

# THE FOURTH WALL

A CINEMATIC TASTING MENU EXPERIENCE  
DIRECTED BY LOCAVORE

## SNACKS

Rice field herb bouquet, passion fruit vinaigrette, sea salt  
Soy pickled wild vegetables  
Baby cucumber cultured with fermented rice  
Bittermelon egg custard, vegetables skin tea  
King oyster mushroom, braised in cacao skin dashi  
Chinese cabbage roll, kimchi vinaigrette, kimchi powder  
Root vegetable 'charcuterie'  
Cultured cassava yeast bun  
Smoked roasted cashew butter

## STARTERS

Palm heart, roasted kenari nut koji emulsion,  
palm heart sour cream, preserved chilli powder  
Calamari, grilled lemongrass oil, raw chayote noodles,  
calamari XO, localLAB boshi  
Preserved sardine, crispy chicken skin,  
roasted chicken wing garum egg emulsion, wild kale leaves  
Grilled bok choy stem, charred bok choy puree,  
burnt coconut peanut sauce, pickled young ginger  
Lobster, citrus cashew butter sauce, finger lime,  
citrus lime leaf oil, kedondong leaves  
Koji fried chicken wing, herbed prawn stuffing,  
opor shio koji cream, mushroom vinegar powder  
Soy fried duck egg yolk, oncom sambal, pickled wild garlic,  
higrade localLAB kecap manis

## MAIN COURSE

Barbecued lamb leg glazed with coffee grounds kombucha  
Lamb shoulder slow cooked in palm husk  
Lamb "Porchetta"  
Meatball skewer with LocalLAB kecap and kampung egg yolk  
Clear bone broth  
Served with pickled vegetables and curried heritage rice.

## DESSERTS

Rosella sorbet, Bali chocolate tart,  
white chocolate chantilly, fresh rosella kombucha jam  
Coconut vanilla ice cream, coffee cured egg yolk,  
hot Bali coffee, white coffee foam