

# East Indies Gin & Luma Bali Botanica Dinner

Join us for an unforgettable culinary experience at the Botanica Dinner, brought to you by East Indies Gin. Prepare to indulge in a tantalizing three-course "ginfused" pork feast unlike any other.

As part of Spice Islands Distilling Co's commitment to sustainability, East Indies took a unique approach to sourcing ingredients. Our used botanicals from gin production have been repurposed to feed free-range organic black heritage pigs, ensuring every element of this dinner is both delicious and environmentally conscious.



Jono's artisan has meticulously crafted a selection of delicious charcuterie, expertly salted and hung, which will be perfectly complemented by a 3-course 'nose to tail' sharing menu from Cam & Kieran. Each dish has been thoughtfully paired with East Indies Gin cocktails and wine. Following your dinner, enjoy live entertainment featuring a captivating performance by Rico Mahesi.

To reserve your table for Botanica Dinner at Luma,

[CLICK HERE TO RSVP](#)

(Book early to avoid disappointment!)

LUMA EAST INDIES GIN  
PRESENT  
**BOTANICA**  
SWINE AND DINE WITH US FOR THIS UNIQUE  
3 COURSE "GINFUSED" PORK DINNER  
WEDNESDAY, MARCH 27<sup>TH</sup> 2024  
SCAN THE MENU!  
LIVE PERFORMANCE  
BY RICO MAHESI

The graphic features a central white stone archway on a light grey background. Various botanical items like ginger, cinnamon sticks, star anise, and citrus slices are scattered around the arch. At the bottom right, three bottles of East Indies Gin are displayed with artistic labels.