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# TABLE AT 7

BY KARL & EUGENIA

## SET LUNCH

\$26\*\* PER PERSON (2 COURSES) | \$32\*\* PER PERSON (3 COURSES)

We kindly request no sharing of the set lunch menu

## STARTERS

### FOREST MUSHROOM SOUP

Truffle Espuma

### FRIED SQUID

Salt, Chili, Lime Aioli

## RESOLES

Dutch-Indonesian Breaded Pastry with Chicken & Vegetable Ragout Filling

## TAHU TEK

Fried Tofu, Potatoes, Beansprout, Sweet-Spicy Shrimp Dressing, Krupuk

## GADO GADO

Indonesian Salad, Peanut Dressing, Empeng, Krupuk

## MAINS

### RICOTTA & SPINACH RAVIOLI

Smoked Scarmoza, Tomato Sauce

### CHARRED BLACK ANGUS IRON STEAK [ADD \$6+]

Truffle Mash Potatoes, Glazed Vegetables, Shallot Confit

### MEE GORENG JAVA

Spicy Javanese Fried Noodles, Prawns, Chicken, Pickled Acar

### NASI CAMPUR

Indonesian Curry Chicken, Beef Rendang, Sambal, Tahu Tempe, Jasmine Rice

### IKAN BAKAR

Char-Grilled Black Pomfret, Lalapan of Slaw Vegetables, Kaffir Lime, Jasmine Rice

## DESSERTS

### ITALIAN PANETTONE PUDDING

Orange-Vanilla Custard

### WARM VALRHONA CHOCOLATE TART

French Vanilla Ice Cream

### VIENNESE APPLE STRUDEL

French Vanilla Ice Cream

### PISANG GORENG

Fried Banana Fritters, Chocolate Sauce, Cheese

## WINE

WHITE . RESERVE LES ESQUIROTS, SAUVIGNON BLANC, FRANCE 2018, \$12 | \$58

RED . VINCENT GIRARDIN, BOURGOGNE, FRANCE 2016, \$14 | \$68

PICCINI, PROSECCO, EXTRA DRY 200 ML, \$12

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