

# THREE ELEMENTS



RESTAURANT

## THE PREMIERE MENU

by

CHEF RIDWAN HAKIM

From Tasikmalaya to all around the world.

Indonesian worldly renowned Chef Ridwan Hakim spent over 15 years experimenting the best of culinary, all the way from South East Asian cuisine, Japanese, Italian, French and molecular gastronomy. He did it not just in any restaurant, but in the most upscale fine dining outlets in Indonesia, Dubai, Canada and USA.

This professional journey made him mastering all kind of tastes to satisfy any palate. Our premiere menu is simply the very best of his work, proudly presented to food lovers seeking the very best of taste. Satisfy your cravings with the very best cuisine and let your palate knows it found the one it has been missing.



# STARTERS

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| <b>TUNA TARTARE</b><br>Yuzu avocado • soy mirin pearl • sturia caviar  | 475 |
| <b>SEARED FOIE GRAS</b><br>Glazed jackfruit • gold cherry • raspberry emulsion • crispy butter brioche                                   | 440 |
| <b>TRUFFLE WAGYU BEEF SANDWICH</b><br>Wagyu beef • scallion • honey mustard aioli • truffle oil  | 350 |
| <b>SALMON CARPACCIO</b><br>Balsamic caviar • salmon roe • dill oil • pickled shallot   | 375 |
| <b>HANGING GARDENS SIGNATURE FLAMING WAGYU</b><br>Thin sliced Japanese tajima beef • baby carrot • pickled shimeji mushroom • sweet miso | 350 |
| <b>SEARED HOKKAIDO SCALLOPS</b><br>Smoked mackerel croquette • gindara mousseline • pickles shimeji                                      | 410 |
| <b>GRILLED OCTOPUS</b><br>Edible charcoal • kimchi romesco emulsion  | 325 |

# MAINS

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| <b>DUCK BREAST</b><br>Truffle mashed potatoes • red wine reduction sauce • asparagus spear • red cherry                    | 465 |
| <b>RED SNAPPER ALMONDINE</b><br>Wilted spinach with garlic • creamy almond sauce • potato confit                           | 495 |
| <b>BAKED KING RIVER PRAWN</b><br>Pearl barley salad • herbs and smoked chili crumb   | 485 |
| <b>TRUFFLE ANGEL HAIR WITH HOKKAIDO SCALLOP</b><br>Smoked tuna mousseline • salmon roe • angel hair pasta with truffle oil | 510 |
| <b>LOVESTER</b><br>Butter poached coral lobster • shaved parmesan cheese • caviar • truffle oil                            | 670 |
| <b>LOBSTER RAVIOLI</b><br>Caviar • crème de fumé   | 480 |
| <b>BEEF RENDANG WELLINGTON</b><br>Cassava leaves • balado crispy potatoes • rendang gravy                                  | 700 |
| <b>56 DEGREES SHORT RIBS 2.0</b><br>Green tomatoes • steamed rice • sweet soy sauce  | 570 |

Please inform our associates if you have any food intolerance or allergy  
All prices are quoted in thousand Indonesian Rupiah & subject to 21% Government tax and service charge.

## PREMIUM BEEF CUTS

|   |       |
|---|-------|
| <b>TAJIMA WAGYU STRIPLOIN</b><br>Marbling grade 9 (250gr) | 1.600 |
| <b>GOLD LABEL STOCKYARD RIB EYE (250gr)</b>               | 1.200 |
| <b>WAGYU TENDERLOIN</b><br>Marbling grade 7+ (200gr)      | 1.300 |

Selection of sauces:

- Scotch black pepper
- Creamy mushroom sauce
- Bordelaise

All steaks are accompanied by:

Truffle mashed potatoes and microgreen salad

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|------------------------------|-------|
| <b>CLASSIC BELUGA CAVIAR</b> | 3.000 |
|------------------------------|-------|

Indulge in an exquisite culinary experience 28 grams of beluga caviar, a true delicacy that reflects the essence of luxury.

Accompanied by:

House-made blinis • finely chopped red onion • hard-boiled egg • capers  
• lemon wedges • sesame crème fraîche • scallions

## DESSERTS

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| <b>FARANDOLE DE DESSERTS</b><br>Assortment of mini pastries:<br>Berries extravaganza • cinnamon bark • tiramisu mille-feuille • coconut klappertaart | 265 |
| <b>CAFÉ GOURMAND</b><br>Espresso • chocolate lava cake • apple tart • pandan crème brûlée • calamansi jelly  | 255 |
| <b>MANGO CHEESE CAKE</b><br>Mango sorbet • toasted sesame seeds • mints oil custard  | 230 |
| <b>CINNAMON BARK</b><br>Whipped chocolate ganache • dehydrated lemon cake • gold leaf • passion fruit sorbet   | 230 |
| <b>TIRAMISU</b><br>Cacao nibs • candy floss • coffee gelée • organic cocoa powder  | 230 |
| <b>COCONUT KLAPPERTAART</b><br>Coconut sago pearl • whipped ganache • cinnamon powder • raisins • toasted almonds                                    | 230 |
| <b>VALRHONA CHOCOLATE PASSION MOUSSE</b><br>Chocolate mousse • passion fruit gelée • cocoa nibs • cinnamon brown tuile                               | 255 |
| <b>RASPBERRY WHITE CHOCOLATE MOUSSE</b><br>Dark chocolate shell • calamansi gelée • strawberry sorbet  | 235 |

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