



Breakfast of the Day

Experience the pleasure of our artfully designed breakfast menu, thoughtfully crafted each day to guarantee a delightful and diverse culinary journey. Our chef's dedication to creating unique dishes ensures your mornings are filled with delectable surprises and a variety of flavors that will ignite your day. Price starting from US\$ 27++/option/person

MOOD BOOSTER - MONDAY & THURSDAY

Selection of Chilled Juices

Slices of Seasonal Local Fruits and Whole Fruits

Peach Danish, Double Chocolate Muffin

Overnight Oats, Banana, Strawberries, Mix Dried Fruit, Sultanas

Croissant Breakfast, Sliced Ham, Scramble Eggs, Mozzarella Cheese, Lettuce

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SUNSHINE - TUESDAY & FRIDAY

Selection of Chilled Juices

Slices of Seasonal Local Fruits and Whole Fruits

Chocolate Croissant, Cinnamon Coffee Cake

Morning Smoothie Bowl, Chia Seed Pudding, Mix Berries Yogurt, Almonds

Breakfast Burrito, Soft Tortillas, Scrambled Egg, Beef Bacon, Potatoes Cheddar Cheese

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

ASIAN FEST - WEDNESDAY & SATURDAY

Selection of Chilled Juices

Slices of Seasonal Local Fruits and Whole Fruits

Chicken Curry Roti, Egg Mayonnaise Sandwich

Congee, Chicken Meat, Salted Egg, Chinese Crullers, Shitake Mushroom, Chicken Floss

Condiments: Soy Sauce, Sweet Soya Sauce, Spring Onion, Chili, Pickled Bitter Kailan, Cilantro

FAST TRACK – SUNDAY

Selection of Chilled Juices

Slices of Seasonal Local Fruits and Whole Fruits

Chocolate Brownies, Almond Croissant

Breakfast Wrap, Tortilla Skin, Avocado, Scrambled Egg, Feta Cheese, Tomatoes, Mayonnaise

Assorted Quiche

2 Options of the following: Quiche, Mushroom & Spinach, Baked

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Pumpkin, Feta Cheese & Sage, Quiche Au Fromage, Caramelized Onion, Broccoli and Asparagus

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Groups of 40 people or less must choose the Everyday Breakfast. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Everyday Breakfast

Indulge in a sumptuous breakfast buffet, brimming with delectable choices to provide your meeting participants with the perfect start to their day. Price starting from US\$ 15++/option/person

ALL AMERICAN BREAKFAST

Selection of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Pastry of the Day

Bacon

Chicken Sausage

Scrambled Egg

Hash Brown

INDONESIAN BREAKFAST

Selections of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Nasi Goreng or Mie Goreng, Fried Rice or Mie Goreng

Fried Egg

Chicken Satay

Fried Chicken Leg

Shrimp Cracker

JAPANESE BREAKFAST SET

Selections of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Oyako, Chicken, Mix Vegetable, Omelette

1 Option of the Above

Chawan Mushi, Savoury Egg Custard, Shitake Mushroom, Leek

Vegetable Curry Don, Mix Vegetable Curry, Curry, Spring Onion

Oden, Hot Pot Fishcake, Dashi, Sesame Seed

INDIAN BREAKFAST - SET 1

Selections of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Vada Sambar

Kanda Poha

Suji Upma

Condiments: Coconut Chutney, Tomato Chutney, Sweet Yogurt

INDIAN BREAKFAST - SET 2

Selections of Chilled Juice

INDIAN BREAKFAST - SET 3

Selections of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Cholay Bhature

Pav Bhaji

Suji Bread

Condiments: Mint Chutney, Indian Chutney, Sweet Yogurt

Slices of Seasonal Local Fruits and Whole Fruits

Puri Bhaji

Sabudana Khichadi

Paneer Bhurji

Condiments: Mint Chutney, Achar Raita

INDIAN BREAKFAST - SET 4

Selections of Chilled Juice

Slices of Seasonal Local Fruits and Whole Fruits

Cholay Kulcha

Potato Masala

Tawa Partha

Condiments: Mint Chutney, Achar Raita

Minimum groups of 25 people. Availability of Indian Breakfast Set is based on daily breakfast rotation. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Breakfast Enhancements

Elevate your morning dining with a selection of additional breakfast menu choices, adding a touch of variety to your day. Price starting from US\$ 4++/portion/person

OVERNIGHT OATS

Banana, Strawberries, Dragon Fruits, Flax Seed, Pumpkin Seed, Granola, Oatmeal, Mix Dried Fruit, Sultanas Dates, Mango, Mix Berries, Pineapple, Watermelon, Honeydew, Cantaloupe, Walnut, Almonds, Pomegranate, Dried Shaved Coconut, Pomelo
5 Options of the Above

MAKE YOUR OWN SMOOTHIE BOWL (US\$ 9/PERSON)

Chia Seed Pudding, Plain Yogurt, Mix Berries Yogurt, Flax Seed, Pumpkin Seed, Granola, Oatmeal, Mix Dried Fruit, Sultanas Dates, Mango, Mix Berries, Pineapple, Watermelon, Honeydew, Cantaloupe, Walnut, Almonds, Pomegranate, Dried Shaved Coconut, Pome
5 Options of the Above

QUICHE

Mushroom & Spinach, Baked Pumpkin, Feta Cheese & Sage, Quiche Au Fromage, Caramelized Onion, Broccoli & Asparagus
2 Options of the Above

CONGEE

Chicken, Salted Egg, Shrimp, Fish, Clam, Chicken, Chinese Crullers, Shitake Mushroom, Beef Floss, Chicken Floss, Crispy Wonton Skin, Soya Braised Tofu, Fried Soybean, Jelly Fish, Pickled Black Bean, Chuka Wakame, Broccoli, Bok Coy, Kale, Kai Lan

5 Options of the Above Condiments: Soy Sauce, Sweet Soya Sauce, Spring Onion, Chili, Pickled Bitter Kailan, Cilantro

EGG BENEDICT, POACH EGG, ENGLISH MUFFIN,
BACON, SAUSAGES, HASH BROWN, HOLLANDAISE
SAUCE

All of the Above

BREAKFAST WRAP, TORTILLA SKIN, AVOCADO,
SCRAMBLE EGG, FETA CHEESE, TOMATOES,
MAYONNAISE

All of the Above

PANCAKES, BUTTERMILK PANCAKES, MAPLE SYRUP,
MIXED BERRIES, CHANTILLY CREAM

All of the Above

FRENCH TOAST, FRENCH TOAST, MAPLE SYRUP,
MIXED BERRIES, CHANTILLY CREAM

All of the Above

Minimum groups of 25 people. Breakfast enhancements must be paired with Everyday Breakfast or Breakfast of the Day. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System



Indonesian

A part of Hyatt's menu of the day program, our Indonesian break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. Break packages served for up to 1 hour. Price starting from US\$ 15++/set/person

SET 1

Vegetable Pastel (Pastry Crust, Mix Vegetable, Sweet Chili Sauce)

Lemper Ayam (Sticky Rice, Coconut Milk, Chicken Shredded)

Chef's Choice of Indonesian Sweet Jajanan Pasar

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

SET 2

Vegetable Croquettes (Deep Fried Breaded Vegetable Ragout, Tomato Ketchup)

Pempek Ikan (Grilled Steam Fish Cake, Peanut Sauce)

Chef's Choice of Indonesian Sweet Jajanan Pasar

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 3

Lumpia Sayur (Deep Fried Vegetable Spring Roll, Sweet Chili Sauce)

Siomay (Steam Dumpling, Peanut Sauce)

Chef's Choice of Indonesian Sweet Jajanan Pasar

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 5

Tahu Isi (Deep Fried Vegetable Tofu Pocket)

Grilled Baby Corn (Garlic Chili Butter)

Chef's Choice of Indonesian Sweet Jajanan Pasar

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 4

Vegetable Fritter (Deep Fried Mixed Vegetable)

Steam Cassava, Tomato Chili Sambal

Chef's Choice of Indonesian Sweet Jajanan Pasar

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

International

A selection of delightful bites featuring international cuisine for a well-deserved interlude that fuels your productivity and creativity for the rest of your activity. Price starting from US\$ 18++/set/person

SET 1

SET 2

Mix Vegetable Crudités, Edamame Hummus

Cucumber & Egg Sandwich

Raisin Scone with Whipped Cream

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Mix Berries Muffin

Egg & Avocado Toast, Sourdough Bread, Sour Cream

Mix Dry Fruits Granola Bars

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 3

Compressed Watermelon on Skewers, Feta Cheese, Watercress

Hummus & Tomato Salsa Toast, Sourdough Bread, Chickpea Hummus

Donut Frenzy, Strawberry Frosted, Berliner, Coconut Lamington, Chocolate Cookies, Nutty Nut
2 Options of the Above

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

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Italian

An array of delightful bites featuring Italian cuisine for a well-deserved interlude that fuels your productivity and creativity for the rest of your activity. Price starting from US\$ 18++/set/person

SET 1

Panzanella Skewer, Focaccia, Bocconcini, Cherry Tomato, Basil Pesto

Torta Salata, Puff Pastry, Mozzarella Cheese, Sautéed Leek, Anchovies

Nutella Brioche Col Tuppo, Nutella Jam, Brioche, Almond Flakes

Slices of Seasonal Local Fruits and Whole Fruits

SET 2

Melon & Parma Ham Skewers

Bruschetta (French Bread, Balsamic Vinegar, Tomato Salsa, Parmesan Cheese)

Bomboloni

2 Options of the Following: Vanilla Custard, Nutella, Marmalade

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 3

Caprese Skewer, Bocconcini, Cherry Tomatoes, Pesto Basil Sauce

Panzerotti (Deep Fried Mini Calzone, Tomato Sauce, Mozzarella Cheese)

Baba Napolitano (Soft Baba Cake, Rum)

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Indian

An array of flavorful bites featuring Indian cuisine for a well-deserved interlude that fuels your productivity and creativity for the rest of your activity. Price starting from US\$ 18++/set/person

SET 1

Pakora (Mix Vegetables, Onion, Green Chili, Carrot, Mint Chutney, Imli Chutney)

Bread Pakora (Spicy Bread Sandwich, Potato, Indian Spices)

Chef's Choice of Lassi Shot

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

SET 2

Vegetable Samosa, Mint Chutney or Chicken Samosa, Mint Chutney

1 Option of the Above

Aloo Tiki, Peas, Potato, Masala, Dhania Chutney

Kheer Rice

Slices of Seasonal Local Fruits and Whole Fruits

Infused Water of the Day

Selection of Coffee and Tea

Fresh Milk, Soya or Almond Milk, White Sugar, Brown Sugar, Low Calorie Sugar

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

BREAKS ENHANCEMENTS

Seeking something beyond the buffet selection? Elevate your coffee break experience by exploring our exquisite enhancement menu. Price starting from US\$ 3++ each/person

SMALL BITES

Chips, Cassava, Potato, Peanut & Rice Flour Chip

2 Options of the Above

Crackers

2 Options of the following: Shrimps, Fish, Emping

Condiments: Red & Green Sambal

Mix Nuts, Nuts Egg, Nut Curry Spicy, Crispy Nut, Crispy Peas

INTERNATIONAL

Nachos (Corn Tortillas, Guacamole, Tomato Salsa, Mozzarella Cheese)

Mini Sliders (Option of Beef Burger or Grilled Chicken Slider, Tomatoes, Gherkin, Lettuce, Cheese)

Mini Pavlova, Mango, Strawberries, Raspberries, Vanilla, Passion Fruit

2 Options of the Above

Trifle, Mix Berries, Tiramisu, Mango Passion Fruit

2 Options of the Above

JAPANESE

Maki Roll, California Roll, Mix Vegetable, Tamago, Tuna, Salmon, Tobiko

2 Options of the Above Condiments: Soy Sauce, Pickled Ginger, Wasabi

Mini Cold Soba Salad (Soba Noodle, Ginger Soy Sauce, Edamame, Carrot, Red Cabbage)

INDONESIAN

Indonesian Street Snack

Bika Ambon, Lapis Surabaya, Bolu Kukus, Talam, Labu, Klepon, Bantal, Cererot, Martabak Telor

Live Stations: Pisang Goreng (Fried Banana, Brown Sugar, Condensed Milk)

Live Stations: Jaje Laklak (Indonesian Pancake, Brown Sugar, Grated Coconut)

ITALIAN

Tramezzino (Tomato and Mozzarella Sandwich, Rocket Leaves, Basil Pesto)

Cannoli, Ricotta Cream Cheese, Vanilla Cream, Orange Ricotta

2 Options of the Above

INDIAN

Chai Masala, Black Tea, Milk, Cardamom, Nutmeg, Cloves, Sugar

Lassi Shot, Mango, Strawberry, Rose Water, Sweet Saffron

2 Options of the Above Condiment: Dried Fruit

Minimum groups of 25 people. Breaks Enhancements must be paired with one of the main breaks menu. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System



Indonesian

Savor a splendid array of Indonesian delicacies at your buffet, treating your attendees to the delightful flavors of the archipelago. Price starting from US\$ 30++/set/person

OPTION 1

Appetizer

- > Gado – Gado (Mix Indonesian Salad, Bean Sprout, White Cabbage, Soybean Cake, Tofu, Boiled Egg, Peanut Sauce)
- > Rujak (Mix Fruit Salad, Young Mango, Papaya, Pineapple, Jicama, Cucumber, Sweet Tamarind Sauce)
- > Sayur Urab (Long Beans, Bean Sprout, Spinach, Grated Coconut, Balinese Spices, Crispy Shallot)

Indonesian Crackers

Emping Chips | Cassava | Shrimp Crackers

Soup

Soto Ayam (Shredded Chicken, Turmeric Chicken Broth, Glass Noodle, Egg, Cabbage)

Condiments: Crispy Shallot | Celery | Lime | Sambal | Sweet Soy Sauce

Carving

Ikan Bakar Jimbaran (Whole Barramundi Fish with Balinese Sambal)

Condiments: Sweet Soya Sauce | Lime

Buffet

- > Bihun Goreng (Stir Fried Glass Noodle, Egg, Mix Vegetable, Chili, Leek, Crispy Shallot)
- > Ikan Bumbu Dabu – Dabu (Pan Seared Barramundi, Sweet Basil, Tomato, Shallots, Lime, Chili)
- > Kalio Sapi (Beef Stew, Coconut Milk, Indonesian Spices, Grated Coconut)
- > Tumis Sayur (Long Bean, Cauliflower, Carrot, Tofu, Garlic Sauce)
- > Nasi Putih (Steamed Jasmine White Rice)

Dessert

OPTION 2

Appetizer

- > Asinan Jakarta (White Cabbage, Bean Sprouts, Tofu, Carrot, Cucumber, Curly Lettuce, Peanut and Tamarind Dressing, Shrimp Crackers)
- > Lawar Kacang Panjang (Long Bean, Grated Coconut, Minced Chicken, Balinese Spices, Crispy Shallots)
- > Plecing Kangkung (Water Spinach, Toasted Peanut, Red Chili, Garlic, Shallot, Lime)

Indonesian Crackers

Emping Chips | Cassava | Shrimp Crackers

Soup

Sup Ikan Batam (Barramundi, Green Tomatoes, Fermented Bitter Bokcoy, Crispy Garlic, Blimbi)

Carving

Bebek Betutu (Steam Grilled Duck in Banana Leaves, Cassava Leaves, Balinese Spices)

Buffet

- > Ayam Bakar Bumbu Rujak (Roasted Chicken, Indonesian Spices, Coconut Milk, Red Chili, Brown Sugar)
- > Ikan Acar Bumbu Kuning (Crispy Fried Fish, Cucumber, Carrot, Lime, Turmeric, Tamarind)
- > Rendang Sapi (Beef Stew, Toasted Grated Coconut, Coconut Milk, Red Chili)
- > Tumis Sayur (Green Bean, Baby Corn, Red Chili, Oyster Sauce, Soybean Cake)
- > Nasi Putih (Steamed Jasmine White Rice)

Desserts

> Pandan Cake (Pandan Sponge Cake, Custard, Grated Coconut)

- > Lapis Surabaya (Indonesian Layer Cake with Strawberry Jam)
- > Injin (Black Sticky Rice, Coconut Milk, Pandan Leaves, Brown Sugar)
- > Es Palu Butung (Crushed Ice, Caramelized Banana, Rice Flour, Strawberry Sauce, Fresh Strawberry)
- > Tropical Fruits (Seasonal Local Cut and Whole Fruits)

- > Bubur Sum-sum (Rice Flour, Coconut Milk, Pandan Leaf, Brown Sugar Sauce)
- > Es Campur (Crushed Ice, Syrup, Grass Jelly, Chia Seed, Young Coconut Milk, Jackfruit, Lime, Avocado, Strawberry, Apple)
- > Tropical Fruits (Seasonal Local Cut and Whole Fruits)

OPTION 3

Appetizer

- > Pecel (Long Bean, Water Spinach, Bean Sprouts, Peanut Sauce, Kefir Lime Leaf, Crispy Shallot)
- > Lalapan (Tomatoes, Cucumber, Long Bean, Curly Lettuce, Sweet Basil, Chayote, Red Sambal and Green Sambal)
- > Urap Ikan (Fried Fish, Toasted Grated Coconut, Balinese Spices, Lime Leaf)

Indonesian Crackers

Emping Chips | Cassava | Shrimp Crackers

Soup

Soto Bandung (Turnip, Beef Cube, Celery, Fried Soybean, Crispy Shallot)

Condiments: Sambal | Lime | Sweet Soy Sauce

Carving

Ayam Tangkap (Roasted Chicken, Curry Leaf, Pandan Leaf, Indonesian Spices)

Buffet

- > Mie Goreng Jawa (Fried Noodles, Egg, Mix Vegetables, Leek, Crispy Shallot, Red Chili)
- > Ikan Woku (Fried Barramundi, Sweet Basil, Tomatoes, Pandan Leaves, Crispy Shallot)
- > Tongseng Kambing (Lamb Stew, White Cabbage, Tomatoes, Leek, Lamb Broth)
- > Sayur Asam (Tomatoes, Corn, White Cabbage, Long Bean, Chayote, Peanut, Tamarind)
- > Nasi Putih (Steamed Jasmine White Rice)

Dessert

- > Cendol Cake (Pandan Sponge, Avocado Mousse, Jackfruit, Sticky Rice Flour, Brown Sugar Jelly)
- > Es Teler (Crushed Ice, Jackfruit, Coconut, Avocado, Simple Syrup)
- > Batun Bedil (Glutinous Rice Cake Ball, Coconut Milk, Coconut Grated, Brown Sugar)
- > Tropical Fruits (Seasonal Local Cut and Whole Fruits)

Minimum groups of 40 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

International

Delight your attendees with a selection of international cuisine at your buffet, delivering the comforting and familiar flavors they love. Price starting from US\$ 35++/set/person

OPTION 1

Appetizer

> Watermelon and Feta Cheese Salad | Compressed Watermelon | Feta Cheese | Rocket Leaves | Water Cress | Red Sorel

OPTION 2

Appetizer

> Balsamic Melon Caprese Salad | Balsamic Reduction | Basil Pesto | Mozzarella Salad | Rocket | Olive Oil | Oregano

> Roasted Pumpkin and Carrot Salad | Baby Romaine | Green Bean | Ranch Dressing | Sunflower Seed
> Quinoa and Roasted Pumpkin Salad | Mix Herbs | Cherry Tomato | Sesame Dressing | Arugula | Pea Shoot

Bread
Oven Fresh Baked Hard and Soft Rolls: Butter | Vegan Butter

Soup
Spiced Carrot and Pumpkin Soup with Basil Pesto

Carving
Chicken Rotisserie | Cajun Spices | Chicken Jus | Roasted Root Vegetables

Buffet
> Pan Seared Garlic Butter Chicken | Green Bean | Butter | Garlic | Parsley
> Roast Barramundi | Lemon | Capers | Parsley
> Sweet and Sour Pork | Onion | Mix Pepper | Red Wine Vinegar | Pork Loin | Parsley
> Ratatouille | Eggplant | Tomato | Zucchini | Mix Pepper | Onion
> Assorted Potatoes | Baked Potatoes | Roast Baby Potatoes | Mashed Potatoes | Crispy Mashed Baby Potatoes (Choose 1)

Dessert
> Chocolate Brownies
> Apple Crumble
> Assorted Profiteroles | Vanilla | Chocolate | Matcha | Mix Berries | Mango | Coconut | Pistachio | Strawberry (Choose 2)
> Tropical Fruits | Seasonal Local Cut and Whole Fruits

> Niçoise Salad | Green Bean | Potatoes | Cherry Tomato | Olives | Egg | Lettuce | French Dressing
> Roasted Beetroot and Honey Mascarpone Salad | Pomelo | Tangerine | Apples | Fennel | Candied Walnut | Orange Dressing

Bread
Oven Fresh Baked Hard and Soft Rolls: Butter | Vegan Butter

Soup
Potato and Leek Soup | Cream | Parsley Oil | Sourdough Crouton

Carving
Roasted Whole Fish | Cherry Tomatoes | Olives | Lemon | Fennel Seed | Garlic | Herbs

Buffet
> Beef Steak | Baby Carrot | Creamy Mushrooms Sauce | Parsley
> Crispy Parmesan Crusted Fish | Parmesan Cheese | Parsley | Garlic | Tartar Sauce
> Pan Seared Chicken | Creamy Mushrooms Sauce | Button Mushroom | Parsley
> Roasted Vegetables | Pepper | Carrot | Zucchini | Cauliflower | Mushroom | Garlic Butter Sauce
> Assorted Potatoes | Baked Potatoes | Roast Baby Potatoes | Mashed Potatoes | Crispy Mashed Baby Potatoes (Choose 1)

Dessert
> Chocolate Cake
> Green Tea Panna Cota
> Assorted Cheesecake Mango | Strawberries | Mix Berries | Chocolate | Mix Nut | Cookies & Crumble (Choose 2)
> Tropical Fruits | Seasonal Local Cut and Whole Fruits

OPTION 3

Appetizer
> Winter Salad | English Spinach | Apple | Orange | Feta Cheese | Pomegranate | Candied Walnut | Lemon Dressing
> Cobb Salad | Avocado | Corn | Grilled Chicken | Cherry Tomatoes | Bacon | Egg | Parmesan Cheese | Baby Romaine | Balsamic Vinaigrette
> Mediterranean Bean Salad | Chickpeas | Cannellini Bean | Onion | Mix Lettuce | Cucumber | Blue Cheese | Cherry Tomatoes | Black Olives Olive Oil

Bread
Oven Fresh Baked Hard and Soft Rolls: Butter | Vegan Butter

Soup
Harira Soup | Beef Meat | Lentil | Tomato | Celery | Chickpeas | Lemon

Carving
Mushroom and Cauliflower Wellington | Creamy Spinach | Puff Pastry | Vegetable Jus

Buffet
> Buttermilk Herb Brined Chicken Breast | Honey Mustard Vinaigrette

- > Beef Stroganoff | Carrot | Broccoli | Mushroom | Cream | Parsley
- > Greek Style Calamari | Lemon | Butter | Parsley | Garlic | Chili
- > Vegetable Chop Suey | Bean Sprout | Snow Peas | Shitake Mushroom | Baby Corn | Oyster Sauce
- > Assorted Potatoes | Baked Potatoes | Roast Baby Potatoes | Mashed Potatoes | Crispy Mashed Baby Potatoes (Choose 1)

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Dessert

- > Chocolate Tangerine Cake
 - > Strawberry Shortcake
 - > Assorted Pana Cota | Mango | Strawberries | Mix Berries | Chocolate | Mix Nut | Cookies & Crumble (Choose 2)
 - > Tropical Fruits | Seasonal Local Cut and Whole Fruits
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Asian

Indulge in a delightful array of vibrant and enticing flavours of Asian dishes at your buffet. Price starting from US\$ 35++/set/person

OPTION 1

Appetizer

- > Beef Thai Salad | Pan Seared Beef | Onion | Tomato | Mix Pepper | Cilantro | Sweet and Spicy Dressing
 - > Nampu Salad | Mix Lettuce | Cucumber | Tomatoes | Carrot | Edamame | Wakame | Wafu Dressing
 - > Smashed Cucumber Salad | Pickled Cucumber | Red Radish | Chili Flakes | Sesame Oil | Sesame Seed
-

Bread

- Assorted Chinese Crullers | Nori Lavosh | Arabic Flat Bread : Butter | Vegan Butter
-

Soup

- Wonton Soup | Chicken Wonton | Bokcoy | Crispy Shallot | Leek | Chili Sauce
-

Carving

- Smoked Char Siu Beef Brisket | Five Spice Powder | Sesame Oil | Honey | Honey Beef Jus
-

Buffet

- > Crispy Lemon Chicken | Deep Fried Chicken Fillet | Lemon Sauce | Sesame Seed
 - > Pan Seared Teriyaki Fish | Barramundi | Teriyaki Sauce | Spring Onion | Mix Pepper
 - > Braised Pork Belly | Shaoxing Rice Wine | Five Spice Powder | Ginger | Black Soy Sauce
 - > Stir Fried Mix Vegetable | Broccoli | Cauliflower | Carrot | Asparagus | Garlic | Oyster Sauce
 - > Assorted Steamed Jasmine Rice | White Rice | Yang Chou Fried Rice | Peas White Rice | Turmeric Rice
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OPTION 2

Appetizer

- > Mango Papaya Salad | Young Mango | Young Papaya | Fish Sauce | Chili | Crushed Peanut
 - > Tofu Salad | Japanese Soft Tofu | Baby Romaine | Tomato | Cucumber | Sesame Oil | Sesame Seed | Ponzu Sesame Dressing
 - > Kimchi Coleslaw | Pickled White Chicory | Red Cabbage | Carrot | Asparagus | Leek | Sesame | Kimchi Jus
-

Bread

- Assorted Chinese Crullers | Nori Lavosh | Arabic Flat Bread : Butter | Vegan Butter
-

Soup

- Tom Yum Soup | Chicken | Tomatoes | Cilantro | Glass Noodle | Enoki Mushroom | Leek | Lime
-

Carving

- Slow Cooked Moroccan Lamb of Leg | Arabic Spices | Cumin | Pomegranate | Cucumber Mint Couscous | Lamb Jus
-

Buffet

- > Chicken Honey Sesame | Crispy Chicken | Honey Dressing | Spring Onion
 - > Stir Fried Beef Black Pepper | Mix Peppers | Beef | Black Pepper Sauce | Leek | Red Chili
 - > Spicy and Sour Squid | Stir Fried Squid | Asparagus | Leek | Onion | Spring Onion
 - > Stir Fried Bokcoy | Button Mushroom | Oyster Sauce
 - > Assorted Steamed Jasmine Rice | White Rice | Yang Chou Fried Rice | Peas White Rice | Turmeric Rice
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Dessert

- > Japanese Chiffon Cake | Matcha Azuki Cream
 - > Umali | Arabic Bread Pudding | Pistachio Crush
 - > Bolu Gulung | Rolled Sponge Cake | Vanilla Cream | Chocolate Flakes
 - > Tropical Fruits | Seasonal Local Cut and Whole Fruits
-

Dessert

- > Matcha Chiffon Cake | Matcha Azuki Cream
 - > Muhallabia | Rose Milk Pudding | Passion Fruit Sauce | Almond Flakes
 - > Honey Castela Cake | Sponge Cake | Strawberry Cream
 - > Tropical Fruits | Seasonal Local Cut and Whole Fruits
-

Minimum groups of 40 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Indian

Our flavourful Indian buffet menu offers a symphony of spices and dishes await your discerning taste buds. Price starting from US\$ 42++/set/person

OPTION 1

Appetizer

- > Chicken Tikka | Chicken | Indian Spices | Yogurt | Cooked in Tandoor
 - > Kaju Mater Ki Tikki | Cashew Nut | Green Peas | Spices | Deep Fry Patties
-

Salad

- > Corn Pomegranate Coconut Salad | Corn | Pomegranate | Fresh Coconut | Lemon
 - > Chana Chat | Chickpeas | Onions | Tomatoes | Tamarind Chutney | Spices Mint Chutney
-

Soup

- Tamatar Dhaniya Ka Shorba | Tomato | Coriander | Soup
-

Indian Bread

- Naan | Tandoori Roti | Lacha Paratha
-

Main Course

- > Vegetable Jalfrezi | Cauliflower | Carrots | Cabbage | French Beans | Cashew Nut | Butter Cream
 - > Dal Makhani | Black Lentil | Red Beans | Yellow Lentil | Butter | Tomato | Cream | Spices
 - > Mutton Rogan Josh | Lamb | Brown Onion | Tomato | Ginger | Garlic | Saffron | Yoghurt | Spices
 - > Fish Curry North Indian Style | Barramundi Fish | Onion | Tomato | Ginger | Garlic | Curry Powder
 - > Basmati Rice | Indian Rice
 - > Green Peas Pulao | Basmati Rice | Green Peas | Ghee | Spice
 - Condiment: Papadam | Assorted Raita | Mango Achar | Vegetables
-

Dessert

- > Gajar Ka Halwa | Carrot Pudding | Carrots | Milk | Sugar | Ghee | Cardamom | Nuts
- > Rice Kheer | Basmati Rice | Milk | Sugar | Ground Spices | Nuts

OPTION 2

Appetizer

- > Paneer Tikka | Cottage Cheese | Indian Spices | Yogurt | Vegetable | Cooked in Tandoor
 - > Chicken 65 | Chicken Indian Spices | Ginger Garlic Paste | Gram Flour
-

Salad

- > Kachumbari Salad | Onion | Cucumber | Tomato | Coriander | Capsicum | Yoghurt | Chat Masala
 - > Fatoush | Mix Pepper | Onion | Tomatoes | Baby Romaine | Arabic Bread | Harisa | Lemon | Olive Oil
-

Soup

- Vegetable Shorba | Mix Vegetable | Indian Spice | Black Pepper | Cream
-

Indian Bread

- Naan | Tandoori Roti | Lacha Paratha
-

Main Course

- > Paneer Lababdar | Cottage Cheese | Cashew Nut | Tomato | Onion | Spices
 - > Dal Tadka Yellow L Lentil Cumin | Garlic | Ghee Asafetida | Chili | Onion | Garlic
 - > Aloo Jeera | Cumin | Potatoes | Asafetida | Spices | Onion | Garlic | Ginger
 - > Butter Chicken | Chicken | Tomato | Cashew Nut | Butter | Cream | Spice Honey
 - > Basmati Rice | Indian Rice
 - > Green Peas Pulao | Basmati Rice | Green Peas | Ghee | Spice
 - Condiment: Papadam | Assorted Raita | Mango Achar | Vegetables
-

Dessert

- > Gulab Jamun | Fried Milk Balls That Are Soaked in a Sweet | Sticky Sugar Syrup

> Tropical Fruits | Seasonal Local Cut and Whole Fruits

> Rice Kheer | Basmati Rice | Milk | Sugar | Ground Spices | Nuts

> Tropical Fruits | Seasonal Local Cut and Whole Fruits

Minimum groups of 40 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Barbeque

Indulge your attendees in a flavourful journey with a selection of grilled meats and succulent seafood delights at your buffet. Price starting from US\$ 75++/person

MENU

Salad

> Grand Salad Bowl | Romaine Lettuce | Beef Bacon | Parmesan Cheese | House Smoked Chicken | Ciabatta Croutons | Garlic Parmesan Dressing

> Glass Noodles and Seafood Salad | Spicy Roasted Chili Dressing | Celery | Shallots | Lemongrass | Cilantro

> Roasted Pumpkin and Carrot Salad | Green Bean | Ranch Dressing | Mix Seeds

> Make Your Own Salad | Assorted Seasonal Lettuce | Baby Romaine | Iceberg | Loloroso | Wild Rocket | Thousand Island | Balsamic Vinaigrette | Basil Pesto | Toasted Sesame Seeds | Sunflower Seeds | Pumpkin Seeds | Flax Seeds | Sliced Mixed Chili

Appetizer

Prawn Cocktail | Poached Prawns | Hot Dip | Cocktail Sauce | Lemon and Caper Aioli | Iceberg Lettuce

Barbeque

> Kushiyaki Trolley | Chicken and Beef Yakitori | Tofu and Mix Pepper | Soy Sauce | Togarashi | Sesame Seed | Spring Onion

> Satay Trolley | Chicken | Beef | Peanut Sauce | Sweet Soy Sauce | Crispy Shallot | Sambal

> Grill Section | King Prawns | Squid | Fillet Chicken Thighs | Beef Medallion | Corn on the Cob | Barbeque Sauce | Jimbaran Sauce

Carving

> Roasted Whole Fish | Cherry Tomatoes | Olives | Lemon | Garlic Herbs

> Slow Cooked Smoked Beef Brisket | Barbeque Sauce | Roots Vegetable | Baby Potato

Live Station

Shawarma Stations | Chicken Shawarma | Homemade Pita Bread | Sumac Salad | Tahini Sauce

Soup

Seafood Chowder | Fish | Clam | Shrimp | Coconut Milk | Spring Onion

Main Course

> Wok Fried Beef Tenderloin | Ginger Garlic Oyster Sauce

> Grilled Fish | Teriyaki Sauce | Ginger | Scallion

> Vegetable Thai Green Curry | Eggplant | Basil | Chili

> Nasi Putih | Steamed White Rice

Dessert

> Roasted Pineapples | Grilled Pineapples Vanilla and Brown Sugar Glazed | Coconuts Gelato

> Tropical Fruits | Seasonal Local Cut and Whole Fruits

> Espresso Chocolate Molten Cake | Whipped Cream

> Cheesecake Factory | Passion Fruit and Mango Cheesecake | Strawberries Cheesecake

Homemade Gelato and Sorbet

Assorted of Coulis, Sauces and Toppings

Minimum groups of 70 people. Venue is included. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Buffet Enhancements

Elevate your dining experience and delight your attendees further with the addition of a live station buffet, where culinary artistry comes to life.

INDONESIAN AND ASIAN (STARTING FROM US\$ 6++/OPTION/PERSON)

Sate Ayam | Chicken Skewer | Peanut Sauce | Sweet Soy Sauce | Sambal | Crispy Shallot

Sate Marangi | Beef Skewer | Coriander Seed | Sweet Soy Sauce | Soybean Sambal | Crispy Shallot

Sate Lilit | Minced Fish Skewer | Balinese Spices | Sambal Embe

Kambing Guling | Whole Roasted Lamb | Chili Sweet Soy Sauce | Rice Cake in Banana Leaves (Min 50 Pax)

Babi Guling | Whole Pork Roast | Balinese Spices | Cassava Leaf | Sambal Matah (Min 50 Pax)

Kushiyaki | Japanese Skewer | Chicken and Leek | Pork | Tofu and Pepper | Teriyaki Sauce | Spring Onion | Sesame Seed | Togarashi

Live Sashimi Bar | Tuna | Snapper | Barramundi | Soy Sauce | Wasabi | Pickle Ginger | Togarashi

Live Sushi Bar | Mix Vegetable Maki Roll | California Roll | Inari | Soy Sauce | Wasabi | Pickle Ginger | Togarashi

Live Tuna Carving | Tuna Carpaccio | Spring Onion | Yuzu Soy Dressing (Min 50 Pax)

DESSERT (STARTING FROM US\$ 5++/OPTION/PERSON)

Udon Station | Udon Noodle | Chicken or Vegetable Curry | Togarashi | Spring Onion

Ramen Station | Ramen Noodle | Shoyu Broth | Pan Seared Chicken | Spring Onion | Togarashi

Live Pho Stations | Vietnamese Noodle Soup | Flat Rice Noodle | Beef Broth | Beef Slice | Mint Leaves | Cilantro

Live Roast Pineapples

Grilled Pineapples Vanilla and Brown Sugar Glazed with Coconuts Gelato

Gelato and Sorbet Stations

5-6 Chef's Choice with Chocolate Sauce, Strawberries Sauce, 5 Toppings

INTERNATIONAL (STARTING FROM US\$ 6++/OPTION/PERSON)

Make Your Own Salad

Assorted Seasonal Lettuce | Baby Romaine | Iceberg | Loloroso | Wild Rocket | Thousand Island | Balsamic Vinaigrette | Basil Pesto | Toasted Sesame Seeds | Sunflower Seeds | Pumpkin Seeds | Flax Seeds | Sliced Mixed Chili

Diy Nachos | Corn Tortillas | Tomato Salsa | Avocado Guacamole | Chilis Beef Corn Carne | Fava Bean Corn Carne | Sour Cream | Spring Onion

Chicken Shawarma | Grilled Chicken | Arabic Spices | Arabic Flat Bread | Sumac Salad | Garlic Tahini Sauce

Live Chicken Tandoori | Pot Grilled Chicken | Indian Spices | Kachumber Salad | Raita

Pasta Station | Assorted Pasta | Creamy Alfredo Sauce | Tomato Sauce | Parsley | Parmesan Cheese

Falafel Wraps | Chickpeas Ball | Yogurt | Onion | Tomato | Sumac

Buffet Enhancements must be paired with one of the main buffet menus. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System



The Shipwreck

Mark your joyous occasions with our thoughtfully designed themed buffet, "The Shipwreck," and embark on a culinary voyage where delicious cuisine awaits. Price starting from US\$ 145++/person

MENU

Seaside Smoked Salmon (Cold Smoked Salmon with Sour Cream)

Cast Away Cocktail (White Crab Meat with Diablo Sauce)

Avocado Ahoi (Avocado Salad, Cherry Tomato, Corn, Romaine Lettuce)

Lifeboat Lobster Bisque (Served in Coconut Shell with Coconut Milk, Spring Onion)

Shipwreck Sashimi (Tuna, Snapper, Pompano, Togarashi, Soy Sauce, Pickle Ginger, Wasabi)

Potato and Pearl (Charcoal Roasted Potato, Afruga)

Kraken Tentacles (Sous Vide Octopus, Seaweed Salad, Sesame Dressing)

Paradise Paella (Turmeric Rice with Vegetables)

Wilson Watermelon (Grilled Compressed Pickled Watermelon Salad)

Surf and Turf Skewer (Grilled Beef Wagyu Rump, Grilled King Prawn, Vegetable Skewer, Salsa Verde)

Firepit Hanging Chicken (Woodfire Charcoal with Banana Ketchup)

Pinacolada (Roasted Pineapple, Rum, Coconut Ice Cream)

Marooned Mango (Mango Sticky Rice with Pandan Ice Cream)

Minimum groups of 100 people. Thematic venue set-up is included. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

The Carnival

Mark your joyous occasions with our thoughtfully designed themed buffet, "The Carnival", and experience the vibrant energy, colorful festivities, and delightful cuisines. Price starting from US\$ 145++/person

MENU

Loaded Nachos (Guacamole, Tomato Salsa, Mashed Refried Beans, Sour Cream, Cilantro)

Grilled Picanha (Sirloin, Dry Rub)

Roasted Pumpkin (Orange Segments, Cinnamon and Cacao)

Spinach Salad (Mango, Feta, Lime Vinaigrette)

Corn Soup (Smoked Chicken, Jalapeno, Green Tomato Salsa)

Grilled Sticky Pot Chicken with Spices, Brown Sugar, Honey

Prawn, Mushroom, Albondigas Skewers

Potato Norquist in Roasted Pepper Sauce

Sancocho, Mix Vegetable Stew

Spanish Mackerel Baked in Banana Leaf, Salsa Verde

Grilled Corn (Corn on the Cob, Grated Cheese, Cajun, Cilantro, Lime)

Jambalaya (White Rice, Tomato, Mix Pepper, Broccoli, Okra)

Churros with Dulce Leche Sauce

Paletas (Frozen Fruit Lollipops)

Arroz Con Leche (Mexican Rice Pudding)

Minimum groups of 100 people. Thematic venue set-up is included. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Lost In The Jungle

Mark your joyous occasions with our thoughtfully designed themed buffet, "Lost in Jungle", where an array of wildscape flavours await your senses. Price starting from US\$ 145++/person

APPETIZER

Potato and Pearls

Amazone Avocado Salad

Watermelon-feta Cheese Salad

Crab Crawlers Cocktail

Tuna Sashimi

Smoked Salmon

Ceviche

WOODFIRE

Grilled Chicken Lemongrass Skewers

Beef, Prawn and Mushroom Skewers

Grilled Seafood Wrapped in Banana Leaf

Roast Duck, Pineapple Chutney

Whole Roasted Lamb or Pork (Choice of 1)

Bamboo Stuffed with Spiced Rice and Cashew Nuts

SWEET

Hibiscus Tea Poached Forest Fruit, Vanilla Ice Cream

Coconut Custard, Passion Fruit Coulis, Roasted Mango Compote

Mango Sticky Rice

Choco Jungle Mud Pie, Banana

Pina Colada

Minimum groups of 150 people. Thematic venue & set-up is included. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Pasar Senggol

Mark your joyous occasions with our thoughtfully designed themed buffet, "Pasar Senggol", and dine under the stars at our exquisite venue. Price starting from US\$ 100++/person

SOUP

Pumpkin Lime Leaf Soup

Lobster Bisque

HOT

Braised Vegetable Casseroles

River Pebble Baked Potatoes, Sour Cream, Bacon Bits

SATAY TROLLEY

Satay Lilit (Grilled Chicken & Fish Meat, Balinese Spices, Grated Coconut)

Satay Kabet (Grilled Pork Belly, Sweet Soya Sauce, Bird Eye Chili)

Satay Plecing (Grilled Beef Tenderloin, Bird Eye Chili, Lime, Red Chili)

Satay Madura (Grilled Chicken, Peanuts Sauce, Sweet Soya Sauce, Rice Cake, Crispy Shallot)

FROM THE WOK

Nasi Goreng (Fried Rice, Eggs, Cabbage, Sweet Soy Sauce, Greens Vegetables, Red Chili)

Mie Goreng (Fried Noodles, Eggs, Cabbage, Sweet Soy Sauce, Greens Vegetables)

Beef Rendang (Beef Stew, Grated Coconut, Coconut Milk, Indonesian Spices)

FRYING BASKET

Seran - Seran (Fried Minced Chicken, Grated Coconut, Balinese Spices)

Crispy Calamari Suna Cekuh (Deep Fried Squid, Garlic, Lesser Galangal, Turmeric)

Ayam Goreng Kalas (Deep Fried Chicken, Ginger, Turmeric, Galangal, Lemon Grass)

SOUP STATION

Fish Soup (Mackerel, Cucumber, Turmeric, Lime Leaf, Balinese Spices)

Wong Dadah (Vegetables Soup, Mushroom Stock, Button Mushroom, Coconut Milk, Celery)

Condiments: Sliced Lime | Fried Shallots | Green Chili Sambal

STATION

Martabak Telor (Crispy Egg Pancake, Minced Chicken, Eggs, Leeks)

Martabak Telor (Crispy Egg Pancake, Minced Chicken, Eggs, Leeks)

Grilled Corn on the Cob (Chili Butter, Sweet Soy Butter Glazed)

FROM THE WOK (VEGETARIAN)

Sayur Ulih (Braised Seasonal Vegetables, Coconut Cream, Turmeric, Balinese Spices)

Tumis Sayur (Wok Fried Mixed Vegetables, Garlic, Soy Sauce, Ginger)

Nasi Putih (Steamed White Rice)

Tum Ayam (Steamed Minced Chicken in Banana Leaves, Balinese Spices)

Condiments: Vegetable Pickles | Soy Sauce | Sliced Chilies

FRYING BASKET (VEGETARIAN)

Ubi Goreng (Deep Fried Sweet Potatoes)

Balinese Spring Roll (Vegetable Spring Roll, Fermented Soya Bean Sauce, Soya Bean Cake, Tofu)

Keladi Goreng (Deep Fried Taro, Tapioca Flour, Garlic, Balinese Spices)

GRILL STATION

Pork Ribs

Beef Tenderloin

Fish

Clams

Squids

King Prawn

SAMBAL BAR

Sambal Terasi (Red Chilies, Shrimp Paste, Tomatoes, Garlic, Shallots)

Sambal Matah (Fresh Shallots, Garlic, Lemongrass, Coconut Oil, Bird Eye Chili, Lime)

Sambal Embe (Fried Shallots, Garlic, Bird Eye Chili, Shrimp Paste)

Sambal Bawang (Fresh Shallots, Garlic, Coconut Oil, Bird Eye Chili, Lime)

Sambal Kecicang (Fresh Shallots, Garlic, Coconut Oil, Bird Eye Chili, Lime, Torch Ginger)

SALAD

Plecing Kangkung (Water Spinach Salad, Tomatoes, Chilies, Shrimp Paste)

Rujak Buah (Young Papaya, Jicama, Pineapple, Star Fruit, Young Mango, Tamarind Sauce)

Lalapan (Cucumber, Sweet Basil, Curly Lettuce, Tomatoes, Long Bean, Squash Gourd)

Lawar Kuwir (Long Bean, Duck Meat, Grated Coconut, Chili, Garlic, Turmeric)

Urap Ikan (Fried Fish, Toasted Grated Coconut, Balinese Spices, Lime Leaf)

Serobotan (Water Spinach, Bean Sprout, Spinach, Bitter Gourd, Toasted Grated Coconut)

DESSERT

Tropical Fruit (Assorted Seasonal Tropical Whole and Sliced Fruits)

Jajanan Pasar (Indonesia Traditional Cake)

Lukis Sticky Rice | Brown Sugar | Grated Coconut | Pandan Leaf | Waluh | Pumpkin | Rice Flour | Grated Coconut | Sugar | Banana Leaf | Klepon | White Sticky Rice Flour | Grated Coconut | Brown Sugar | Bantal | White Sticky Rice Flour | Banana | Bamboo Leaf | Cerorot | Rice Flour | Brown Sugar | White Sugar | Coconut Milk | Godoh | Banana | Flour | Palm Sugar | Condensed Milk | Sumping | Rice Flour | Pumpkin | Brown Sugar | Grated Coconut | Banana Leaf

Jaje Laklak (Balinese Pancake, Rice Flour, Coconut Milk, Palm Sugar, Pandan Leaf)

Batun Bedil (Glutinous Rice Cake Ball, Coconut Milk, Coconut Grated, Brown Sugar)

Es Daluman (Palm Sugar Syrup, Coconut Milk, Pandan Jelly, Tapioca Pearls, Simple Syrup)

CARVINGS

Ayam Betutu (Grilled Steamed Chicken, Banana Leaf, Balinese Spices)

Bebek Goreng (Deep Fried Duck, Lemongrass, Galangal, Lime Leaf, Ginger, Turmeric, Chilies)

Urutan Ayam (Pan Seared Chicken Sausages, Garlic, Shallots, Ginger, Peppercorns)

Babi Guling or Kambing Guling (Roasted Suckling Pig or Lamb, Balinese Spices, Cassava Leaf, Turmeric)

KERUPUK (CRACKERS)

Shrimp Crackers

Rice Crackers

Emping Crackers

Potato Crackers

Bubur Injin (Black Sticky Rice Porridge, Coconut Milk, Sugar)

Homemade Gelato & Sorbet

5 Flavors with Chocolate Chips, Vanilla Sauce, Chocolate Sauce, Sliced Almonds

Minimum groups of 100 people. Thematic venue set-up is included. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System



International

Savor our meticulously curated set menu, artfully showcasing international favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage. Price starting from US\$ 70++/course set/person

3-COURSE SET MENU - OPTION 1

Appetizer

Jumbo Crab Salad | Avocado | Mango Relish | Chipotle Dijon Vinaigrette

Main

Surf and Turf | Herb Crusted Beef Australian Short Ribs | Grilled King Prawns Roasted Corn | Tarragon Polenta | Asparagus | Ginger Jus | Tuille

Dessert

Fresh Pear Poached in Raspberry Syrup | Amaretto Panna Cotta | Pear Ice Cream | Chocolate

3-COURSE SET MENU - OPTION 2

Appetizer

Compressed Watermelon | Ricotta Cheese | Tomato Marmalade | Lime Dressing | Grilled Baby Romaine Lettuce | Peas Puree | Crusted Sunflower Seeds

Main

Grilled Seabass Fillet Almond Sage Butter | Fennel Jus | Basil | Poached Butternuts Squash | Pumpkin Puree | Tuille

Dessert

Chocolate Dome | Caramelized Almonds | Chocolate Lamelles | Sparkled Strawberries Coulis

3-COURSE SET MENU - OPTION 3

Appetizer

Roasted Butternut Squash | Ricotta Cheese | Grilled Romaine Lettuce | Green Peas Puree | Tomato Tuille | Orange Dressing | Crusted Pumpkin Seeds

Main

4-COURSE SET MENU - OPTION 1

Appetizer

Jumbo Crab Salad | Avocado | Mango Relish | Chipotle Dijon Vinaigrette

Soup

Grilled Duck Breast | Purple Cabbage Puree | Honey Glazed Baby Carrots | Potato Dauphinoise | Duck Jus | Juniper Berries

Dessert

Matcha Tofu Cheesecake | Mango Custard | Almonds Tuille

4-COURSE SET MENU - OPTION 2

Appetizer

Compressed Watermelon | Ricotta Cheese | Tomato Marmalade | Lime Dressing | Grilled Baby Romaine Lettuce | Peas Puree | Crusted Sunflower Seeds

Soup

Roasted Cauliflower Soup | Focaccia Tapenade Croutons | Basil Oil

Main

Grilled Seabass Fillet Almond Sage Butter | Fennel Jus | Basil | Poached Butternuts Squash | Pumpkin Puree | Tuille

Dessert

Chocolate Dome | Caramelized Almonds | Chocolate Lamelles | Sparkled Strawberries Coulis

Creamy Mushroom Soup | Garlic Croutons | Extra Virgin Olive Oil

Main

Surf and Turf | Herb Crusted Beef Australian Short Ribs | Grilled King Prawns | Roasted Corn | Tarragon Polenta | Asparagus | Ginger Jus | Tuille

Dessert

Fresh Pear Poached in Raspberry Syrup | Amaretto Panna Cotta | Pear Ice Cream | Chocolate

4-COURSE SET MENU - OPTION 3

Appetizer

Roasted Butternut Squash | Ricotta Cheese | Grilled Romaine Lettuce | Green Peas Puree | Tomato Tuille | Orange Dressing | Crusted Pumpkin Seeds

Soup

Potato and Leek Soup | Parsley Oil | Sourdough Garlic Croutons

Main

Grilled Duck Breast | Purple Cabbage Puree | Honey Glazed Baby Carrots | Potato Dauphinoise | Duck Jus | Juniper Berries

Dessert

Matcha Tofu Cheesecake | Mango Custard | Almonds Tuille

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Asian

Savor our meticulously curated set menu, artfully showcasing Asian favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage. Price starting from US\$ 70++/course set/person

3-COURSE SET MENU - OPTION 1

Appetizer

Line Caught Hamachi | Sliced Fish Cured with Citrus | Pomelo | Whipped Avocado | Watercress | Rice Crackers

Main

Pan Seared Pigeon Fillet | Coconut Rice | Quail Eggs | Fried Garlic | Coconut Broth | Chicken Skin Tuille | Pickles Shallots

Dessert

Lemongrass Panna Cota | Passionfruit | Mango | Coconut Ice

3-COURSE SET MENU - OPTION 2

Appetizer

Cold Smoked Tuna | Coconut Milk | Calamansi and Coriander | Cured Lemon

Main

24 Hours Slow Cooked Australian Beef Short Ribs | Tomato Sambal | Oxtail-potato Sesame Fritters | Rendang Sauce | Rempyek | Cucumber Pickles

Dessert

Cream

3-COURSE SET MENU - OPTION 3

Appetizer

Tahu Gejrot | Inari Tofu Stuffed with Soft Tofu | Tamarind Dressing | Afruga

Main

Bebek Kalio | Grilled Duck Breast | Sesame Duck Parfait Choux | Kalio Sauce | Tomato Tuile | Pickles | Cassava Leaf

Dessert

Colenak | Jackfruits Compote | Almond Tuile | Dry Coconut

4-COURSE SET MENU - OPTION 2

Appetizer

Cold Smoked Tuna | Coconut Milk | Calamansi and Coriander | Cured Lemon

Soup

Soto Ayam | Chicken Broth | Scallion | Fried Shallots | Vermicelli Noodles | Cabbage | Tomatoes

Main

24 Hours Slow Cooked Australian Beef Short Ribs | Tomato Sambal | Oxtail-potato Sesame Fritters | Rendang Sauce | Rempeyek |cucumber Pickles

Dessert

Pandan Leaf Custard | Mango Compote | Coconut Tuile

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Japanese

Savor our meticulously curated set menu, artfully showcasing Japanese favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage. Price starting from US\$ 70++/course set/person

3-COURSE SET MENU - OPTION 1

Appetizer

Pandan Leaf Custard | Mango Compote | Coconut Tuile

4-COURSE SET MENU - OPTION 1

Appetizer

Line Caught Hamachi | Sliced Fish Cured with Citrus| Pomelo | Whipped Avocado | Watercress | Rice Crackers

Soup

Soup Ikan Kemangi | Barramundi Fish | Green Tomatoes | Kemangi | Bilimbi | Lemongrass

Main

Pan Seared Pigeon Fillet | Coconut Rice | Quail Eggs| Fried Garlic | Coconut Broth | Chicken Skin Tuile | Pickles Shallots

Dessert

Lemongrass Panna Cota | Passionfruit | Mango | Coconut Ice Cream

4-COURSE SET MENU - OPTION 3

Appetizer

Tahu Gejrot | Inari Tofu Stuffed with Soft Tofu | Tamarind Dressing | Afruga

Soup

Sayur Lodeh | Coconut Vegetables Soup | Corn | Young Jackfruits | Long Bean

Main

Bebek Kalio | Grilled Duck Breast | Sesame Duck Parfait Choux | Kalio Sauce | Tomato Tuile | Pickles | Cassava Leaf

Dessert

Colenak | Jackfruits Compote | Almond Tuile | Dry Coconut

3-COURSE SET MENU - OPTION 2

Appetizer

Renkon Zuke | Steam Lotus Root | Sesame Dressing

Main

Age Dashi | Deep Fried Silken Tofu | Yuzu Mustard

Dessert

Yuki | Yuzu Chocolate Mousse | Mango Coulis | Hazelnut Royaltine
| Mango Sorbet

3-COURSE SET MENU - OPTION 3

Appetizer

Tuna Tataki | Yellow Fin Tuna | Honey Ginger Dressing

Main

Wagyu Tare | Wagyu Rump | Wasabi Mashed Potato | Gari Sauce

Dessert

Tofu Yuzu | Tofu Cheesecake | Matcha Ganache | Yuzu Vanilla
Cream | Mango Coulis

4-COURSE SET MENU - OPTION 1

Appetizer

Renkon Zuke | Steam Lotus Root | Sesame Dressing

Soup

Miso Shiru | Soft Tofu | Wakame | Shimeji | Spring Onion

Main

Age Dashi | Deep Fried Silken Tofu | Yuzu Mustard

Dessert

Yuki | Yuzu Chocolate Mousse | Mango Coulis | Hazelnut Royaltine
| Mango Sorbet

4-COURSE SET MENU - OPTION 3

Appetizer

Tuna Tataki | Yellow Fin Tuna | Honey Ginger Dressing

Soup

Kaisen Miso | Spicy Miso Seafood Soup | Spring Onion

Main

Wagyu Tare | Wagyu Rump | Wasabi Mashed Potato | Gari Sauce

Dessert

Moriwase | Assorted Sushi and Sashimi | Soy Sauce Gel | Wasabi |
Gari

Main

Sake Matcha | Fish Teriyaki | Asparagus | Matcha Powder

Dessert

Tofu Yuzu | Tofu Cheesecake | Matcha Ganache | Yuzu Vanilla
Cream | Mango Coulis

3-COURSE SET MENU - OPTION 4

Appetizer

Sakana Ponzu | White Fish Carpaccio | Ponzu | Micro Herb

Main

Madai Truffle | Charcoal Snapper | Baby Potato | Truffle Sauce

Dessert

Matcha Rush | Match Custard | Matcha Sticky Rice Dumpling |
Azuki Paste | Matcha Gelato | Brown Sugar Crumble

4-COURSE SET MENU - OPTION 2

Appetizer

Moriwase | Assorted Sushi and Sashimi | Soy Sauce Gel | Wasabi |
Gari

Soup

Goma Miso | Sesame Miso Soup | Tofu | Mushroom

Main

Sake Matcha | Fish Teriyaki | Asparagus | Matcha Powder

Dessert

Tofu Yuzu | Tofu Cheesecake, Matcha Ganache | Yuzu Vanilla
Cream | Mango Coulis

4-COURSE SET MENU - OPTION 4

Appetizer

Sakana Ponzu | White Fish Carpaccio | Ponzu | Micro Herb

Soup

Oden | Clear Shoyu Broth | Fish Cake | Green Onion

Main

Madai Truffle | Charcoal Snapper | Baby Potato | Truffle Sauce

Dessert

Tofu Yuzu | Tofu Cheesecake, Matcha Ganache | Yuzu Vanilla Cream | Mango Coulis

Matcha Rush | Match Custard | Matcha Sticky Rice Dumpling | Azuki Paste | Matcha Gelato | Brown Sugar Crumble

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Italian

Savor our meticulously curated set menu, artfully showcasing Italian favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage. Price starting from US\$ 70++/course set/person

3-COURSE SET MENU - OPTION 1

Appetizer

Italian Pasta Salad | Orecchiette | Kalamata Olives | Basil Pesto | Cucumber | Tomato Cherry | Anchovies

Main

Grilled Lamb Chop | Peperonata | Polenta | Rosemary Lamb Jus

Dessert

Ciocolato | Chocolate Mousse | Chocolate Truffles | Chocolate Tuile | Chocolate Gelato | Whipped Chantilly

3-COURSE SET MENU - OPTION 2

Appetizer

Balsamic Parmesan Asparagus | Roasted Asparagus | Sundried Cherry Tomatoes | Balsamic

Main

Grill Swordfish | Swordfish | Clams and Lobster Bisque | Spinach

Dessert

Tiramisu | Mascarpone Cream | Espresso | Ladyfinger | Cocoa

3-COURSE SET MENU - OPTION 3

Appetizer

Yellow Fin Tuna | Lemon Olive Dressing | Tomato | Chive | Capers

Main

Chicken Cacciatore | Rigatoni | Chicken Cacciatore | Tomato Sauce and Chicken Jus

Dessert

Vanilla Pannacotta | Strawberry Compote | Vanilla Crumble | Strawberry Sorbet

4-COURSE SET MENU - OPTION 1

Appetizer

Italian Pasta Salad | Orecchiette | Kalamata Olives | Basil Pesto | Cucumber | Tomato Cherry | Anchovies

Soup

Italian Style Garlic Soup | Garlic Soup | Cream | Sourdough Croutons

Main

Grilled Lamb Chop | Peperonata | Polenta | Rosemary Lamb Jus

Dessert

Ciocolato | Chocolate Mousse | Chocolate Truffles | Chocolate Tuile | Chocolate Gelato | Whipped Chantilly

4-COURSE SET MENU - OPTION 2

Entree

Balsamic Parmesan Asparagus | Roasted Asparagus | Sundried Cherry Tomatoes | Balsamic

Appetizer

Eggplant Involtini | Eggplant | Tomato Sauce | Ricotta Crumbs |

4-COURSE SET MENU - OPTION 3

Appetizer

Yellow Fin Tuna | Lemon Olive Dressing | Tomato | Chive | Capers

Soup

Creamy Cauliflower Soup | Cream | Parsley Oil | Crispy Croutons

Basil
.....
Main
Grill Swordfish | Swordfish | Clams and Lobster Bisque | Spinach
.....
Dessert
Tiramisu | Mascarpone Cream | Espresso | Ladyfinger | Cocoa
.....

Main
Chicken Cacciatore | Rigatoni | Chicken Cacciatore | Tomato
Sauce
.....
Dessert
Vanilla Pannacotta | Strawberry Compote | Vanilla Crumble |
Strawberry Sorbet
.....

Minimum groups of 25 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Wedding / Pavilion By The Sea

Savor our meticulously curated set menu, specially crafted for weddings, carefully crafted anew each day to ensure a delightful and diverse culinary voyage. Price starting from US\$ 70++/course set/person

3-COURSE SET MENU - OPTION 1

Appetizer
Seared Hokkaido Scallop | Pickles Fennel | Sliced Green Apples |
Toasted Almond Watercress | Miso Beurre Blanc | Pea Shoot
.....
Main Course
Potatoes Domino Dauphinoise | Carrot Tuile | Toasted Baby
Carrot | Rosemary | Maple | Slow Cooked Beef Australian Short
Ribs | Shallot & Red Wine Jus
.....
Dessert
Green Apple and Yuzu Mousse | Raspberry Sorbet | Burnt White
Chocolate | Lemon Gel
.....

3-COURSE SET MENU - OPTION 2

Appetizer
Yellowfin Tuna Crudo | Avocado Mousse | Orange Segment |
Toasted Walnut | Fennel | Cassava Chips
.....
Main Course
Grilled Snapper | Poached Purple Cabbage Puree | Asparagus |
Edamame Bean | Pickled Shallot | Lemon Butter Sauce | Polenta
Gratin
.....
Dessert
Jasmine Tea | Ivory and Mascarpone Mousse | Lychee Jelly |
Dehydrate Meringue | Strawberry Sorbet
.....

3-COURSE SET MENU - OPTION 3

Appetizer
Salmon Ceviche | Fresh Shallot | Lemongrass | Banana Blossom |
Cassava Chips | Chili
.....
Main Course
Slow Cooked and Grilled | Duck Breast | Tangy Kluwek Sauce |
Cucumber Pickles | Red Rice Salted Fish | Rempeyek | Green Chili
Chutney
.....
Dessert
Coconut and Pandan Mousse | Colenak | Fermented Casava |
Cashew Nut Crumble | Brown Sugar Ice Cream | Coconut Tuile
.....

4-COURSE SET MENU - OPTION 1

Appetizer
Seared Hokkaido Scallop | Pickles Fennel | Sliced Green Apples |
Toasted Almond | Watercress | Miso Beurre Blanc | Pea Shoot
.....
Soup
Pumpkin & Butternut Squash Soup | Herbs | Cream | Pesto
Sourdough Croutons
.....
Main Course
Slow Cooked Beef Australian Short Ribs | Shallot & Red Wine Jus |
Potatoes Domino Dauphinoise | Carrot Tuile | Roasted Baby
Carrot | Rosemary | Maple
.....
Dessert
Green Apple and Yuzu Mousse | Raspberry Sorbet | Burnt White
Chocolate | Lemon Gel
.....

4-COURSE SET MENU - OPTION 2

Appetizer

Yellowfin Tuna Crudo | Avocado Mousse | Orange Segment |
Toasted Walnut | Fennel | Cassava Chips

Soup

Mushroom on the Season Soup | Champignon | King Oyster
Mushroom | Cream | Herbs | Garlic Sourdough Croutons

Main Course

Grilled Snapper | Poached Purple Cabbage Puree | Asparagus |
Edamame Bean | Pickled Shallot | Lemon Butter Sauce | Polenta
Gratin

Dessert

Jasmine Tea Ivory and Mascarpone Mousse | Lychee Jelly |
Dehydrate Meringue | Strawberry Sorbet

5-COURSE SET MENU - OPTION 1

Appetizer

Seared Hokkaido Scallop | Pickles Fennel | Sliced Green Apples|
Toasted Almond | Watercress | Miso Beurre Blanc | Pea Shoot

Salad

Burrata Salad | Burrata | Cherry Tomatoes | Grissini Stick | Pepper
| Pesto | Balsamic Reduction

Soup

Pumpkin & Butternut Squash Soup | Herbs | Cream | Pesto
Sourdough Croutons

Main Course

Slow Cooked Beef Australian Short Ribs | Shallot & Red Wine Jus |
Potatoes Domino Dauphinoise | Carrot Tuile | Roasted Baby
Carrot | Rosemary | Maple

Dessert

Green Apple and Yuzu Mousse | Raspberry Sorbet | Burnt White
Chocolate | Lemon Gel

5-COURSE SET MENU - OPTION 2

Appetizer

Yellowfin Tuna Crudo | Avocado Mousse | Orange Segment | Toasted Walnut | Fennel | Cassava Chips

Salad

Nicoise Salad | Potato | Olives | Tomatoes | Green Bean | Anchovies | Quail Egg | Vinaigrette

Soup

Mushroom on the Season Soup | Champignon | King Oyster Mushroom | Cream | Herbs | Garlic Sourdough Croutons

Main Course

Grilled Snapper | Poached Purple Cabbage Puree | Asparagus | Edamame Bean | Pickled Shallot | Lemon Butter Sauce | Polenta
Gratin

Dessert

Jasmine Tea Ivory and Mascarpone Mousse | Lychee Jelly | Dehydrate Meringue | Strawberry Sorbet

Minimum groups of 40 people and maximum of 90 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A
Comprehensive and Independently Audited Food Safety Management System



Indonesian

Embrace our exquisite sharing menu, a culinary symphony of Indonesian delights served family-style, tailor-made to elevate your moments of joy and enhance your celebrations. Price starting from US\$ 48++/person

APPETIZER

Sayur Urab (Long Beans, Bean Sprout, Spinach, Grated Coconut, Balinese Spices, Crispy Shallot)

Gado – Gado (Mix Indonesian Salad, Bean Sprout, White Cabbage, Soybean Cake, Tofu, Boiled Egg, Peanut Sauce)

Asinan Jakarta (White Cabbage, Bean Sprouts, Tofu, Carrot, Cucumber, Curly Lettuce, Peanut and Tamarind Dressing, Shrimp Crackers)

MAIN

Nasi Putih or Nasi Kuning (Steamed Jasmine White Rice or Turmeric Jasmine Rice)

Tumis Sayur (Long Bean, Cauliflower, Carrot, Tofu, Garlic Sauce)

Sate Lilit (Minced Fish Skewer, Balinese Spices, Sambal Embe)

Kalio Sapi (Beef Stew, Coconut Milk, Indonesian Spices, Grated Coconut)

Ikan Bakar Jimbaran (Whole Barramundi Fish, Balinese Sambal)

Ayam Tangkap (Roasted Chicken, Curry Leaf, Pandan Leaf, Indonesian Spices)

DESSERT

Tropical Fruits (Seasonal Local Cut and Whole Fruits)

SOUP

Soup Ikan Kemangi (Barramundi Fish, Green Tomatoes, Kemangi, Bilimbi, Lemongrass)

INDONESIAN CRACKERS

Shrimp Crackers

Cassava Chips

Emping Chips

Es Campur (Crushed Ice, Syrup, Grass Jelly, Chia Seed, Young Coconut Milk, Jackfruit, Lime, Avocado, Strawberry, Apple)

Pandan Cake (Pandan Sponge Cake, Custard, Grated Coconut)

Minimum groups of 30 people. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System

Asian

Embrace our exquisite sharing menu, a culinary symphony of Asian delights served family-style, tailor-made to elevate your moments of joy and enhance your wedding celebrations. Price starting from US\$ 48++/person

APPETIZER

Tofu Salad (Japanese Soft Tofu, Baby Romaine, Tomato, Cucumber, Sesame Oil, Sesame Seed, Ponzu Sesame Dressing)

Mango Papaya Salad (Young Mango, Young Papaya, Fish Sauce, Chili, Crushed Peanut)

Nampu Salad (Mix Lettuce, Cucumber, Tomatoes, Carrot, Edamame, Wakame, Wafu Dressing)

MAIN

Nasi Putih (Steamed Jasmine White Rice)

Stir Fried Mix Vegetable (Broccoli, Cauliflower, Carrot, Asparagus, Garlic, Oyster Sauce)

Braised Pork Belly (Shaoxing Rice Wine, Five Spice Powder, Ginger, Black Soy Sauce)

Pan Seared Teriyaki Fish (Barramundi, Teriyaki Sauce, Spring Onion, Mix Pepper)

Stir Fried Beef Black Pepper (Mix Peppers, Beef, Black Pepper Sauce, Leek, Red Chili)

Chicken Honey Sesame (Crispy Chicken, Honey Dressing, Spring Onion)

DESSERT

Tropical Fruits (Seasonal Local Cut and Whole Fruits)

Muhallabia (Rose Milk Pudding, Passion Fruit Sauce, Almond Flakes)

Matcha Chiffon Cake (Matcha Azuki Cream)

SOUP

Tom Yum Soup (Chicken, Tomatoes, Cilantro, Glass Noodle, Enoki Mushroom, Leek, Lime)

CRACKERS

Shrimp Crackers

Cassava Chips

Emping Chips



HORS D'OEUVRES

Our delectable bite-sized appetizers are ideally savored during a pre-dinner reception. We provide a diverse selection of both cold and hot options to delight your attendees. Price starting from US\$ 25++/person

SWEET

- Assorted Mini Pavlova (Mix Berries, Strawberries, Passion Fruit, Mango)
- Assorted Macaron (Matcha, Vanilla, Mango, Raspberry, Chocolate)
- Mini Fruit Tart
- Mini Apple Tart
- Mini Chocolate Tart
- Cake Pops
- Matcha Profiteroles
- Lemon Berry Cream Tart (Whipped Mascarpone, Meringue)

INTERNATIONAL

- Blue Cheese and Chicken Sausages Roll
- Cheesy Croquets (Deep Fried Mashed Potato, Parmesan Cheese)
- Patatas (Pan Seared Potato, Sour Cream, Tobiko)
- Compressed Watermelon (Lime Juice, Feta Cheese)
- Toasted Brioche (Pumpkin Puree, Pea Shoot)
- Pumpkin Arancini (Brown Butter Aioli, Fennel, Chives)
- Grilled Polenta (Ricotta Whipped Cream, Black Olive Kalamata, Sundried Tomato, Corn, Radish Cress)
- Mushroom Vol Au Vent (Creamy Mushroom Ragout, Puff Pastry, Parsley)

INDONESIAN AND ASIAN

- Mini Samosas (Potato, Indian Spices, Peas, Mint Chutney)
- Tsukune Yakitori (Minced Chicken, Spring Onion, Teriyaki Sauce)
- Avocado Temari (Avocado, Sushi Rice, Wafu Sauce, Mayonnaise)
- Yashi Tomato (Onion, Ginger Dressing, Peperomia)
- Spicy Beef Toast (White Toast, Beef, Spicy Sauce, Sesame Seed, Green Onion)

Tuna Tataki (Charred Tuna, Wakame, Cucumber, Togarashi, Wafu Sauce)

Agedashi Tofu (Pan Seared Soy Tofu, Sesame Seed, Ponzu Dressing)

Sate Lilit (Minced Fish, Lemongrass, Balinese Spices)

Mini Lamb Kofta (Minced Lamb, Pomegranate Sauce, Yogurt, Cilantro)

Mini Chicken Tandoori (Chicken Tigh, Indian Spices, Cilantro, Raita)

Assorted Maki Roll (Tamago, Cucumber, Crab Stick, Carrot, Avocado, Tuna, Soy Sauce Gel)

Shrimp Toast (Toast Bread, Thai Spices, Minced Shrimp, Sesame Seed, Sweet and Sour Sauce)

Tofu Kaiso (Silken Tofu with Spicy Mango Miso)

Minimum groups of 25 people. Items may be chosen from all of the available categories. For each event can choose 4 savory and 1 sweet item. Prices are subject to 21% service charge & government tax. ISO 22000:2018 Certified Hotel - A Comprehensive and Independently Audited Food Safety Management System