

THE RESIDENCE
BINTAN

by *Cenizaro*

DINING BY THE MANGROVES MENU

AMUSE BOUCHE

Gonggong sea snail with pineapple chili dip | SF

ENTRÉE

Mangrove's Tataki | SF

Pan seared sashimi with lemon yuzu and sesame oil

MAIN COURSE

Grilled Black Cod Fish Miso Marinated
Wakame, Garden Salad, Rice Noodles with
Ponzu Vinaigrette Dressing

Island Lobster | SF, S

Mango relish and spicy peanut sauce

DESSERT

Es Buah | D, GF, V

Tropical iced fruit Cocktail

IDR 3.500' per couple

Private BBQ inclusive of:

Private Venue | Personal Chef and Server | A bottle of wine
Mangrove Saplings (2) for planting



D: Dairy | GF: Gluten Free | SF: Shellfish | S: Spicy | V: Vegetarian

Advance booking strongly recommended

Prices are in IDR thousands, subject to 11% tax and 10% service charge