



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.

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

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
- 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

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 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,

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.

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

Slices of Seasonal Local Fruits and Whole Fruits

Cholay Bhature

Pav Bhaji

Suji Bread

Condiments: Mint Chutney, Indian Chutney, Sweet Yogurt

INDIAN BREAKFAST - SET 3

Selections of Chilled Juice

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.

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

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 morning 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. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for up to 1 hour.

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
- 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

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 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

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

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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.

SET 1

Mix Vegetable Crudites, 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

SET 2

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.

SET 1

- Panzanella Skewer, Focaccia, Bocconcini, Cherry Tomato, Basil Pesto
- Torta Salata, Puff Pastry, Mozzarella Cheese, Sauteed Leek, Anchovies
- Nutella Brioche Col Tuppo, Nutella Jam, Brioche, Almond Flakes
- 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

- 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

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

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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.

SET 1

- Pakora (Mix Vegetables, Onion, Green Chili, Carrot, Mint Chutney, Imli Chutney)
- Bread Pakora (Spicy Bread Sandwich, Potato, Indian Spices)

SET 2

- Vegetable Samosa, Mint Chutney or Chicken Samosa, Mint Chutney
1 Option of the Above
- Aloo Tiki, Peas, Potato, Masala, Dhania Chutney

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

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

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BREAKS ENHANCEMENTS

Seeking something beyond the buffet selection? Elevate your coffee break experience by exploring our exquisite enhancement menu.

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

INDONESIAN

Indonesian Street Snack Bika Ambon, Lapis Surabaya, Bolu Kukus, Talam, Labu, Klepon, Bantal, Cerorot, Martabak Telor
Live Stations: Pisang Goreng (Fried Banana, Brown Sugar, Condensed Milk)
Live Stations: Jaje Laklak (Indonesian Pancake, Brown Sugar, Grated Coconut)

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

ITALIAN

Tramezzino (Tomato and Mozzarella Sandwich, Rocket Leaves, Basil Pesto)
Cannoli, Ricotta Cream Cheese, Vanilla Cream, Orange Ricotta 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)

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.

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
> 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)

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)> 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)

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INTERNATIONAL

Delight your attendees with a selection of international cuisine at your buffet, delivering the comforting and familiar flavors they love.

OPTION 1

Appetizer

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

OPTION 2

Appetizer

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

Mashed Baby Potatoes (Choose 1)

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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

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Mushroom | Garlic Butter Sauce > Assorted Potatoes | Baked Potatoes | Roast Baby Potatoes | Mashed Potatoes | Crispy Mashed Baby Potatoes (Choose 1)

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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

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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

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Bread

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

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Soup

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

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Carving

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

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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.

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

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Bread

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

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Soup

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

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Bread

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

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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

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

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INDIAN

Our flavourful Indian buffet menu offers a symphony of spices and dishes await your discerning taste buds.

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 |

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

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

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

Ghee Cardamom Nuts > Rice Kheer Basmati Rice Milk Sugar Ground Spices Nuts> Tropical Fruits Seasonal Local Cut and Whole Fruits	> Gulab Jamun Fried Milk Balls That Are Soaked in a Sweet Sticky Sugar Syrup > Rice Kheer Basmati Rice Milk Sugar Ground Spices Nuts> Tropical Fruits Seasonal Local Cut and Whole Fruits
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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.

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

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)

INTERNATIONAL

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

DESSERT

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

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.

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.

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.

APPETIZER

Potato and Pearls
Amazone Avocado Salad
Watermelon-feta Cheese Salad
Crab Crawlers Cocktail
Tuna Sashimi
Smoked Salmon
Ceviche

SOUP

Pumpkin Lime Leaf Soup
Lobster Bisque

WOODFIRE

Grilled Chicken Lemongrass Skewers
Beef, Prawn and Mushroom Skewers

HOT

Braised Vegetable Casseroles
River Pebble Baked Potatoes, Sour Cream, Bacon Bits

- 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.

SATAY TROLLEY

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

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

- 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)

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

- 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

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 Kecang (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)

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

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

Serombotan (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)

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.

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 |

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 |

Ginger Jus | Tuille

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

3-COURSE SET MENU - OPTION 3

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

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

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

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.

3-COURSE SET MENU - OPTION 1

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

Poached Butternuts Squash | Pumpkin Puree | Tuille

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

4-COURSE SET MENU - OPTION 1

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

Soup
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 Tuile | 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

3-COURSE SET MENU - OPTION 2

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

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
.....

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
.....

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JAPANESE

Savor our meticulously curated set menu, artfully showcasing Japanese favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage.

3-COURSE SET MENU - OPTION 1

Appetizer
Renkon Zuke | Steam Lotus Root | Sesame Dressing
.....

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
.....

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

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

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

ITALIAN

Savor our meticulously curated set menu, artfully showcasing Italian favorites, carefully crafted anew each day to ensure a delightful and diverse culinary voyage.

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
Cicolato 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
Cicolato 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 Involtni Eggplant Tomato Sauce Ricotta Crumbs Basil
Main
Grill Swordfish Swordfish Clams and Lobster Bisque Spinach
Dessert
Tiramisu Mascarpone Cream Espresso Ladyfinger Cocoa

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
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.

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 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 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 2

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

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

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

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.

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

SOUP

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

INDONESIAN CRACKERS

Shrimp Crackers

Cassava Chips

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)

Emping Chips

DESSERT

Tropical Fruits (Seasonal Local Cut and Whole Fruits)
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.

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)

SOUP

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

CRACKERS

Shrimp Crackers
Cassava Chips
Emping Chips

DESSERT

Tropical Fruits (Seasonal Local Cut and Whole Fruits)

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

Matcha Chiffon Cake (Matcha Azuki Cream)

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

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.

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