



MENU

29 November 2018 | 18.30-22.00

VOGUE
café

**Bread basket (focaccia, sciacca, chausson)
from Roberto Rispoli** (France, 1*Michelin)

**Crispy nori with fermented cabbage
with yuzu and grapes duet marmalade
from Volodymyr Bolibrukh** (Ukraine, chef of Fairmont Grand Hotel Kyiv)

STARTER

**Sand Tart with spinach cream,
parmesan and artichoke, cooked on low temperature
from Roberto Rispoli** (France, 1*Michelin)

SALAD

**Salad with fennel, orange and tuna fish bottarga
from Patrizia di Benedetto** (Italy, 1* Michelin)

SOUP

**Cream soup of tempe
from Ragil Imam Wibowo**
(Indonesia, Chef of the year on the Jakarta's Best Eats Awards 2017)

MAIN COURSE

**Black cavatelli in sea food sauce and urchin foam
from Patrizia di Benedetto** (Italy, 1* Michelin)

DESSERT

**Indonesian coconut pudding
from Ragil Imam Wibowo**
(Indonesia, Chef of the year on the Jakarta's Best Eats Awards 2017)

WINE AND BEVERAGE