



# ORGANIC WINE PAIRING DINNER

## AN EVENING WITH BEGAWAN BIJI

Each course is thoughtfully prepared using ingredients grown on our farm, paired with organic wines that embrace the same philosophy: minimal intervention, true expression of the land, and honest flavour.

### CANAPES

#### LLOPART CORPINAT BRUT RESERVA 2021

##### RUJAK PENGANTIN

mix vegetables from Begawan Giri Farm, pineapple, pickled cucumber, creamy peanut dressing, tempeh crumble

#### SEPP MOSER VIN DE TERRASEN GRÜNER VELTLINER 2023

##### ZUCCHINI WITH SMOKED SNAPPER

green bell pepper sauce, heirloom tomato, parsley

### MAINS

#### JEAN LORON RIFT 69 GAMAY NOIR 2022

##### DORGANIC AYAM KALASAN

garden vegetable urap, rice crackers

#### BARBERA D'ALBA PIANA BIO 2022

##### HERITAGE PORK BELLY KECAP

soy sauce, traditional Indonesian spices, sautéed kangkung

### SIDES

##### MANSUR HERITAGE RICE

Begawan Giri Mansur Rice with pea flower

### DESSERT

#### SIMFONI PEPAYA

##### PAPAYA COCONUT MOUSSE

white chocolate crumble, fresh papaya, papaya and tangerine ice cream

1.100 per person

PRICE IS IN THOUSAND IDR AND EXCLUDE 10% TAX AND 7.5% SERVICE CHARGE  
VEGAN, NO RED MEAT, AND PESCATARIAN MENUS ARE AVAILABLE UPON REQUEST

RESERVE YOUR TABLE AT +62 853-3723-4495

WWW.BEGAWANBIJI.COM

