

# MAURI

## SIGNATURE TASTING 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

Beaulieu Vineyard, Chardonnay, 2016, California, USA

Merluzzo "Pizzaiola"

Atlantic cod fish, tomato, capers, potato espuma, olive powder

Babich, Pinot Noir, 2021, Marlborough, New Zealand

Tiramisu

Mauri interpretation

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

Selection of artisanal cheese

Add 140

Piccola Pasticceria

Petits fours

880

Rib Eye Wagyu beef MB 7/8

Add 380

Additional wine pairing - Add 650

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