000</b> |
| <i>King Crab Salad with Avocado Mousse</i>                  | <b>Rp210.000</b> |
| <i>Oxtail Croquette with Sambal Matah</i>                   | <b>Rp120.000</b> |
| <i>Prawn &amp; Scallop Dumplings with XO Sauce</i>          | <b>Rp150.000</b> |
| <i>Burrata with Heirloom Tomatoes &amp; Balsamic Pearls</i> | <b>Rp130.000</b> |
| <i>Soft-Shell Crab with Mango Relish</i>                    | <b>Rp145.000</b> |



## WESTERN MAIN COURSE

*Wagyu Striploin (120g) with Smoked Salt & Red Wine Jus* **Rp850.000**

*Lobster Thermidor with Gratinated Gruyère* **Rp690.000**

*Black Cod Miso Glaze with Edamame Purée* **Rp350.000**

*Duck Breast à l'Orange with Parsnip Purée* **Rp380.000**

*Filet Mignon (USDA Prime) with Truffle Mash* **Rp450.000**

*Lamb Rack with Mint Gel & Beetroot Crumble* **Rp410.000**

*Seared Scallops with Cauliflower Cream & Caviar* **Rp320.000**

*Roasted Pigeon with Indonesian Spiced Jus* **Rp390.000**

*Porcini Risotto with White Truffle Oil* **Rp280.000**

*Pan-Seared Halibut with Lemon Beurre Blanc* **Rp330.000**



## ASIAN MAIN COURSE

|   |                  |
|---|------------------|
| <i>Nasi Goreng Wagyu with Foie Gras &amp; Sambal Caviar</i> | <b>Rp450.000</b> |
| <i>King Prawn Laksa with Lobster Broth</i>                  | <b>Rp360.000</b> |
| <i>Bebek Betutu Confit with Torch Ginger Foam</i>           | <b>Rp280.000</b> |
| <i>Japanese A5 Wagyu Don with Uni &amp; Onsen Egg</i>       | <b>Rp500.000</b> |
| <i>Crispy Skin Barramundi with Thai Tamarind Glaze</i>      | <b>Rp250.000</b> |
| <i>Babi Guling Roulade with Urap &amp; Sambal Emulsion</i>  | <b>Rp300.000</b> |
| <i>Soft Shell Crab Curry with Jasmine Rice</i>              | <b>Rp260.000</b> |
| <i>Lobster Pad Thai with Smoked Peanut Crumble</i>          | <b>Rp370.000</b> |
| <i>Korean Galbi Short Ribs with Gochujang Glaze</i>         | <b>Rp330.000</b> |
| <i>Black Garlic Miso Ramen with Chashu &amp; 63°C Egg</i>   | <b>Rp220.000</b> |



# SNACKS

|   |                  |
|---|------------------|
| <i>Mini Wagyu Slider with Truffle Mayo</i>      | <b>Rp180.000</b> |
| <i>Lobster Spring Roll with Mango Mint Dip</i>  | <b>Rp160.000</b> |
| <i>Caviar Potato Blini</i>                      | <b>Rp190.000</b> |
| <i>Truffle Fries with Parmesan Dust</i>         | <b>Rp85.000</b>  |
| <i>Chicken Liver Parfait on Toasted Brioche</i> | <b>Rp120.000</b> |
| <i>Uni Chawanmushi with Ikura</i>               | <b>Rp150.000</b> |
| <i>Mini Martabak Foie Gras</i>                  | <b>Rp130.000</b> |
| <i>Tempura Prawn Head with Yuzu Salt</i>        | <b>Rp95.000</b>  |
| <i>Duck Lumpia with Plum Sauce</i>              | <b>Rp100.000</b> |
| <i>Ebi Katsu Sando Bites</i>                    | <b>Rp110.000</b> |



# DESSERT

|  |                  |
|--|------------------|
| <i>Valrhona Chocolate Sphere with Gold Leaf</i>                    | <b>Rp210.000</b> |
| <i>Pandan Soufflé with Coconut Crème Anglaise</i>                  | <b>Rp180.000</b> |
| <i>Black Sesame Panna Cotta with Matcha Crumble</i>                | <b>Rp140.000</b> |
| <i>Yoghurt Parfait with Exotic Fruit Caviar</i>                    | <b>Rp130.000</b> |
| <i>Jackfruit Mille-Feuille</i>                                     | <b>Rp120.000</b> |
| <i>Mango Coconut Sphere with Nitrogen Mist</i>                     | <b>Rp160.000</b> |
| <i>Es Teler deconstructed with Avocado Gel &amp; Nangka Sorbet</i> | <b>Rp150.000</b> |
| <i>Red Velvet Lava Cake with Mascarpone Foam</i>                   | <b>Rp130.000</b> |
| <i>Bika Ambon Cheesecake</i>                                       | <b>Rp100.000</b> |
| <i>Durian Crème Brûlée</i>   | <b>Rp140.000</b> |



# DRINKS

|   |                  |
|---|------------------|
| <i>White Truffle Espresso Martini (Alcoholic)</i>       | <b>Rp180.000</b> |
| <i>Lemongrass &amp; Ginger Sparkler (Non-Alcoholic)</i> | <b>Rp75.000</b>  |
| <i>Lychee Rose Martini</i>                              | <b>Rp150.000</b> |
| <i>Butterfly Pea Flower Fizz</i>                        | <b>Rp80.000</b>  |
| <i>Smoked Cinnamon Old Fashioned</i>                    | <b>Rp170.000</b> |
| <i>Mango Yuzu Mule</i>                                  | <b>Rp95.000</b>  |
| <i>Virgin Tamarind Mojito</i>                           | <b>Rp70.000</b>  |
| <i>Jamu Tonic with Kaffir Lime</i>                      | <b>Rp65.000</b>  |
| <i>Champagne Sorbet Cooler</i>                          | <b>Rp160.000</b> |
| <i>Kopi Bali Cold Brew with Citrus</i>                  | <b>Rp75.000</b>  |



# DRINKS

## Red Wine

|   |                    |
|---|--------------------|
| <i>Château Margaux (France)</i>                     | <b>Rp9.500.000</b> |
| <i>Penfolds Bin 389 Cabernet Shiraz (Australia)</i> | <b>Rp1.600.000</b> |
| <i>Marchesi Antinori Tignanello (Italy)</i>         | <b>Rp3.800.000</b> |

## White Wine

|   |                    |
|---|--------------------|
| <i>Domaine Leflaive Puligny-Montrachet (France)</i> | <b>Rp6.800.000</b> |
| <i>Cloudy Bay Sauvignon Blanc (New Zealand)</i>     | <b>Rp650.000</b>   |
| <i>Gaja Rossj-Bass Chardonnay (Italy)</i>           | <b>Rp2.900.000</b> |

## Champagne

|   |                    |
|---|--------------------|
| <i>Dom Pérignon Vintage</i>             | <b>Rp5.800.000</b> |
| <i>Veuve Clicquot Yellow Label Brut</i> | <b>Rp1.800.000</b> |
| <i>Billecart-Salmon Brut Rosé</i>       | <b>Rp3.100.000</b> |

