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 drumete
- 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
- “Ayam sisit” (Balinese chicken salad)
- Tuna “sambal matah” (Balinese salsa)
- 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
- Hot mozzarella
- Herbed green mussel gratin
- Mini focassia open burger
- Grilled prawn bacon roll
- Prawn and tofu roll
- Lamb kofta
- Crab cake and mango laces

**COLD**

- Smoked salmon asparagus
- Scallop with citrus fine salad
- Dill salmon mousse bruscheta
- Chilled roasted beef salad
- Peking duck crepe roll
- Tuna tartare
SWEETS

Banana nutella galette
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 1sweets)
  - Additional canapes 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 575,000 ++ / 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
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

Slow roasted New Zealand lamb leg
Beef Wellington
All carving dish served with black pepper/mushroom/thyme juz

Main course

Pan seared baramundi with herb garlic butter
24 hour braised beef short rib in rosemary demiglaze
Salt & pepper calamari
Roasted pork ribs in BBQ sauce
Braised lamb shank in port wine juz
Chicken quesadillas

Side Dishes

Penne ala arrabbiata
Buttered mixed vegetable
Creamy garlic mash potato
Lyonaise potato
Buttered rice

Dessert

Black forest gateaux
Grill banana with toffee sauce
Raspberry pavlova
Strawberry mille feuille
Tropical fruit gelee with orange confit
Assorted French pastries
Fresh fruit platter
INTERNATIONAL BUFFET MENU II

Rp 620,000 ++ /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**

Classic caesar salad

Prawn and crab cake with wasabi mayo

Baked scallop with herbed crumb

Yellow fin tuna tataki black pepper crust

Herbed mozzarella, tomato confit and basil sauce

**Soup**

Wild mushroom cappucino with crostini

Seafood chowder with garlic croustillante

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
Main Course

Roasted chicken in parmigiana cream sauce
Crispy pork belly and maple glazed
Angus beef medallion
John dory with capers meuniere
Lamb shank osso buco style
Seafood cream sauce with Peruvian salsa
French duck breast with onion marmalade

Side Dishes

Wild mushroom and spinach ragout
Asparagus, carrot and cauliflower gratin
Rigatoni mozzarella gratin
Roasted baby potato with bacon
Potato gratin
Cajun potato wedges
Pasta aglio olio (spaghetti, penne, linguini, fusili)

Dessert

Venetian tiramisu
Lemon meringue tart
Blueberry cheese cake
Citrus crème brulee
Pistachio mousse
Sweet strawberry balsamic with almond nougatine
Ice cream selection
ASIAN BUFFET MENU

Rp 525,000 ++/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

Soup bibir ikan (fish lip)
Chicken and tomato soup sezhuang style
Tom yam goong
White asparagus and crab corn soup

Main Course

Salmon teriyaki sauce
Indian mutton curry – Rogan josh
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

Side Dishes

Baby kailan with chinese mushroom sauce
Sautéed broccoli scallop
Cap cay
Cantonese fried rice
Steamed rice

Live station

Steamed Hong Kong dimsum
Assorted tempura
Roasted peking duck with hoisin sauce

Dessert

Singaporean ice kachang
Lychee with mix fruit cocktail
Assorted verrine pudding
Coconut panacotta
Mango sticky rice with palm sugar
Matcha crème caramel with dry coconut
Slice fresh fruit
INDONESIAN AUTHENTIC BUFFET MENU

Rp 525.000 ++ /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 sauce*

Lumpia Semarang - *Seafood spring roll with sweet coriander chili sauce*

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

Orak-arih 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)*

BBQ seafood ala Jimbaran - *fish, prawn, calamari, clam*

Carving

Babi guling – *Balinese suckling pig*

*Kambing guling* – *Roasted lamb leg “guling style” served with assorted sambal*

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

Sup buntut – Javanese signature oxtail 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

Main Course

Beef rendang – Sumatran signature stewed beef in coconut & spices

Ayam bakar taliwang – Grilled marinated spring chicken lombok style

Babi mebase genep – Braised pork belly 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 chicken

Lawar kacang panjang – Green bean and grated coconut in Balinese marination

Tumis buncis daging sapi – Sautéed green bean and minced beef

Sambal goreng hati dan kentang – Stewed potato and chicken liver in Javanese sauce

Perkedel kentang - Javanese style potato cake

Nasi goreng kampung – Indonesian style fried rice

Nasi kuning – Turmeric and coconut infused rice
BALI MIRACLE CATERING

professional wedding & event caterer

Nasi uduk – Coconut and spices infused 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

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 525,000 ++/ 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

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

BBQ seafood ala Jimbaran - fish, prawn, calamari, clam

Sate campur (ayam, udang, sapi, lilit) – Mixed satay (chicken, prawn, beef, Balinese fish satay)
Live Station/Carving
Steamed assorted Hongkong dim sum
Herbed roast chicken with black pepper/mushroom/thyme juz
Roasted peking duck with hoisin sauce

Main course
Pan seared baramundi with herb garlic butter
Chicken fillet in Thailand sauce
24 hours braised beef cheek in merlot jus
Ayam bakar taliwang
Crispy pork belly in Balinese spices
Udang saos telur asin

Side Dishes
Buttered mixed vegetable
Plecing kangkung
Stir fry cap cay with black mushroom
Creamy garlic mash potato
Roasted baby potato
Nasi goreng hongkong
Nasi uduk/nasi putih

Dessert
Assorted French pastries
Assorted fresh fruit cocktail verrine
• 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 5% service charge.

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