



## Mixed Barbecue Menu

### Chilled

Tomato Mozzarella Salad, *fresh mozzarella, kemangi, kaffir lime dressing*

Karma Salad, *little gems lettuce, watercress, garlic croutons, walnut black olive crumble, lemon dressing*

Watermelon Kale Salad, *sunflower seeds, mint, crumbled goat cheese, champagne vinaigrette*

### BBQ Offerings

Australian Grass Fed Ribeye Steak

Coffee Rubbed Smoked Tri-Tip Steak

Sugar Cane Smoked Spring Chickens

Line Caught Mahi Mahi

Grilled Giant Prawns and Local Squid

### Marinades & Sauces

Smokey Barbecue

Five Spice Marinade, Soya, Coriander Fish Sauce,

Garlic Butter, Dijon Mustard, Lemon Aioli

Bearnasie & Red Wine Demi-Glace

### Vegetables & Sides

Pineapple Fried Rice, *kemangi and cashew nut*

Mashed Potatoes, *crème fraiche and traditional accompaniments*

Mac n' Cheese, *blend of imported cheese, garlic breadcrumb gratin*

Tuscan Veggies, *grilled, aged sherry vinegar & fine herbs*

### Dessert

Sliced Seasonal Tropical Fruits

Assorted Sweet Bites, *brownies, kelepon, pisang goreng, bubur injin*

**Vegetarian Substitutions Options Upon Request**



## **Seafood Barbecue Menu**

(Served family style on a flow)

### **To Share**

Mixed Krupuk & Archipelago Sambals

### **Starter Course**

Java Clams in red chili bumbu

Giant Prawns

Grilled Squid with kecap manis

Octopus & Potato Satay, lima rencah bumbu

Satay Ikan Lillet, special Balinese bumbu

### **Second Pass**

Ahi Tuna

Grilled tataki style, pomelo torch ginger flower, red chilies

### **Main Course**

Grilled on our Komodo BBQ over coffee wood and passed family style

Mahi Mahi, Red Snapper & Barramundi

Accompanied with

Steamed Nasi, Kang Kung Plecing & Sambal Matah

### **Dessert**

Sliced Tropical Fruits

Pandan and coconut dipping sauces

Bubur Injin

Balinese black rice porridge, sweetened coconut milk, diced mango