



6pm - 7pm



Only at sunset time Will you ring these bells And repel all lifetimes spells Welcome to The Royal Code Salon

I bow to your calling for unraveling The Royal Code within you, as this is the intention I've set for You while creating each and every masterpiece.

As proclaimed in "The Royal Code" book coming out soon, the ancient codes shall be revealed to those who walk the Royal path.

In gratitude to all Royal lineages of the world, I honor the oneness of our Ancient Past, Present and Timeless Future.

> The return of Kingdoms and Queendoms is Here.

> More revelations will follow,

Merlin

Appetizers

L. Divine Union Tartar

Bigeye Tuna and Tasmanian Salmon, Black Truffle Ponzu, Edamame 150k



II. The Queen's Burrata

24k Gold, Heirloom Tomato, Tomato Water, Pistachio Dukkah 175k



III. Royal Fromage

Locally Curated Cheese, Housemade Ricotta, Honeycomb, Lavash, Jam ${\bf 180k}$



IV. Loyal Fisherman

Smoked Whitefish, Pickled Hot Pepper, Trinity Sweet Potato Chips 145k



V. Cleopatra's Falafel

Charred Eggplant Dip, Yogurt Bread, Harissa, Vegan Feta, Tahini 110k



VI. The Court's Warm Brie Tartlet

Herb Salad, Roasted Strawberry, Black Pepper ${f 145k}$



VII. Lobster Bisque

Coconut Milk, Lime Leaf, Sticky Rice Cake



VIII. Crispy King Prawns

Coconut, Cucumber, Five Spice, Lime
165k



IX. Emperor's Caviar

Gougere, French Onion Ĉreme Fraiche, Chive, Egg Mimosa 800k

Menu by Chef Michael Magliano, with a Royal touch

Mains

I. Cappelletti "Pope's Hat"

Prosciutto and Beef Filling, Rich Broth, Jewel Vegetables 225k



II. Golden Risotto

Saffron, Balinese "Arborio" Rice, Parmesan, Gold Leaf 200k



III. Almond Crusted Barramundi

Herby Green Rice, Quinoa, Broccoli, Lemon Garlic Butter



IV. King Salmon

Black Olive, Preserved Lemon Couscous, Roasted Tomato Emulsion



V. Ruby Udon

Beet, Cabbage, Lions Mane, Shiitake, Kombu, Szechuan Peppercorn 175k



VI. Heir's Chicken Roulade

Mushroom Bread Pudding, Crispy Skin, Baby Carrot, Red Wine Jus $\bf 210k$



VII. Sultan's Delight

Lamb Chop and Leg, Smokey Eggplant, Yogurt Bread, Rose Water Chermoula
600k



Imperial Grilled Beef

Local Spinach, Potato Puree, Mustard Sauce

VIII. 185g Australian Beef Tenderloin 375k IX. 185g Wagyu Striploin 700k

Prices are in thousand rupiah / 10% service charge plus 10% Government tax will be added to your bill

Desserts

I. Offering of The Gods

Passion Fruit Mousse, Spirulina Puffed Rice, Pandan Basket, Edible Flowers, Chocolate Incense 120k



II. Chocolate Decadence

Chocolate Truffle Cake, Chantilly Cream, Flowers
120k



III. Crown Creme Brulee

Royal Spice Vanilla Bean, Lavender Shortbread ${\bf 110k}$



IV. Ballerina Pavlova

Meringue, Lemon Balm Infused Whipped Cream, Passion Fruit Sauce, Edible Flowers, Gold Flakes 110k



V. Enchanted Forest Mousse

Peanut Butter Mousse, Cocoa Cake, Banana, Salted Peanut, Jelly 100k



VI. Bali Dream Panna Cotta

Yogurt Panna Cotta, Orange, Pomello, Lemongrass-Ginger Granita, Elderflower 85k



VII. Lovers Flirt

White Chocolate Mousse, Raspberry Coulis, Almond Crumble, White Chocolate Chards



VIII. Dragon's Toffee Pudding

Warm Date Cake, Toffee Sauce, Hibiscus Pineapple, Tahini Ice Cream 95k



IX. Royal Olive Oil Cake

Orange Zest, Local Vanilla Bean, Mascarpone, Lavender 100k

Prices are in thousand rupiah / 10% service charge plus 10% Government tax will be added to your bill



Checkmate