La Dolce Vita
6 Courses Tasting Menu

Ricciola
(GF) (DF) (SF) (R)

Slightly cured Japanese Hamachi, puttanesca condiments

NV Beni Di Batasiolo 7 Cascine Extra Dry Prosecco, Glera, DOC Veneto

Crescentine (R)

Deep fried pizza dough, parmesan cream, grilled zucchini, sundried tomato, beef Bresaola

NV Fantine Gran Cuvee Rose Swarovski, Aglianico, Basilicata

Spinach Agnolotti
(E) (N) (LS) (V)

Ricotta filling, wild mushrooms, Grana Padano cream, chive oil

2024 Attems Pinot Grigio, Friuli- Venezia Giulia DOC

Merluzzo
(DF) (A) (SF)

Black codfish "acquapazza", potato pearls, cherry tomato, parsley

2022 Cantine Leonardo Da Vinci, Vermentino, IGT Toscana

Pollo in Porchetta (MU) (LS)

Roasted chicken thighs roll, bell peppers "peperonata", grainy mustard jus

2019 Cantine Leonardo Da Vinci Virgine Delle Rocce Riserva, Sangiovese, Merlot, DOCG Chianti

Cannolo Siciliano
(E) (N) (V)

Ricotta & chocolate filled cannolo, pistachio, orange coulis

2020/22 Michele Chiarlo, Moscato d'Asti, DOCG Nivole

Set Menu IDR 980,000++ per person

Additional Wine Pairing IDR 1,100,000++ per person

The allergen information on the menu is a guide only.
If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs.
Be advised that food prepared here may contain or may have come into contact with allergens

Gluten Free - GF, Dairy Free - DF, Contains Alcohol - A, Contains Pork - P, Contains Egg - E, Contains Mustard - MU, Contains Nuts - N, Contains Sesame - SE, Contains Seafood - SF, Contains Soy - S, Raw - R, Locally Sourced - LS, Certified Sustainable - CS, Vegetarian Dish - V, Vegan - VG, Contains Sulphites - SU ○ Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax