

SET LUNCH MENU I

Select Your Own Menu

(minimum 15 people)

Appetizers

Each at US\$ 11.00

Crispy "Lumpia" Vegetable Spring Rolls

Pineapple sweet and sour sauce

Smoked Chicken Salad

Napa cabbage, sprouts, and tangerine mint dressing

Sumatran Beef Broth

Turnip, tamarind and crispy shallot

Main Course

Each at US\$ 23.00

Crispy Sea Bream Fillet

Stir-fried long bean, chili chutney, anise and orange sauce

Grilled Garlic and Coriander Scented Chicken Breast

Sweet corn and avocado salad, spicy tomato lime dressing

Pan-seared Spiced Tuna Steak

Chives mashed potato and ginger miso broth

(V) Wok-charred Vegetables in Soya Sauce

with tofu and mushrooms

Dessert

Each at US\$11.00

Chashewnut Brownies

Salak compote, vanilla bean sauce

Light Crème Cheese Tart

Caramelized fruit compote and passion fruit sauce

Tropical Fruit Skewers with tamarillo granite

A three-course menu selection is priced at US\$ 42.00 per person

including coffee or tea

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

(V) vegetarian cuisine

SET LUNCH MENU II

Select Your Own Menu

(minimum 15 people)

Appetizer

Each at US\$ 14.00

Roasted Chicken and Vegetable Spring Roll

Honey plum sauce

Balinese Spiced Beef Salad

Cucumber "urap" and peanut lime leaf cracker

Indonesian Seafood Soup

Lime and cilantro

Chicken Galangal and Coconut Soup

Lemon grass and mushroom

Main Course

Each at US\$ 26.50

Herb Grilled Grouper Fish

Pumpkin and corn succotash, dill cream sauce

Wok-fried Chicken in Soya Sauce

Dried chili, cashew nuts and tasty rice in pandan leaf

(V) Orecchiette "Shell" Pasta

Baby green bean, broccoli, arugula, and white wine tomato sauce

Curried Braised Mahi-mahi Fillet

Eggplant, onion, tomato and baby potatoes

Dessert

Each at US\$ 11.00

Lemon Grass Scented Fruit Salad

Mango sorbet

Tangy Lemon Pudding

Red berry coulis

Traditional Indonesian Crepes

Filled with coconut, palm sugar and jackfruit compote

A three-course menu selection is priced at US\$ 50.00 per person

including coffee or tea

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

(V) vegetarian cuisine.

SET LUNCH MENU III

Select Your Own Menu

(minimum 15 people)

Appetizer

Each at US\$ 14.00

Ahi Tuna Carpaccio

Kemangi pesto, rocket greens and orange segments

Asian Scented Crab Cake

Avocado and roasted corn salad, tangerine dressing

Balinese Chicken Satay

Vegetable toasted coconut and spicy peanut dressing

Soup

Each at US\$ 11.00

Sweet Potato and Roasted Duck Soup

Herb crostinni

Bedugul White Onion Soup

Chives and brie cheese crouton

Indonesian Chicken Soup

Glass noodle, celery and fried shallot

Main Course

Each at US\$ 31.00

Roasted Spring Chicken

Mashed sweet potato, onion marmalade and cilantro jus

Crispy Fried Grouper

Baby bok choy, black bean and oyster sauce

Herb Marinated King Prawns

Sweet potato hash, citrus and soya vinaigrette

Korean Style Glazed Australian Beef Sirloin

Chili pickled napa cabbage and garlic sesame sauce

Dessert

Each at US\$ 11.00

Chilled Sago Pearls Soup

Exotic island fruits and fresh mint

Carrot Cake

Raspberry and mango coulis

Seasonal Tropical Fruit Platter with sorbet

A four-course menu selection is priced at US\$ 65.00 per person

including coffee or tea

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

ASIAN SET DINNER MENU

Select Your Own Menu

(minimum 15 people)

Appetizer

Each at US\$ 15.00

Lemon Grass Seafood Skewers

Exotic fruit salad and tangerine dressing

Roasted Spiced Sesame Beef and Cucumber Salad

Coriander and chili dressing

Crispy Chicken Roll Wrapped in Nori Paper

Roasted pineapple sweet sour sauce

Soup

Each at US\$ 11.00

Spicy Prawn and Young Coconut Broth

Galangal and lime leaf

(V) Leek and Cauliflower Soup

Eggplant crostini

(V) Wild Mushroom Soup

Tomato confit on croutons and sour cream

Main Course

Each at US\$ 33.00

Miso Seared Seabream Fish

Sauteed spinach and kaffir lime emulsion

Char-grilled Rack of Lamb

Whipped potato and chili tamarind sauce

Wok Fried Sirloin

Dried chili, cashew nut and broccoli

Spiced Roasted Spring Chicken

Onion marmalade, asparagus and sweet potato

Dessert

Each at US\$ 11.00

Upside Down Apple Tart

Mango and double vanilla whipped cream

Chocolate and Cool Mint Parfait

Pistachio wafer

Banana Beignet and Black Rice Pudding

Palm sugar coulis and coconut sorbet

A four-course menu selection is priced at US\$ 69.00 per person including coffee or tea

11% Local tax and 10% service charge will be added.
No additional gratuities are expected.

(V) vegetarian cuisine.

WESTERN SET DINNER MENU

Select Your Own Menu

(Minimum 15 pax)

Appetizer

Each at US\$ 15.00

(V) Pumpkin Ravioli

Caramelized onion, spinach and tomato basil sauce

Pan-seared Crab Cakes

Bedugul greens, tomato salsa and spring onion pesto

Layered Smoked Salmon

Potato threads, dill sour cream, lemon dressing

Soup Or Salad

Each at US\$ 11.00

Curried Red Lentil Soup

Soya charred scallops and cucumber raita

Shredded Spicy Chicken Salad

Napa cabbage, long bean, chili and tomato sambal

(V) Jicama and Papaya Salad

Chili lime dressing and peanut crackers

Main Course

Each at US\$ 35.00

Pan-roasted Spring Chicken

Wild mushroom, zucchini and star anise orange sauce

Grilled Jumbo Prawn

Buttered vegetable, lemon vin Blanc

Herb Crusted Lamb Chop

Sweet potato gratin and garlic natural jus

Rendang Marinated Beef Medallions

wok-fried Asian vegetables and turmeric rice

Dessert

Each at US\$ 11.00

Coconut Cream Custard in a crispy nest

Chocolate coulis and toasted coconut ring

Passion Fruit Bavaois

Short bread and ginger black currant sauce

Steamed Chocolate Cake

Mango coulis and cinnamon yoghurt sauce

A four-course menu selection is priced at US\$ 70.00 per person including coffee or tea

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

(V) vegetarian cuisine.

BUFFET DINNER

(minimum 30 people)

Selection I

Cold

Vegetable Summer Roll
Sweet chili dressing

Shredded Chicken and Napa Cabbage Salad
Tangerine mint dressing

Cobb Salad
Poached chicken, egg, avocado, tomato green and peppercorn vinaigrette

Roasted Beef Salad
Cucumber and mint, spicy lime and rice vinaigrette

Smoked Duck
Spring onion, mushroom, plum vinaigrette

(V) Mesclun Greens and Marinated Tomato
Avocado and balsamic dressing

Hot

Seared Mahi-Mahi
Oven-dried tomato crust with ginger cream sauce

“Rendang” Stewed Beef
Spicy galangal and coconut sauce

Grilled Chicken Breast
Mango and coriander salsa

Grilled Lamb Chops
Grilled pineapple relish

(V) Wok-Charred Vegetables
Fried tofu and red curry sauce

(V) Turmeric Rice Pilaf
Raisin and toasted cumin

Dessert

Seasonal Balinese Exotic Whole and Sliced Fruit
Pumpkin Tart
Black Rice Pudding
Rubarb and Ginger Pie
Steamed Chocolate Pudding with orange compote

US\$ 77.00 per person

11% Local tax and 10% service charge will be added.
No additional gratuities are expected
(V) vegetarian cuisine.

BUFFET DINNER MENU

(Minimum 30 pax)

Selection II

Cold

Seafood Salad

Glass noodle, lemongrass chili dressing

(V) Grilled Miso Marinated Eggplant and White Onion

Crab and Cheddar Cheese Quesadilla

Jicama salad and avocado dressing

Prawn and Pomelo Salad

Toasted coconut, Thai fish sauce

Deep-fried Pandan Chicken

Sweet chili sauce

(V) Bedugul Green Salad

Asparagus and avocado, goat cheese crouton

Tuna Summer Roll

Edamame bean coulis

(V) Tomato, Mozzarella and Rucola

Root vegetable chips, apple balsamic syrup

(V) Long Bean and Toasted Coconut Salad

Balinese thousand dressing

Hot

Wok-Fried Chicken in Soya Sauce

Cashew nut and dried chillies

Lemon Grass Skewer Beef Tenderloin

coriander soya sauce

Indian Prawn and Cauliflower Curry

Balado "Chili" Glazed Tuna Fillet

Hot and sour turmeric sauce

(V) Wok-fried Tofu

Dried chillis, cashew nuts and spring onion

Dessert

Balinese Exotic Fruit Skewers

Selection of Indonesian Kue

Coconut Cream Caramel

Banana and Ginger Pudding with kahlua sauce

Chilled Sago Pearls Soup with fresh mints

US\$ 83.00 per person.

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

(V) vegetarian cuisine.

santapa malam

BUFFET DINNER MENU

(Minimum 30 pax)

Selection III

Appetizer Salad

Seared Soy Marinated Seabream Fish
Rucola and citrus salsa

Seafood Salad
Jicama, young papaya, and citrus vinaigrette

Smoked Duck Breast
Mixed cress, cucumber and champagne dressing

Charred Beef and Marinated Tomato
Cucumber Salad

Prawns Pasta Salad
Fresh herbs and lemon vinaigrette

Tomato, Basil and Mozzarella Salad

Main Courses

Grilled Spring Chicken
Natural thyme jus

Thousand Spices Beef Sirloin
Coriander soya sauce

Grilled "Sambal" Mahi - Mahi Fillet
Tomato, "kemangi" and lime leaf

Balinese Seafood Satay
Sweet sambal, pickles and peanut sauce

(V) Wok-fried Fermented Bean Cake
Leek, chili, sesame and soy sauce

(V) Indonesian Vegetable Curry

Jacket Potatoes
Chive, bacon and sour cream

Grilled Bedugul Corn

Dessert

Assorted Ice Cream with condiments
Seasonal Balinese Exotic Whole and Sliced Fruits
Pineapple Pie
Chocolate Fudge Brownies
Lemon and Marsipan Roulade
Apple Jeluzzi

US\$ 88.00 per person

11% Local tax and 10% service charge will be added.
No additional gratuities are expected.
(V) vegetarian cuisine.

santapa malam

BARBECUE DINNER

(Minimum 30 pax)

Appetizers

Grilled Spiced Beef Salad, Young Papaya and Jicama

Grilled Vegetable Salad

Feta cheese and balsamic dressing

Spicy Shredded Chicken "Pelalah"

Long bean and chili

Seafood Salad

Lemongrass chili vinaigrette

Prawn Spring Rolls

honey plum sauce

Charred Mahi-Mahi Fish

Black beans and spring onion

(V) Romaine Hearts

Caesar dressing and shaved grana padano

Barbecue Stations

Teriyaki Glazed Sirloin Steak

Chili pickled cabbage

Barbecued Pork Ribs

Garlic Spring Chicken

Fresh herbs and crushed black peppercorn

Grilled Thousand Spiced Tuna

A green onion pesto

Turmeric and Lemon Grass Marinated Lamb Chops

Grilled Jumbo Prawns

Wild ginger sauce

Vegetable in Curry Sauce

Ginger chili vinaigrette

Jacket Potatoes

Chive sour cream

Grilled Bedugul Corn

Dessert

Assorted Ice Cream with condiments

Seasonal Balinese Exotic Whole and Sliced Fruits

Coconut Crème Brûlée with caramel sauce

Ginger Dates Pudding with cinnamon whipped cream

Chocolate and Coffee Profiterole

Rubarb Crumble with vanilla sauce

Thai Pumpkin Custard

Balinese Banana and Jackfruit Fritters with palm sugar and cardamom

(cooked to order)

Coffee or Tea

US\$ 97.00 per person

11% Local tax and 10% service charge will be added.

No additional gratuities are expected.

(V) vegetarian cuisine.