

Canape MENU

COLD

- Cauliflower panna cotta
- Guacamole shrimp wonton cups
- Jalapeno and bacon cheese ball
- Bresaola, watermelon and feta skewers
- Crab and corn profiteroles
- Tomato caprese skewers
- Gazpacho shot, stuffed cherry tomato
- Tomato and avocado bruschetta, balsamic reduction
- Braised vegetables (gado gado) rolls with peanut dressing
- Tuna tartare, avocado, jalapeno, wasabi mayo

HOT

- Scotch quail eggs
- Duck ragu bruschetta, mozzarella, and basil pesto
- Gochujang prawn and braised cabbage
- BBQ pulled beef sliders, rainbow coleslaw, and melted cheese
- Chicken yakitori
- Pulled pork bonbon
- Caramelized onion, feta, and thyme tartlet
- Crispy sesame mushroom with chili mayo
- Halloumi sticks with chili mayo
- Sweet and spicy bean cake



SET MENU

Indonesian & Balinese

INDONESIAN 01

CHEF CHOICE AMUSE BOUCHE

STARTER

BATAGOR AYAM

Crispy chicken wontons, tofu, quail egg, spiced peanut sauce, kaffir lime, sweet soy sauce

MAIN COURSE

BALINESE BEBEK BETUTU

Twice cooked duck marinated in Balinese spices, urap sayuran, sambal matah, steamed rice

DESSERT

PISANG RAI

Balinese poached banana cake, grated coconut, palm sugar syrup

INDONESIAN 02

CHEF CHOICE AMUSE BOUCHE

STARTER

AYAM PELALAH BALI

Spiced Balinese shredded chicken with cucumber salad and sambal matah

MAIN COURSE

SEAFOOD WOKU BELANGA

Braised snapper fillet, lobster tail, mussel, squid in thick curry sauce served with rice and pickled vegetable

DESSERT

DADAR GULUNG

Indonesian crepes with sweet coconut filling

INDONESIAN 03

CHEF CHOICE AMUSE BOUCHE

STARTER

GULAI UDANG

Indonesian stewed prawn in spiced coconut sauce, and pickled vegetable

MAIN COURSE

INDONESIAN BEEF RENDANG

Braised beef with authentic herbs and spices, coconut rice, slow cooked casava leaves, fried shallot

DESSERT

CARAMEL CAKE

Caramel sauce, caramel gelato, chocolate crumbed cookies



SET MENU
Western

WESTERN 01

CHEF CHOICE AMUSE BOUCHE

STARTER

PAN SEARED CRAB CAKE

Served with remoulade, tomato, apple and water cress

MAIN COURSE

MORROCAN RACK OF LAMB

Served with spiced cous cous, eggplant salad, roasted capsicum pickle and minted jus

DESSERT

STRAWBERRY CHEESE CAKE

With strawberry coulis, compote, gelato and crumbed biscuit

WESTERN 02

CHEF CHOICE AMUSE BOUCHE

STARTER

PAN SEARED SCALLOPS

Served with wasabi minted peas puree, wilted watercress and spinach

MAIN COURSE

PAN FRIED SALMON

Creamy garlic lemon sauce, spinach, grilled potato gnocchi, parmesan cracker

DESSERT

LEMON MERINGUE TART

Lemon sorbet, sesame tuile, crispy meringue

WESTERN 03

CHEF CHOICE AMUSE BOUCHE

STARTER

POACHED KING PRAWN COCKTAIL

With guacamole, shredded baby cos, sour dough crouton, cherry tomato salad, frissee, cocktail sauce

MAIN COURSE

GRILLED BLACK ANGUS TENDERLOIN

Truffle mashed potato, saute tomato and smoked bacon, crispy mushroom, beef jus

DESSERT

GOOEY CHOCOLATE FONDANT

Vanilla gelato, chocolate sauce, crumbed almond, strawberry compote and coulis



Buffet menu

INDONESIAN

STARTER

TAHU TELOR SAUS KACANG

Egg and tofu, beansprout, long bean, peanut sauce, fried shallot

PEMPEK PALEMBANG

Fried fish cake with spicy sweet and sour sauce

LUMPIA AYAM SAYUR

Chicken spring roll served with sweet chili

MAIN DISHES

TENGIRI ASAM MANIS

Fried mackerel in sweet and sour sauce

KRENGSENGAN SAPI

Indonesian spiced beef stew

SAMBAL GORENG UDANG

Sauteed tiger prawn in chili paste

AYAM BUMBU BALI

Balinese style baked chicken

NASI GORENG TELOR**SAYUR KALASAN KACANG PANJANG**

DESSERT

WINGKO BABAT**PISANG GORENG COKLAT KEJU****SALAD BUAH SEGAR**

INTERNATIONAL 01

STARTER

RUSSIAN EGG SALAD

With potato, ham, green peas, onion, carrot and parsley mayo

GARDEN GREEN SALAD

With capsicum, cherry tomato, cucumber, red onion and balsamic vinaigrette

PEPPERONI ARANCINI

With chili mayo and grated parmesan

MAIN DISHES

CHICKEN TERIYAKI

Stir fried chicken, assorted vegetables with teriyaki sauce

GARLIC HERBS LAMB CHOP

With mustard thyme sauce

SWEDISH BEEF MEATBALL

Served with beef gravy

COCONUT CURRY PRAWN

Prawn cooked in thick coconut curry sauce

BUTTER RICE**ROASTED HERB POTATO****ASSORTED ROASTED VEGETABLES**

DESSERT

APPLE CRUMBLE TART**STRAWBERRY ETON MESS IN SHOT GLASS****CHOCOLATE SHORTCAKE**

Buffet menu

INTERNATIONAL 02

STARTER

ROASTED BEEF SALAD

With rocket, onion, radish, apple and mustard dressing

CHILLED PRAWN AND AVOCADO

With cherry tomato, cucumber and cocktail sauce

WATERMELON SALAD

Feta cheese, walnut, marinated feta cheese, basil and balsamic reduction

MAIN DISHES

CHICKEN PICATTA

Pan fried crumbed chicken with lemon capers butter sauce

MOROCCAN GRILLED LAMB KEFTA

With tomato relish

BEEF BOURGUIGNON

Stewed beef with red wine jus, chopped bacon mushroom and tomato

PAN SEARED GARLIC PRAWN

Served with steamed broccoli

PARSLEY BUTTER POTATO WEDGES

ASSORTED GLAZED VEGETABLES

DESSERT

DARK CHOCOLATE TARTLETS

STRAWBERRY PAVLOVA

MINI RED VELVET

INTERNATIONAL 03

STARTER

SMOKED SALMON PASTA SALAD

With penne rigate, red onion, capers, celery, lemon dill mayo

APPLE AND SMOKED CHICKEN

With feta, walnut, rocket and balsamic vinaigrette

CRAB AND POTATO CROQUETAS

With gochujang mayo

MAIN COURSE

SEAFOOD IN BOUILLABAISSA SAUCE

Lobster tail, snapper, mussel, shrimps stewed in bouillabaisse sauce

SLOW COOKED LAMB

Lamb stew with chunky vegetables

STUFFED PRIME US BEEF STEAK ROLLS

Grilled stuffed beef with mushroom sauce

BAKED CHICKEN WINGS

Honey glazed chicken with blue cheese sauce

POTATO AU GRATIN

SPINACH AND MUSHROOM A'LA CRÈME

DESSERT

ASSORTED MACARON

DOUBLE CHOCOLATE CAKE

CLASSIC TIRAMISU IN SHOT GLASS