



# Romantic Soirée

*Where Love and Cuisine Converge*

## **Bread & Butter**

*Coconut & chilli bread assorted butter*

## **Tomato Tatin**

*Confit tomato & garlic, burrata, local basil pesto, herbs salad*

## **Mushroom Raviolis**

*Truffle – scented consommé*

## **Cuttlefish Carbonara**

*Thin cuttlefish slice, egg yolk confit and crispy bacon*

## **Beef Rendang “Pithiviers”**

*Braised beef, crispy puff pastry*

## **Share my Heart**

*Coconut mousse & raspberry confit*

## **Petits – Fours**

*Assorted sweets to finish your meal*

**IDR 1,300,000 ++ per person**

*Price is subject to 21% service charge & government tax*



# Flavors of Love

*Romantic Indonesian Dining Experience*

## **Peanut Crackers**

*Assorted sambal*

## **Tuna Sambal Matah**

*Yellowfin tuna, watermelon, pomelo, fresh sambal, coconut oil*

## **Cumi Santan**

*Sliced thin squid, coconut milk turmeric, and egg confit*

## **Rendang Sapi**

*Braised beef, Indonesian spices, cassava leaf, steamed rice*

## **Sumping Waluh**

*Homemade pumpkin cake*

## **Petits – Fours**

*Assorted sweets to finish your meal*

**IDR 1,100,000 ++ per person**

*Price is subject to 21% service charge & government tax*

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# Love Grown from Earth

*Romantic Feast for Plant-Based Souls*

## **Gluten Free Bread**

*Pesto, balsamic olive oil, chilli oil*

## **Tomato Salad**

*Ginger kemangi confit, basil rocket dressing*

## **Sweet Potato Gnocchi**

*Suna cekuh truffle cream, black charcoal tuile*

## **Plant-based Temptation**

*Creamy polenta, mushroom, ratatouille jus*

## **Share my Heart**

*Coconut mousse & raspberry confit*

## **Petits – Fours**

*Assorted sweets to finish your meal*

**IDR 1,050,000 ++ per person**

*Price is subject to 21% service charge & government tax*

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