



# TABLE OF THREE

## A Journey of Indonesian Comfort & Memory

A table where three culinary journeys come together  
Inspired by the warmth of Indonesian hospitality, each chef presents a story  
shaped by heritage, memory, and personal craft.

Through every course, the table unfolds a narrative of Indonesia its comfort, its depth  
and its evolving culinary identity.

Three chefs.  
Three perspectives.  
One unforgettable table.

### CHEF GREETINGS

EMPING RUJAK MANGGA  
*(By Chef Gerry)*

### APPETIZER

MILU & ASAM UDEUNG  
*(By Chef Jovan & Chef William)*

FRUITY GOHU  
*(By Chef Jovan)*

### SOUP

PALU MARA IKAN  
*(By Chef Gerry)*

### MAIN

TUNA BELLY RICA-RICA  
WOKU AYAM  
SAYUR PANGI  
*(By Chef Jovan)*

SATE BABI MARANGGI  
RENDANG BEEF CHEEK  
*(By Chef William)*

NASI BAKAR TERI WANGI REMPAH  
*(By Chef Gerry)*

### DESSERT

CASCADES DELIGHT  
Red Bean, Kopyor, Tape Ketan, Nangka, Banana  
*(By Chef Jovan & Chef William)*

\*Wine selections are available

