

MAURI

SET LUNCH MENU

Stuzzichino di Benvenuto
Welcome snacks

Red Planet, Vodka, Frangelico, Aquafaba, Lemongrass, Lemon, Raspberry

Tonno in Carpione

Tuna, burrata, fennel, olive powder

Pascal Jolivet, Attitude, Sauvignon Blanc, 2018, Loire Valley, France

Parmigiano Ravioli

24 month aged Parmigiano cheese ravioli, onion consommé

Babich, Pinot Noir, 2021, Marlborough, New Zealand

Or

Branzino

Barramundi, haricot bean, spinach, asparagus, taggiasca olive

Babich, Pinot Noir, 2021, Marlborough, New Zealand

Tiramisu

Mauri interpretation

Enrico Serafino, Moscato d'Asti DOCG, 2020, Piemonte, Italy

Piccola Pasticceria

Petits fours

550

Rib eye Wagyu beef MB 7/8

Add 380

Regular wine pairing - Add 450

Premium wine pairing - Add 750

DISCOVERY TASTING MENU

Curated daily by Chef Maurizio and his culinary team based on "Market of the day"

It's a journey that offers welcome snacks, starters,

pasta dishes, fish course, meat course and desserts

6 Course

1.280

*All prices are in thousand Rupiah
Subject to prevailing 10% government tax and 8% service charge*

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APPETIZER

Tonno in carpione Yellowfin tuna, burrata, fennel, olive powder	220
Barbabietola & caviale Roasted beetroot, burrata, almond, Calvisius Caviar (1gr)	250
Puntarelle con prosciutto iberico Puntarelle, asparagus salad, iberico ham, Parmesan cream, anchovies dressing	380

PASTA & RISOTTO

Cavatelli Homemade cavatelli pasta, red wild prawns, sea urchin, seafood ragoût	310
Parmigiano ravioli 24 month aged Parmigiano cheese ravioli, onion consommé	250
Tortelli al ragu' Wagyu beef ragoût tortelli, parmesan sauce, tomato and basil oil	280

MAIN COURSE

Branzino Barramundi, haricot bean, spinach, asparagus, taggiasca olive	330
Filetto di manzo Smoked black Angus beef tenderloin, foie gras, parsnip, baby carrot glaze, honey & ginger jus	580
Tagliata di manzo Wagyu MB 7/8 Smoked Wagyu beef rib eye, foie gras, parsnip, baby carrot glaze, honey & ginger jus	880