

EUROPEAN DEGUSTATION

Displaying a marriage of the freshest and highest quality ingredients, the Cascades European Degustation has been carefully crafted with our Belgian chef's culinary sophistication, in order to present you with a world class dining experience.

Seduce your taste buds with this collection of dishes and enjoy the tranquillity of the emerald green valley setting.

Lombok Creuse Oyster

Rillette Mackerel, Nori Kroepoek, Dill, Celeriac, Green Apple
Fermented Sour Cream, Avruga Caviar



Beef

Classic Style Raw Beef Tartare, Confit Onion, Baby Potato,
Quail Egg, Fermented Garlic



Aguachile Scallop

Carpaccio Raw Scallop, Seagrapes, Pickled Onion Gel Daikon, Celery
Ice, Coriander Oil



Quinoa *

Quinoa Risotto, Sumatra Crab, Kailan, Chicken skin,
Infused Egg yolk, Truffle



Fresh White Snapper

Creamed, Poached & Dusted, Grilled Textures of Leek,
Chef's Fresh Dille from our Organic Garden



Foie Gras *

Seared French Foie Gras, Pear and shallot chutney Daikon strings,
Star fruit Coulis



French Wandering Duck

Roast Duck Breast, Confit Duck Leg Krokot, Beetroot, Parsnip, Carrot-
Miso, Orange Reduction Sauce



Chocolate "Valrhona"

Guanaja Chocolate Textures, Chocolate Crumble and Chips, Ganache
Espuma, Chocolate Sponge, Mint Jelly

* = Excluded from 6 Course
Menu

Allow 1 ½ - 2 Hours for
degustation menu. With the high
intensity of preparation and
service, this menu is for
minimum of 2 persons.

All prices are in Indonesian
Rupiah and Subject to the Local
21% Tax and Services Charge