

FUSSION SET MENU WEDDING STUDIO

Set Menu (4 Course) at IDR 1,000,000++ per person

Please select below: One (1) item of Appetizer & Salad, One (1) Item of Soup, One (1) item of Main course either Meat or Fish and One (1) item of Dessert

Appetizers & Salad

Please select One (1) item below:

- ✧ Shrimp cocktail salad – poached shrimp, mixed greens, boiled egg with cocktail sauce
- ✧ Caesar salad – romain lettuce, chicken, grated parmesan cheese and crouton
- ✧ Selada Ayam Pelalah - Balinese chicken salad
- ✧ Gado gado keprabon – blanched garden vegetables with spicy peanut sauce
- ✧ Thai beef salad- Young papaya, sliced beef, beansprouts and greens spicy Thai dressing.
- ✧ Prawns wasabi mayo Salad – Fried crispy prawn, mango strawberry salsa with wasabi mayo dressing

Soup

Please select One (1) item below:

- ✧ Butternut squash soup – creamy butternut squash, herb and crouton.
- ✧ Mediterranean style seafood bisque with saffron rouille
- ✧ Soto Kudus- yellow chicken broth, chicken shredded. Vegetables and noodles
- ✧ Oxtail Soup – Javanese style oxtail soup
- ✧ Tom kha gai – chicken in lemon grass, galangal coconut
- ✧ Beef Pho – Vietnamese beef soup with glaze noodles and beansprouts

Main Course

Please select One (1) item below:

- ✧ Sous vide Australian rib eye with gratin potato, confit cherry tomato, pickled shallot and baby carrot and grilled asparagus served with heritage jus
- ✧ Striploin steak with mousseline potato confit cherry tomato, pickled shallot and baby carrot and grilled asparagus served with heritage jus
- ✧ Beef rendang sauce – beef, crash potato, carrot pure, tomato cherry
- ✧ Korean barbecue beef – grilled marinated beef in bulgogi sauce kimchi and steamed rice
- ✧ Chicken teriyaki sauce – grilled chicken breast, steamed rice and vegetables
- ✧ Ayam bakar taliwang – Taliwang style baked chicken tight, potato curry and greens

- ☞ Snapper fillet fish, with beet root texture, mix vegetable and caper, parsley, lemon butter sauce
- ☞ Norwegian salmon fillet with grilled polenta, asparagus and pink peppercorn sauce
- ☞ Gindara fish “MATERI” – seared black cod fillet, sambal materi, wrapped steamed rice
- ☞ Baramundi pepes- Steamed wrapped barramundi fillet in classic pepes style with nasi kemangi
- ☞ Snapper fish green curry – Seared seabass, spinach, fragrant steamed rice with creamy green curry sauce
- ☞ Gindara miso – Slow roasted gindara fish with honey miso, wakame salad

Dessert

Please select One (1) item below:

- ☞ Dark Chocolate Hazelnut with salted caramel ice cream and chocolate bread
- ☞ Chilled blueberry cheesecake with a granola base biscuit, mandarin orange marmalade
- ☞ Lapis pelangi-Lapis pelangi, cashew crumble with caramel ice cream
- ☞ Green tea cheese cake
- ☞ Glutinous rice dumpling in sweet ginger coconut
- ☞ Es klangenan nayaka- Young coconut pulpy, red ben, dawet with avocado ice cream