### INTERNATIONAL COCKTAIL MENU

#### Standard Canape

**HOT**
- Prawn ball in cucumber mayo dip
- Mahi-mahi kebab
- Vegetable samosa
- Seafood spring roll with Asian dressing
- Spicy chicken wing drumette
- Thai fish cake with light coriander
- Pan seared chicken gyoza
- “Perkedel jagung” (Javanese corncake)
- Chicken ragout on open mantau
- “Sate lilit ikan” (Balinese fish satay)
- Japanese tofu and wakame salad
- Deep fried chicken dumpling
- Breaded squid ring and tartar dip
- Chicken quiche puff

**COLD**
- Tuna “sambal matah” on rempeyek
- Assorted finger sandwich
- Seafood terrine, capers and dill
- “Ayam sisit” (Balinese chicken salad)
- Tuna “sambal matah” (Balinese salsa)
- Nachos a’la Mexicana
- Tomato gazpacho shooter
- “Gado-gado” (steamed veg & peanut sc)
- Assorted maki sushi
- Fresh Vietnamese spring rolls
- Baked mushroom with mozzarella

#### Deluxe Canape

**HOT**
- Mini Italian pizza tart
- Baked oyster rockfeeler
- Creamy mushroom soup with cheese puff
- Beef croquet tomato ragout
- Mozzarella and ham tempura
- Herbed green mussel gratin
- Mini focassia open burger
- Grilled prawn bacon roll
- Warm focassia open burger
- Prawn and tofu roll
- Lamb kofta
- Crab cake and mango laces

**COLD**
- Mozarella and smoked ham tempura
- Scallop with citrus fine salad
- Dill salmon mousse bruscheta
- Marinated feta and roasted vegetable
- Chilled roasted beef salad
- Peking duck crepe roll
- Leberwurst tartlet
- Blue cheese mousse
- Tuna tartare
- Melon shooter and San Daniele ham
SWEETS

Banana nutella galette
Assorted marshmallow satay
Assorted macaroon
Fruit á choux
Caramelised walnut
Strawberry tart
Assorted chocolate truffles
Fresh fruit skewer
Chocolate bourbon lollipop
Pandanus and coconut galette
Chocolat brownie stack kiwi gelee
Granny smith apple and cinnamon crumbled

• Rates:
  - Standard canape: Rp 125,000/pax/hour (choice of 5 kind includes sweets)
  - Deluxe canape: Rp 175,000/pax/hour (choice of 5 kind includes sweets)
  - Mixed canapes: Rp 150,000/pax/hour (choice of 5 kinds, consisting of max 2 kind standard, max 2 kind deluxe, max 2 kind sweets)
  - Additional canape free flow: Rp 25,000/item standard or sweet and Rp 30,000/item deluxe

• Please kindly note us if there is any allergies or specific dietaries program

• Kids menus are available if necessary
INTERNATIONAL BUFFET MENU I

Rp 550,000 / pax

(Choices of 3 appetizers, 1 soup, 1 live station - bbq or carving, 3 main course, 2 side dishes, 2 desserts & 1 fruit platter)

# Assorted bread and butter #

**Appetizer**

Mixed garden salad with condiments

Feta cheese and watermelon salad

Mozzarella and tomato caprese salad

Traditional nicoise salad

Germany potato and egg salad

Baked mushroom salad

Roasted zucchini, eggplant and calamari

Greek salad

**Soup**

Chicken cream soup with cheese stick

Creamy pumpkin soup and coconut cream

Tomato soup with garlic butter crostini

**BBQ**

Grilled seafood in lemon garlic butter

Assorted sausages kebab

**Live/Carving Station**

Whole roast chicken

Beef Wellington

*All carving dish served with black pepper/mushroom/thyme juz*
Main course

Pan seared baramundi with herb garlic butter

“Coq au vin” – Traditional chicken casserole

24 hour braised beef short rib in rosemary demiglaze

Classic Italian tuna lasagna

Roasted pork ribs in BBQ sauce

Braised lamb shank in port wine juz

Chicken quesadillas

Side Dishes

Penne ala arrabbiata

Zuchini and eggplant ratatouille

Buttered mixed vegetable

Creamy garlic mash potato

Lyonaisse potato

Buttered rice

Dessert

Black forest gateaux

Grill banana with toffee sauce

Strawberry mille fuille

Wild berry jelly with vanilla chantilly

Assorted French pastries

Fresh fruit platter
INTERNATIONAL BUFFET MENU II

Rp 600,000/pax

(Choices of 3 appetizers, 1 soup, 1 item live BBQ station, 1 carving station, 3 main course, 2 side dishes, 2 desserts, ice cream selection & 1 fruit platter)

#Assorted bread and butter#

**Appetizer**

- Smoked chicken caesar salad
- Prawn and crab cake with wasabi mayo
- Baked scallop with herbed crumb
- Yellow fin tuna tataki black pepper crust
- Cold pasta seafood salad with pesto
- Herbed mozzarella, tomato confit and basil sauce

**Soup**

- Wild mushroom cappucino with crostini
- Seafood chowder with garlic croustilante
- Crustacean bisque with orange infused and croutons
- Chicken consomme and macedoine vegetable

**BBQ**

- BBQ pork ribs
- Grilled chilli king prawn
- BBQ peri-peri chicken

**Carving**

- Salmon En Croute with béchamel
- Roasted beef sirloin
- New Zealand lamb rack

All meat carving served with black pepper/mushroom/thyme jus
Main Course

Roasted chicken in parmigiana cream sauce
Crispy pork belly and maple glazed
Angus beef medallion
John dory with capers meuniere
Braised lamb shank in red wine juz
Seafood marinara with Peruvian salsa
French duck breast with onion marmalade

Side Dishes

Wild mushroom and spinach ragout
Asparagus, carrot and cauliflower gratin
Roasted baby potato with bacon
Potato gratin
Rosemary polenta
Pasta aglio olio (spaghetti, penne, linguini, fusili)
Seafood paella

Dessert

Venetian tiramisu
Lemon meringue tart
Blueberry cheese cake
Pistachio mousse, peach gelle, chocolate tuile
Sweet strawberry balsamic with almond nougatine
Ice cream selection
Fresh fruit platter
ASIAN BUFFET MENU

Rp 500,000 /pax

(Choice of 3 appetizer, 1 soup, 1 item live station, 3 main course, 2 side dishes, 2 dessert & 1 fruit platter)

Appetizer

Thai beef salad
Seafood spring roll with sweet coriander chili sauce
Vietnamese spring roll with nuoc cham dressing
Thai fish cake
Japanese tofu & wakame salad
Prawn, carrot and cabbage with sweet honey mayo salad
Chicken pandan with sweet and sour dressing
Assorted seafood sushi

Soup

Chicken and tomato soup se zhuan style
Tom yam goong
White asparagus and crab corn soup
Vegetarian mushroom soup with scallion

Main Course

Mahi-mahi fillet fish teriyaki sauce
Pork belly in soya sauce chinese style
Beef tenderloin black pepper sauce with capsicum and spring onion
Sweet&sour snapper with pineapple
Soft shell crab in salty egg yolk and butter sauce
Deep fried chicken roulade with ngohiang five spices
Side Dishes

*Baby kailan with chinese mushroom sauce*

*Sautéed broccoli scallop*

*Soba noodle & pakcoi in mushroom soya sauce*

*Cap cay*

*Cantonese fried rice*

*Steamed rice*

Live station

*Steamed dim sum*

*Assorted tempura*

*Peking duck crepe roll*

Dessert

*Lychee with mix fruit cocktail*

*Assorted pudding vanilla or raspberry sauce*

*Coconut panacotta*

*Mango sticky rice with palm sugar*

*Ice cream selection*

*Slice fresh fruit*
INDONESIAN AUTHENTIC BUFFET MENU

Rp 500,000 /pax

(Choices of 3 appetizers, 1 soup, 1 item live station or carving, 3 main course, 2 side dishes, 2 desserts & 1 fruit platter)

Appetizer

Gado-gado roll – Steam Indonesian vegetable with tofu, beancurd and peanut sc

Lumpia Semarang - Seafood spring roll with sweet coriander chili sauce

Rujak manis – Indonesian fruit salad with sweet and spicy tamarind dressing

Orak-arik tahu telor – Stir fried omelet tofu with garlic and peanut dressing

Tuna rempeyek sambal matah - Shredded tuna with shallot & lemongrass salsa

Bulung urap – Steamed local vegetable and Nusa Dua seaweed salad with coconut

Plecing kangkung – Lombok water spinach salad with chili and lime marination

Live Station and Grill

Siomay batagor bandung – Javanese chicken dumpling deep fried stuffed tofu with peanut sauce

Pempek Palembang – Deep fried sumatran fish dumpling served with hot and sour broth

Sate campur (ayam, udang, sapi, lilit) – Mixed satay (chicken, prawn, beef, Balinese fish satay)

Ikan bakar ala Jimbaran - Grilled BBQ fish in Jimbaran style

Carving

Babi guling (suckling pig)

Ayam betutu (stewed chicken in Balinese spices and banana leaves)
Soup

Sup bola ikan bumbu bali - Balinese fish soup
Choice of soto (Indonesian turmeric broth) – soto ayam, soto bandung, soto betawi, soto mi
Bakso sapi kuah tahu dan sayuran – Beef ball soup with tofu and vegetable
Tekwan ikan tengiri – Fish cake with fried tofu in seafood broth
Sop merah – Indonesian tomato soup with beef sausage

Main Course

Semur daging – Stewed beef, vermicelli, and potato in nutmeg and soya juz
Ayam bakar taliwang – Grilled marinated spring chicken lombok style
Babi mebase genep – Braised pork loin in Balinese spices
Udang masak balado – Tiger prawn in Javanese red curry sauce
Bebek goreng sambal ijo – Balinese crispy duck in green chili sauce
Kari seafood – Seafood curry
Gindara masak bambu - Baked gindara fillet in bamboo wood

Side Dishes

Perkedel jagung – Pan fried corn kernel
Bakwan udang – Deep fried prawn in batter
Bakmi goreng – Wok fried noodle with vegetable and chiken
Lawar kacang panjang – Green bean and grated coconut in Balinese marination
Tumis buncis daging sapi – Sauted green bean and minced beef
Sambal goreng hati dan kentang – Stewed potato and chicken liver in Javanese sc
Perkedel kentang - Javanese style potato cake
Nasi goreng kampung – Indonesian style fried rice
Nasi putih – Steamed rice
Condiments

Sambal bajak – *Ground chili*

Sambal kecap – *Cut chili with sweet soya sauce*

Acar – *Pickled vegetable*

Krupuk - *Crackers*

Desserts

Dadar gulung pandan – *Pandan coconut crepe with brown sugar*

Pisang goreng – *Banana fritter with vanilla sauce*

Agar-agar pelangi dan santan – *Flavoured Jelly with coconut cream*

Bubuh injin – *Black rice pudding and coconut*

Jajan pasar – *Indonesian sweets and mini pastries*

Kolak pisang - *Stewed palm seed, cassava, banana in rich coconut and palm sugar*

Buah segar – *Fresh fruit*
EAST MEET WEST MIX BUFFET

Rp 500,000 / pax

(Choices of 3 appetizers, 1 soup, 1 live station - bbq or carving, 3 main course, 2 side dishes, 2 desserts & 1 fruit platter)

# Assorted bread and butter #

Appetizer

Mixed garden salad with assorted dressings

Traditional nicoise salad

Thai mango salad in nuoc cham dressing

Classic caesar salad

Gado-gado roll

Rujak manis - Indonesian fruit salad with sweet and spicy tamarind dressing

Seafood spring roll

Chicken martabak

Soup

Tomato soup with garlic butter crostini

Creamy chicken and mushroom soup with cheese puff

Soto ayam

Crab asparagus soup

Tom yam soup

BBQ

Grilled seafood al’a Jimbaran

Balinese assorted mix satays with peanut sauce
Live Station/Carving

Steamed assorted Hongkong dim sum

Herbed roast chicken with black pepper/mushroom/thyme jus

Peking duck crepe roll with hoisin sauce

Main course

Pan seared baramundi with herb garlic butter

Black pepper chicken galantin roll

24 hours braised beef cheek in merlot jus

Ayam bakar taliwang

Crispy pork belly in Balinese spices

Jumbo prawn tempura

Ayam betutu

Side Dishes

Buttered mixed vegetable

Plecing kangkung

Stir fry cap cay with black mushroom

Soba noodle and pack coi in mushroom soya sauce

Creamy garlic mash potato

Roasted baby potato

Nasi goreng hongkong

Nasi uduk/nasi putih

Dessert

Assorted French pastries

Assorted fresh fruit cocktail verrine

Aneka jajanan pasar (kue tradisional)

Fresh fruit platter
• Note

- We do all manners of food, from local to international, and various budget, the menu and the price is adjustable depending on the client requirement. To fulfil the client’s satisfaction basically we’ll customize their request

- Please see the term and condition for the technically details

- All written price above is subjected to 10% government tax and 11% service charge.

- Open bar are also available based on request (Please see beverage package)