

BANQUET

MENU



BALI
SEMINYAK

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MORNING COFFEE BREAK

PASTRY SHOP

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Iced coffee frappe
(coffee, low fat milk, sugar syrup, whipped cream, chocolate sauce)

Mini Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Shooters

- Tomato & celery
- Coconut juice

Fruits of the Season

- Rotating 3 types
(examples below)
- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Sweet

- Snickers pain au chocolate
- W cookies and candy shop

Savory

- Mini vegetable pizzas
- Smoked salmon bagel bar
(assorted condiments)

MORNING COFFEE BREAK

0 CARBON

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Super Smoothie Live Station

- Made to order just for you
- Banana, Celery, Carrot, Pineapple
- Ginger, Apple, Watermelon

Shooter

- Carrot-orange
- Super green

Mini smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

- Rotating 3 types (examples below)
- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Tropical fruit parfaits
- Crudites and dips
- Quinoa prawn salads
- Gazpacho shooter with poached prawn

MORNING COFFEE BREAK

SWEET SPOT

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Chai Latte (tea, cinnamon, ginger, ground spice ,milk)

Shooters

- Pineapple-guava
- Papaya-passion-fruit

Mini Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types (examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Crepes decoration bar
- Chocolate mousse bar
- W cookies
- Assorted macaroons

MORNING COFFEE BREAK

ORGANIC & HEALTHY

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Iced blended mango lassi (mango - plain yoghurt)

Shooter

- Banana-date
- Tomato & celery

Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types

(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Bali honey and oat bars
- Yoghurt panna cotta with stewed fruit
- Quinoa porridge cups
- Chilled watermelon soup, lemon oil

MORNING COFFEE BREAK

SEMINYAK SUNRISE

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Mocha (coffee, milk, chocolate syrup)

Shooters

- Virgin kimchee bloody marry
- Orange-beetroot-carrot

Mini Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types (examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Starfish sushi boxes
- Starfish Bloo spicy chicken buns
- Chocolate & espresso panna cotta
- Espresso eclairs

AFTERNOON COFFEE BREAK

ALL AMERICAN

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Virgin Guava colada (guava juice- coconut milk)

Shooter

- Tomato & celery
- Coconut juice

Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types

(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Hot dog, mustard, red sauerkraut
- Wagyu beef burger sliders
- Hot sauce chicken wings, blue cheese

AFTERNOON COFFEE BREAK

SPANISH TAPAS BAR

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Watermelon cooler (watermelon, mint, milk)

Shooters

- Papaya-passion-chili
- Pomegranate-carrot-beetroot

Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types
(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Sliced Iberian hams
- White bean & octopus salad
- Manchego cheese and honey bar
- House pickles and mustards
- Grilled bread

AFTERNOON COFFEE BREAK

BALINESE BREAKOUT

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended green tea latte (matcha powder, milk)

Shooters

- Guava-papaya
- Dragon fruit-yakult

Mini Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types

(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

Chicken Matarbak, peanut sauce

Pork, chicken and beef satay

Mei goreng boxes

Coconut cookies

Assorted sambals and crackers

AFTERNOON COFFEE BREAK

SANDWICH SHOP

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Melon booster (honeydew melon, coconut, milk)

Shooters

- Watermelon-cucumber
- Strawberry-dragon-fruit

Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types
(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Panini Bar

- Smoked lobster mini clubs
- Ham, swiss cheese and relish
- Beef, cheddar, 1000 island
- House made potato chips and onion dip
- Potted oreo cheesecakes

AFTERNOON COFFEE BREAK

MEXICAN FIESTA

ALL COFFEE BREAKS SERVED WITH

Fresh Grinded Coffee Selection

- Hot/Iced Cappuccino, Latte, Flat White
- Hot/Iced Americano, Mocha
- Espresso, Machiatto
- Decaf

Coffee/Tea Flavoring Selection

- Vanilla • Almond • Chai latte
- Ginger • Mint • Rose

Dilmah Exceptional Tea Selection

- English breakfast
- Ceylon green
- Arabian mint
- Elegant earl grey
- Rose vanilla
- Berry sensation

Milk Selection

- Full cream • Low fat • Soya

Water Station

- Infused water
- Aqua reflection still water
- Equil sparkling water

Chilled Juice Station

- Mango • Pineapple
- Orange • Guava
- Cranberry

Live Action Station Ice Blended

- Ice blended Banana caramel (banana, milk, caramel)

Shooters

- Mango basil
- Pineapple-coriander juice

Smoothies

- Banana, pineapple, spinach, almond milk
- Strawberry, blue berry, orange juice, lime

Fruits of the Season

Rotating 3 types

(examples below)

- Mango, Papaya, Banana
- Coconut, Watermelon, Rambutan

Bites

- Green chili chicken tacos
- Red chili beef tacos
- Snapper ceviche, chili, lime
- Tortilla chips, salsa and guacamole bar
- Mini churros

LUNCH/ DINNER ON STAGE

INCLUDED IN THE MEETING PACKAGE

SNACKS, APPS & STARTERS (PLEASE CHOOSE 2 ITEMS)

Crispy crab and shrimp spring rolls with sweet chili sauce
Vegetable springrolls, cucumber pickles, sweet chili sauce (V)
Prawn toasts, sweet chili cucumber relish
Blue crab cakes, tartare sauce, fresh lemon
Seared tuna loin, capsicum, dill lemon dressing
Tataki of spicy Thai beef, pickled cucumber, shoots
Peking duck summer roll, nahm jim dressing, bean sprouts
Tempura vegetables, ponzu, wasabi mayonnaise (V)
Assorted finger sandwiches, chicken salad, smoked salmon, grilled vegetable
Assorted Japanese sushi rolls, wasabi, soy, pickled ginger
Assorted imported cold cuts, artisan cheese, grilled bread, house pickles and mustards

HEALTHY, ORGANIC & LIGHT (PLEASE CHOOSE 3 ITEMS)

Salad bar, assorted lettuces & garnishes with a selection of dressings (V)
Roast pumpkin, rocket, goats cheese & pine nut salad (V)
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted beet and citrus salad, fennel, feta cheese (V)
Coriander & mint tabbouleh, parsley, pine nuts, olive oil (V)
Moroccan orange, fennel & black olive salad (V)
Tuscan tomato salad, basil, olive oil croutons, parmesan (V)
Potato salad, mixed capsicum, parsley mayonnaise (V)
Pomelo, aromatic coconut, chili and lime (V)
Roasted vegetable salad with artichokes, almonds & raisins (V)
Watermelon salad, red onion, marinated feta, mint leaves, lemon vinaigrette (V)
Roasted Balinese coconut salad, long beans, bean sprouts, kemangi (V)

LIQUID (PLEASE CHOOSE 1 ITEM)

Seafood, potato & fennel chowder, sour dough crostini
Miso and tofu soup, seaweed, scallions, enoki (V)
Braised short rib & barley soup, root vegetables, parley, beef broth
Wild mushroom soup with black truffle essence (V)
Tom yum seafood soup, lime juice, tomatoes, chili
Roasted roma tomato, avocado and goat cheese (V)

LUNCH/ DINNER ON STAGE

INCLUDED IN THE MEETING PACKAGE

CENTER STAGE (PLEASE CHOOSE 4 ITEMS)

Marinated baby chicken, crushed peas, mint & jus
Roasted barramundi, tomato confit, capers & black olive tapenade
Grilled snapper with pepperonata & olives
Medallions of Australian beef with mustard peppercorn sauce
Penne pasta with bolognese and parmesan
Rigatoni, meatballs, kalamata olives and tomato sauce
Seafood linguini, garlic, tomatoes, olive oil, rocket, lemon
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce, sesame seeds
Green curry chicken, eggplants, tomatoes, thai basil, long beans
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce
Kung pow chicken, peanuts, dried chilis, spring onion
Stir fried cumin lamb, onions, chillies, cashews, oyster sauce
Stir fried beef with black pepper sauce and spring onions
Roasted duck breast, cranberry red wine jus, lychee
W beef rendang, coconut milk, rich and savory curry sauce
Gulai Kambing, Javanese curry of Australian lamb
Organic chicken balado, spiced tomato-chili paste, kemangi
Sulawesi snapper rica rica, local snapper cooked with Sulawesi chili jam

VEGGIES & ROOTS (PLEASE CHOOSE 1 ITEM)

Stir-fried mixed vegetables with oyster sauce
Wok-fried pea sprouts and ginger with oyster sauce
Morning glory with garlic & chili
Red curry of organic bedugul vegetables
Roasted garlic mashed potatoes
Rosemary kipper potatoes with caramelized onions
Balinese yellow curry of organic bedugul vegetables
Bumbu marinated roasted vegetables

GRAINS (PLEASE CHOOSE 1 ITEM)

Steamed jasmine rice
Buttered vegetable rice pilaf
Turmeric rice with raisins and pine nuts
Wild organic red rice

DESSERT ON STAGE (PLEASE CHOOSE 4 ITEMS)

Candy shop, assorted candies, lollies and childhood favorites
Mini berry pavlova, vanilla cream
Warm vanilla rice pudding with hazelnut and passion fruit
Kue lapis, Balinese layer sponge cake
Mango parfait and coconut creme anglaise
Classic tiramisu, coffee soaked sponge, mascarpone
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Banana fritters, palm sugar syrup Caramel eclairs
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with seasonal fruits skewers
Seasonal tropical fruit platter

SUSTAIN YOURSELF LUNCH/ DINNER

INCLUDED IN THE MEETING PACKAGE

At W Bali we embrace local farms, producers and products and have designed this menu with your health and a sustainable future in mind. Please browse our options and if you do not see your favorite just ask. We will be happy to prepare it for you.

SNACKS, APPS & STARTERS (PLEASE CHOOSE 2 ITEMS)

Crispy crab and shrimp spring rolls with sweet chili sauce
Vegetable springrolls, cucumber pickles, sweet chili sauce
Prawn toasts, sweet chili cucumber relish
Blue crab cakes, tartare sauce, fresh lemon
Seared tuna loin, capsicum, dill lemon dressing
Tataki of spicy Thai beef, pickled cucumber, shoots
Peking duck summer roll, nam jim dressing, bean sprouts
Vegetable springrolls, cucumber pickles, sweet chili sauce
Tempura vegetables, ponzu, wasabi mayonnaise

HEALTHY, ORGANIC & LIGHT (PLEASE CHOOSE 3 ITEMS)

Salad bar, assorted lettuces & garnishes with a selection of dressings
Roast pumpkin, rocket, goats cheese & pine nut salad
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted beet and citrus salad, fennel, feta cheese
Coriander & mint tabbouleh, parsley, pine nuts, olive oil
Moroccan orange, fennel & black olive salad
Tuscan tomato salad, basil, olive oil croutons, parmesan
Potato salad, mixed capsicum, parsley mayonnaise
Pomelo, aromatic coconut, chili and lime
Roasted vegetable salad with artichokes, almonds & raisins
Watermelon salad, red onion, marinated feta, mint leaves, lemon vinaigrette
Roasted Balinese coconut salad, long beans, bean sprouts, kemangi

LIQUID (PLEASE CHOOSE 1 ITEM)

Seafood, potato & fennel chowder, sour dough crostini
Wild mushroom soup with black truffle essence
Tom yum seafood soup, lime juice, tomatoes, chili
Roasted roma tomato, avocado and goat cheese

SUSTAIN YOURSELF LUNCH/ DINNER

INCLUDED IN THE MEETING PACKAGE

At W Bali we embrace local farms, producers and products and have designed this menu with your health and a sustainable future in mind. Please browse our options and if you do not see your favorite just ask. We will be happy to prepare it for you.

CENTER STAGE (PLEASE CHOOSE 4 ITEMS)

Marinated baby chicken, mint & jus
Roasted barramundi, tomato confit
Grilled snapper with pepperonata
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce, sesame seeds
Green curry chicken, eggplants, tomatoes, thai basil, long beans
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce
Kung pow chicken, peanuts, dried chillis, spring onion
Stir fried beef with black pepper sauce and spring onions
Roasted duck breast, cranberry red wine jus, lychee
W beef rendang, coconut milk, rich and savory curry sauce
Gulai Kambing, Javanese curry of Australian lamb
Organic chicken balado, spiced tomato-chili paste, kemangi
Sulawesi snapper rica rica, local snapper cooked with Sulawesi chili jam

VEGGIES & ROOTS (PLEASE CHOOSE 1 ITEM)

Stir-fried mixed vegetables with oyster sauce
Wok-fried pea sprouts and ginger with oyster sauce
Morning glory with garlic & chili
Red curry of organic bedugul vegetables
Roasted garlic mashed potatoes
Rosemary kipler potatoes with caramelized onions
Balinese yellow curry of organic bedugul vegetables
Bumbu marinated roasted vegetables

GRAINS (PLEASE CHOOSE 1 ITEM)

Steamed jasmine rice
Buttered vegetable rice pilaf
Turmeric rice with raisins and pine nuts
Wild organic red rice

DESSERT ON STAGE (PLEASE CHOOSE 4 ITEMS)

Candy shop, assorted candies, lollies and childhood favorites
Mini berry pavlova, vanilla cream
Warm vanilla rice pudding with hazelnut and passion fruit
Kue lapis, Balinese layer sponge cake
Mango parfait and coconut creme anglaise
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Banana fritters, palm sugar syrup
Caramel éclairs
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with seasonal fruits skewers
Seasonal tropical fruit platter

LUNCH SET MENU STARFISH BLOO

INCLUDED IN THE
MEETING PACKAGE

SET MENU 1

APPETIZER

Prawn Tom Yum
Kaffir lime leaves, hot & sour broth, mushrooms

MAIN

Sesame Steamed Barramundi
Chili-soy vinegar, sesame oil, chinese celery

DESSERT

Starfish Bloo Dessert Samplers

SET MENU 2

APPETIZER

Blue Crab Taco
House-made "Tobasco", avocado, bacon

MAIN

Javanese Fried Chicken
Sambal terasi, coriander, cucumber-pineapple salad

DESSERT

Starfish Bloo Dessert Samplers

SET MENU 3

APPETIZER

Thai Beef Salad
Soy marinated wagyu beef, peanuts, lime, mint, cherry tomato

MAIN

Simmered Prawns & Squid
Balinese spice paste, rice noodles, kemangi basil

DESSERT

Starfish Bloo Dessert Samplers

All items are subject to change in the future without prior notice.

LUNCH SET MENU FIRE RESTAURANT

INCLUDED IN THE
MEETING PACKAGE

OPTION 1

STARTER

W STYLE RICE PAPER ROLLS

Peking roasted duck, cucumber jicama, sprouts, nam jim

MAIN

CRISPY SKIN BABY BARRAMUNDI FILLET

Cauliflower, wok-fried organic green, chili jam

DESSERT

BANANA SPLIT

Candied banana, chocolate & vanilla ice cream, chocolate sauce, roasted almonds

OPTION 2

ORGANIC WATERMELON & ROCKET SALAD

Warm goat cheese, gooseberry, spiced cashews, coconut vinaigrette

MAIN

HAZELNUT CRUSTED TUNA LOIN

Pepperonata, crumbled goats cheese, pine nut-salsa verde

DESSERT

"JAJAH GODOH"

Deep fried banana, coconut- lemongrass ice cream, palm sugar

OPTION 3

STARTER

CHILLED LOBSTER & MAHI MAHI CEVICHE

Coconut, chili, lime, coriander, madras curry crisps

MAIN

GRILLED SPRING CHICKEN

parmesan-polenta chips, chicken-olive oil jus, salsa verde

DESSERT

GREEN TEA PANNA COTTA

sake brasied strawberry, pistachio ice cream

All items are subject to change in the future without prior notice.

LUNCH SET MENU FIRE RESTAURANT

INCLUDED IN THE
MEETING PACKAGE

OPTION 4

STARTER

GRILLED MARINATED PRAWNS

Quinao, arugula, sundried tomatoes, feta cheese

MAIN

W BEEF RENDANG

Steamed rice, savory curry sauce, crackers

DESSERT

SALTED CARAMEL MOUSSE

sous vide apples, kaffir lime, aerated chocolate, white chocolate powder

OPTION 5

SILKY PUMPKIN SOUP

Garlic crostini, curry oil, pine nuts

MAIN

NASI GORENG

Fried rice, fried chicken, egg, beef satay, peanut sauce

DESSERT

CRISPY MERINGUE DOME

honey-coconut foam, compressed pineapple, passion fruit gel

All items are subject to change in the future without prior notice.

LUNCH/ DINNER ON STAGE 1

SNACKS, APPS & STARTERS (PLEASE CHOOSE 2 ITEMS)

Crispy crab and shrimp spring rolls with sweet chili sauce
Vegetable springrolls, cucumber pickles, sweet chili sauce (V)
Prawn toasts, sweet chili cucumber relish
Blue crab cakes, tartare sauce, fresh lemon
Seared tuna loin, capsicum, dill lemon dressing
Tataki of spicy Thai beef, pickled cucumber, shoots
Peking duck summer roll, nahm jim dressing, bean sprouts
Tempura vegetables, ponzu, wasabi mayonnaise (V)
Assorted finger sandwiches, chicken salad, smoked salmon, grilled vegetable
Assorted Japanese sushi rolls, wasabi, soy, pickled ginger
Assorted imported cold cuts, artisan cheese, grilled bread, house pickles and mustards

HEALTHY, ORGANIC & LIGHT (PLEASE CHOOSE 3 ITEMS)

Salad bar, assorted lettuces & garnishes with a selection of dressings (V)
Roast pumpkin, rocket, goats cheese & pine nut salad (V)
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted beet and citrus salad, fennel, feta cheese (V)
Coriander & mint tabbouleh, parsley, pine nuts, olive oil (V)
Moroccan orange, fennel & black olive salad (V)
Tuscan tomato salad, basil, olive oil croutons, parmesan (V)
Potato salad, mixed capsicum, parsley mayonnaise (V)
Pomelo, aromatic coconut, chili and lime (V)
Roasted vegetable salad with artichokes, almonds & raisins (V)
Watermelon salad, red onion, marinated feta, mint leaves, lemon vinaigrette (V)
Roasted Balinese coconut salad, long beans, bean sprouts, kemangi (V)

LIQUID (PLEASE CHOOSE 1 ITEM)

Seafood, potato & fennel chowder, sour dough crostini
Miso and tofu soup, seaweed, scallions, enoki (V)
Braised short rib & barley soup, root vegetables, parley, beef broth
Wild mushroom soup with black truffle essence (V)
Tom yum seafood soup, lime juice, tomatoes, chili
Roasted roma tomato, avocado and goat cheese (V)

CENTER STAGE (PLEASE CHOOSE 4 ITEMS)

Marinated baby chicken, crushed peas, mint & jus
Roasted barramundi, tomato confit, capers & black olive tapenade
Grilled snapper with pepperonata & olives
Medallions of Australian beef with mustard peppercorn sauce
Penne pasta with bolognese and parmesan
Rigatoni, meatballs, kalamata olives and tomato sauce
Seafood linguini, garlic, tomatoes, olive oil, rocket, lemon
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce, sesame seeds
Green curry chicken, eggplants, tomatoes, thai basil, long beans
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce

LUNCH/ DINNER ON STAGE 1

Kung pow chicken, peanuts, dried chilis, spring onion
Stir fried cumin lamb, onions, chilies, cashews, oyster sauce
Stir fried beef with black pepper sauce and spring onions
Roasted duck breast, cranberry red wine jus, lychee
W beef rendang, coconut milk, rich and savory curry sauce
Gulai Kambing, Javanese curry of Australian lamb
Organic chicken balado, spiced tomato-chili paste, kemangi
Sulawesi snapper rica rica, local snapper cooked with Sulawesi chili jam

VEGGIES & ROOTS (PLEASE CHOOSE 1 ITEM)

Stir-fried mixed vegetables with oyster sauce
Wok-fried pea sprouts and ginger with oyster sauce
Morning glory with garlic & chili
Red curry of organic bedugul vegetables
Roasted garlic mashed potatoes
Rosemary kipler potatoes with caramelized onions
Balinese yellow curry of organic bedugul vegetables
Bumbu marinated roasted vegetables

GRAINS (PLEASE CHOOSE 1 ITEM)

Steamed jasmine rice
Buttered vegetable rice pilaf
Turmeric rice with raisins and pine nuts
Wild organic red rice

DESSERT ON STAGE (PLEASE CHOOSE 4 ITEMS)

Candy shop, assorted candies, lollies and childhood favorites
Mini berry pavlova, vanilla cream
Warm vanilla rice pudding with hazelnut and passion fruit
Kue lapis, Balinese layer sponge cake
Mango parfait and coconut creme anglaise
Classic tiramisu, coffee soaked sponge, mascarpone
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Banana fritters, palm sugar syrup Caramel eclairs
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with seasonal fruits skewers
Seasonal tropical fruit platter

PRICE PER PERSON \$60++

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

LUNCH/ DINNER ON STAGE 2

SNACKS, APPS & STARTERS (PLEASE CHOOSE 3 ITEMS)

Crispy crab and shrimp spring rolls with sweet chili sauce
Vegetable springrolls, cucumber pickles, sweet chili sauce (V)
Prawn toasts, sweet chili cucumber relish
Blue crab cakes, tartare sauce, fresh lemon
Seared tuna loin, capsicum, dill lemon dressing
Tataki of spicy Thai beef, pickled cucumber, shoots
Peking duck summer roll, nahm jim dressing, bean sprouts
Tempura vegetables, ponzu, wasabi mayonnaise (V)
Assorted finger sandwiches, chicken salad, smoked salmon, grilled vegetable
Assorted Japanese sushi rolls, wasabi, soy, pickled ginger
Assorted imported cold cuts, artisan cheese, grilled bread, house pickles and mustards

HEALTHY, ORGANIC & LIGHT (PLEASE CHOOSE 3 ITEMS)

Salad bar, assorted lettuces & garnishes with a selection of dressings (V)
Roast pumpkin, rocket, goats cheese & pine nut salad (V)
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted beet and citrus salad, fennel, feta cheese (V)
Coriander & mint tabbouleh, parsley, pine nuts, olive oil (V)
Moroccan orange, fennel & black olive salad (V)
Tuscan tomato salad, basil, olive oil croutons, parmesan (V)
Potato salad, mixed capsicum, parsley mayonnaise (V)
Pomelo, aromatic coconut, chili and lime (V)
Roasted vegetable salad with artichokes, almonds & raisins (V)
Watermelon salad, red onion, marinated feta, mint leaves, lemon vinaigrette (V)
Roasted Balinese coconut salad, long beans, bean sprouts, kemangi (V)

LIQUID (PLEASE CHOOSE 1 ITEM)

Seafood, potato & fennel chowder, sour dough crostini
Miso and tofu soup, seaweed, scallions, enoki (V)
Braised short rib & barley soup, root vegetables, parley, beef broth
Wild mushroom soup with black truffle essence (V)
Tom yum seafood soup, lime juice, tomatoes, chili
Roasted roma tomato, avocado and goat cheese (V)

CHEFS ON STAGE (PLEASE CHOOSE 1 LIVE COOKING STATION)

Kuey Teow, Wok fried rice noodles with prawns and dark soy
Pasta Station, selection of pasta, sauces & condiments
Dim Sum Station, assorted steamed and fried dim sum
Roasted Australian cube roll, yorkshire pudding, beef jus
Babi Guling (roast whole pig), sambals, rice crackers
Martabak, Indonesian style roti with lamb and chicken

LUNCH/ DINNER ON STAGE 2

CENTER STAGE (PLEASE CHOOSE 5 ITEMS)

Marinated baby chicken, crushed peas, mint & jus
Roasted barramundi, tomato confit, capers & black olive tapenade
Grilled snapper with pepperonata & olives
Medallions of Australian beef with mustard peppercorn sauce
Penne pasta with bolognaise and parmesan
Rigatoni, meatballs, kalamata olives and tomato sauce
Seafood linguini, garlic, tomatoes, olive oil, rocket, lemon
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce, sesame seeds
Green curry chicken, eggplants, tomatoes, thai basil, long beans
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce
Kung pow chicken, peanuts, dried chilis, spring onion
Stir fried cumin lamb, onions, chillies, cashews, oyster sauce
Stir fried beef with black pepper sauce and spring onions
Roasted duck breast, cranberry red wine jus, lychee
W beef rendang, coconut milk, rich and savory curry sauce
Gulai Kambing, Javanese curry of Australian lamb
Organic chicken balado, spiced tomato-chili paste, kemangi
Sulawesi snapper rica rica, local snapper cooked with Sulawesi chili jam

VEGGIES & ROOTS (PLEASE CHOOSE 2 ITEMS)

Stir-fried mixed vegetables with oyster sauce
Wok-fried pea sprouts and ginger with oyster sauce
Morning glory with garlic & chili
Red curry of organic bedugul vegetables
Roasted garlic mashed potatoes
Rosemary kipper potatoes with caramelized onions
Balinese yellow curry of organic bedugul vegetables
Bumbu marinated roasted vegetables

GRAINS (PLEASE CHOOSE 1 ITEM)

Steamed jasmine rice
Buttered vegetable rice pilaf
Turmeric rice with raisins and pine nuts
Wild organic red rice

DESSERT ON STAGE (PLEASE CHOOSE 5 ITEMS)

Candy shop, assorted candies, lollies and childhood favorites
Mini berry pavlova, vanilla cream
Warm vanilla rice pudding with hazelnut and passion fruit
Kue lapis, Balinese layer sponge cake
Mango parfait and coconut creme anglaise
Classic tiramisu, coffee soaked sponge, mascarpone
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Banana fritters, palm sugar syrup Caramel eclairs
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with seasonal fruits skewers
Seasonal tropical fruit platter

PRICE PER PERSON \$80++

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

LUNCH/ DINNER ON STAGE 3

SNACKS, APPS & STARTERS (PLEASE CHOOSE 4 ITEMS)

Crispy crab and shrimp spring rolls with sweet chili sauce
Vegetable springrolls, cucumber pickles, sweet chili sauce (V)
Prawn toasts, sweet chili cucumber relish
Blue crab cakes, tartare sauce, fresh lemon
Seared tuna loin, capsicum, dill lemon dressing
Tataki of spicy Thai beef, pickled cucumber, shoots
Peking duck summer roll, nahm jim dressing, bean sprouts
Tempura vegetables, ponzu, wasabi mayonnaise (V)
Assorted finger sandwiches, chicken salad, smoked salmon, grilled vegetable
Assorted Japanese sushi rolls, wasabi, soy, pickled ginger
Assorted imported cold cuts, artisan cheese, grilled bread, house pickles and mustards

HEALTHY, ORGANIC & LIGHT (PLEASE CHOOSE 4 ITEMS)

Salad bar, assorted lettuces & garnishes with a selection of dressings (V)
Roast pumpkin, rocket, goats cheese & pine nut salad (V)
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted beet and citrus salad, fennel, feta cheese (V)
Coriander & mint tabbouleh, parsley, pine nuts, olive oil (V)
Moroccan orange, fennel & black olive salad (V)
Tuscan tomato salad, basil, olive oil croutons, parmesan (V)
Potato salad, mixed capsicum, parsley mayonnaise (V)
Pomelo, aromatic coconut, chili and lime (V)
Roasted vegetable salad with artichokes, almonds & raisins (V)
Watermelon salad, red onion, marinated feta, mint leaves, lemon vinaigrette (V)
Roasted Balinese coconut salad, long beans, bean sprouts, kemangi (V)

LIQUID (PLEASE CHOOSE 1 ITEM)

Seafood, potato & fennel chowder, sour dough crostini
Miso and tofu soup, seaweed, scallions, enoki (V)
Braised short rib & barley soup, root vegetables, parley, beef broth
Wild mushroom soup with black truffle essence (V)
Tom yum seafood soup, lime juice, tomatoes, chili
Roasted roma tomato, avocado and goat cheese (V)

FOOD ON STAGE (PLEASE CHOOSE 1 LIVE COOKING STATION)

Kuey Teow, Wok fried rice noodles with prawns and dark soy
Pasta Station, selection of pasta, sauces & condiments
Dim Sum Station, assorted steamed and fried dim sum
Roasted Australian cube roll, yorkshire pudding, beef jus
Babi Guling (roast whole pig), sambals, rice crackers
Martabak, Indonesian style roti with lamb and chicken

LUNCH/ DINNER ON STAGE 3

SHELLFISH ON ICE (PLEASE CHOOSE 3 ITEMS)

Poached slipper lobster
Poached wild tiger prawns
New Zealand mussels on the half shell
Lombok oysters on the half shell
Java steamed whole crabs J
ava poached scallops on the half shell
All served with lemon wedges, cocktail sauce, mignonette, nahm jim dipping sauces

CENTER STAGE (PLEASE CHOOSE 6 ITEMS)

Marinated baby chicken, crushed peas, mint & jus
Roasted barramundi, tomato confit, capers & black olive tapenade
Grilled snapper with pepperonata & olives
Medallions of Australian beef with mustard peppercorn sauce
Penne pasta with bolognaise and parmesan
Rigatoni, meatballs, kalamata olives and tomato sauce
Seafood linguini, garlic, tomatoes, olive oil, rocket, lemon
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce, sesame seeds
Green curry chicken, eggplants, tomatoes, thai basil, long beans
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce
Kung pow chicken, peanuts, dried chilis, spring onion
Stir fried cumin lamb, onions, chilies, cashews, oyster sauce
Stir fried beef with black pepper sauce and spring onions
Roasted duck breast, cranberry red wine jus, lychee
W beef rendang, coconut milk, rich and savory curry sauce
Gulai Kambing, Javanese curry of Australian lamb
Organic chicken balado, spiced tomato-chili paste, kemangi
Sulawesi snapper rica rica, local snapper cooked with Sulawesi chili jam

VEGGIES & ROOTS (PLEASE CHOOSE 2 ITEMS)

Stir-fried mixed vegetables with oyster sauce
Wok-fried pea sprouts and ginger with oyster sauce
Morning glory with garlic & chili
Red curry of organic bedugul vegetables
Roasted garlic mashed potatoes
Rosemary kipler potatoes with caramelized onions
Balinese yellow curry of organic bedugul vegetables
Bumbu marinated roasted vegetables

GRAINS (PLEASE CHOOSE 1 ITEM)

Steamed jasmine rice
Buttered vegetable rice pilaf
Turmeric rice with raisins and pine nuts
Wild organic red rice

LUNCH/ DINNER ON STAGE 3

DESSERT ON STAGE (PLEASE CHOOSE 5 ITEMS)

Candy shop, assorted candies, lollies and childhood favorites
Mini berry pavlova, vanilla cream
Warm vanilla rice pudding with hazelnut and passion fruit
Kue lapis, Balinese layer sponge cake
Mango parfait and coconut creme anglaise
Classic tiramisu, coffee soaked sponge, mascarpone
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Banana fritters, palm sugar syrup Caramel éclairs
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with seasonal fruits skewers
Seasonal tropical fruit platter

PRICE PER PERSON \$100++

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

SEAFOOD BBQ MENU 1

FRESH FROM THE MARKET

Marinated seafood salad, tomato, orange, chilli & lemon basil
Spicy Thai beef salad, pickled cucumber, shoots, nam jim
Escabeche of Tenggiri, orange, saffron, micro cress
Coriander & mint tabbouleh salad
Moroccan orange, fennel & black olive salad
Spiced carrot & cumin salad, watercress, olive oil
Tuscan Panzanella salad, toasted croutons, basil, olive oil

LIQUID

Tom yum soup, squid, snapper, kaffir lime, coconut milk

LIVE SEAFOOD BBQ

Javanese crab, river prawn, marinated squid, banana leaf wrapped snapper
Chili-soy, sambal matah, sambal ulek & salsa verde

GRILLED, SIMMERED & SLOW COOKED

Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce, chili
Wok fried kung pow chicken, dried chili, capsicum
Marinated baby chicken, crushed peas, mint & jus
Steamed barramundi, Asian flavors, bean shoots, coriander, chili
Wok-fried Asian vegetables, miso itame sauce
Indonesian Crab fried rice, spring onions, tomatoes, fried egg
Steamed jasmine rice

LIVE NOODLE STATION

Stir fried Chinese rice noodles, prawns, bean sprouts, oyster sauce

SWEET ENDING

W style tiramisu
White nougat mousse
Flourless chocolate mud cake
Spiced carrot cake with honeycomb
Lemon meringue pie
Seasonal fruits plates

PRICE PER PERSON \$75++

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

SEAFOOD BBQ MENU 2

FRESH FROM THE MARKET

Marinated seafood salad, tomato, orange, chilli & lemon basil
Spicy Thai beef salad, pickled cucumber, shoots, nam jim
Escabeche of Tenggiri, orange, saffron, micro cress
Coriander & mint tabbouleh salad
Moroccan orange, fennel & black olive salad
Spiced carrot & cumin salad, watercress, olive oil
Tuscan Panzanella salad, toasted croutons, basil, olive oil

SUSHI & SASHIMI BAR

Assorted maki rolls, sashimi & nigiri with salmon, tuna & crab
Soy sauce, pickled ginger, wasabi

LIQUID

Seafood, potato & fennel chowder, sour dough crostini

LIVE SEAFOOD BBQ

Slipper lobster, Javanese crab, river prawn, banana leaf wrapped snapper
Chili-soy, black bean, sambal matah, sambal ulek & salsa verde

GRILLED, SIMMERED & SLOW COOKED

Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce, chili
Sumac spiced Lamb rack, Middle Eastern Cous Cous
Marinated baby chicken, crushed peas, mint & jus
Steamed barramundi, Asian flavors, bean shoots, coriander, chili
Wok-fried Asian vegetables, miso itame sauce
Indonesian Crab fried rice, spring onions, tomatoes, fried egg
Steamed jasmine rice

LIVE NOODLE STATION

Stir fried Chinese rice noodles, prawns, bean sprouts, oyster sauce

SWEET ENDING

Caramel éclair
W style tiramisu
White nougat mousse
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Seasonal fruits skewers

PRICE PER PERSON \$85++

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

SEAFOOD BBQ MENU 3

FRESH FROM THE MARKET

Marinated seafood salad, tomato, orange, chilli & lemon basil
Spicy Thai beef salad, pickled cucumber, shoots, nam jim
Escabeche of Tenggiri, orange, saffron, micro cress
Coriander & mint tabbouleh salad
Moroccan orange, fennel & black olive salad
Spiced carrot & cumin salad, watercress, olive oil
Tuscan Panzanella salad, toasted croutons, basil, olive oil

CRISPY SNACKS

Chicken & prawn spring rolls, sweet chili sauce
Indonesian sweet corn fritters

CHILLED SHELLFISH & SUSHI BAR

Assorted maki rolls, sashimi & nigiri with salmon, tuna & crab
Freshly shucked oysters, poached slipper lobster, Javanese crab,
tiger prawns
Lemon wedges, mignonette, cocktail sauce

LIQUID

Seafood, potato & fennel chowder, sour dough crostini

LIVE SEAFOOD BBQ

Slipper lobster, Javanese crab, river prawn, banana leaf
wrapped snapper
Chili-soy, black bean, sambal matah, sambal ulek & salsa verde

GRILLED, SIMMERED & SLOW COOKED

Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce, chili
Sumac spiced Lamb rack, Middle Eastern Cous Cous
Marinated baby chicken, crushed peas, mint & jus
Steamed barramundi, Asian flavors, bean shoots, coriander, chili
Wok-fried Asian vegetables, miso itame sauce
Indonesian Crab fried rice, spring onions, tomatoes, fried egg
Steamed jasmine rice

LIVE CARVING

Roast of grass-fed Australian beef cube roll
Yorkshire pudding, roasted baby potatoes, red wine jus

SWEET ENDING

Caramel éclair
W style tiramisu
White nougat mousse
Flourless chocolate mud cake
Poppy seed cake with grilled pineapple
Spiced carrot cake with honeycomb
Lemon meringue pie
Chocolate fountain with W candy shop
Seasonal fruits skewers

PRICE PER PERSON \$100++

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subject to 21% government taxes and service charge.

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LUNCH/ DINNER SET MENU 1

1ST STARTER

WATERMELON & TOMATO WATER "GAZPACHO"
Yellow and red watermelon pickles, chili oil, coriander
Thai basil flowers

2ND COURSE

GRILLED & CHILLED KING PRAWN "CEVICHE"
Pomelo, capsicum, coconut infused oil, lime, bali herbs

3RD COURSE

48 HOUR COOKED WAGYU BEEF "RENDANG"
Spiced rendang sauce, coconut & long bean salad, celeriac puree

4TH COURSE

AERATED DOUBLE CHOCOLATE "CAKE"
Mango-passion fruit gel, white chocolate meringue, raspberry sorbet

PRICE PER PERSON \$100++

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subject to 21% government taxes and service charge.

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LUNCH/ DINNER SET MENU 2

1ST STARTER

Roasted Pumpkin Ravioli, sage brown butter, hazelnuts, nasturtium flowers

2ND STARTER

Parsnip Dashi Bisque, poached king crab, pickled radish, purple basil, salmon roe

FISH COURSE

Grilled King Prawn, smoked potato-mussel salad, harrisa vinaigrette, watercress

"INTERMEZZO"

Mango-Thai Basil Sorbet, assorted tropical gelees, lime powder

MAIN COURSE

Roasted Wagyu Top Sirloin, truffle polenta, glazed root vegetables

DESSERT

Chocolate Textures, dulce de leche, nutella soil, sour cherry, salted caramel gelato

PRICE PER PERSON \$125++

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SUBSTANTIAL CANAPES MENU

CANAPÉS (STATIONED & PASS AROUND)

Vegetable rice paper roll, nam jim sauce
Tuna tataki, oriental mushroom salad, pickled cucumber, sweet soy-aioli
Indian spiced samosa, tamarind, micro herb salad
Mini beef slider, chili jam, wild arugula, brioche
Cheese guyere puffs with eggplant and capsicum caponata
Crispy wonton skins Thai prawn & green mango salad
Mini beef rendang steamed buns

LIVE CHICKEN KABOB STATION

Mini pitas, tomatoes, cucumber, red onion, raiita, coriander, mint chutney

LIVE SUSHI BAR

Assorted maki rolls, sashimi & nigiri with salmon, tuna & crab
Freshly shucked oysters, poached slipper lobster, Javanese crab, tiger prawns
Lemon wedges, mignonette, cocktail sauce

LIQUID

Tom yum soup, squid, snapper, kaffir lime, coconut milk

DESSERT ON STAGE

Ice Cream Station - 4 flavours with selection of toppings
Mango parfait and coconut creme anglaise
Flourless chocolate mud cake
Seasonal tropical fruit platter

PRICE PER PERSON \$75++

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CHOOSE YOUR OWN CANAPES

CHOICE OF 4 \$30++ /PERSON
CHOICE OF 5 \$33++ /PERSON
CHOICE OF 6 \$35++ /PERSON

COOL TASTINGS

Cured Norwegian salmon, watermelon, chili vinegar
Prawn rice paper rolls, chili fish sauce
Caponata tart, goats cheese, rocket, olives
Iberico jamon, tomato crostini
Foie gras croissant, fruit mustarda
Oysters on the half shell, ponzu, salmon roe
Mini smoked chicken salad sandwiches, ciabatta, tomato relish
Gazpacho consommé, watermelon, cucumber, lobster
Pekin duck rice paper rolls, sweet chili sauce
Prime beef tartare, colemans mustard, truffle oil
Smoked salmon blinis, preserved lemon hummus, capers
Poached prawn cocktail, bloody mary sauce
Parma ham biscuits, sweet pepper jam
Mahi mahi ceviche, curry crisps, coriander
Crab salad croissants, tomato, pickled cucumber

WARM TASTINGS

Vegetable samosas, coriander chutney
Leek and camembert quiche
Green chili chicken burritos, sour cream, cheddar cheese
Mini chicken shawarma, cucumber raita, tomato, onions
Mushroom soup shots, spring onion, truffle oil
Beef rendang buns, cucumber, curry sauce
Iberico jamon croquettes, shitaki mushroom aioli
Wagyu beef sliders, chili jam, aged cheddar
Roast beef crostini, blue cheese-caramelized onion jam
Prawn and corn fritters, sweet chili sauce
Vegetarian springrolls, plum sauce
Mini blue crab cakes, tarragon aioli
Mini fried chicken and waffles, chili-sage maple syrup
Babi guling steamed bun, sambal matah, acar
Sate lilit, ground mahi mahi satay, sambal, pickles

SWEET TASTINGS

Blueberry muffin
Chocolate chip and walnut muffin
Lemon tea cake
Lamington
Almond croissant
Chocolate croissant
Rich butter croissant
Chocolate doughnut
Raspberry doughnut
Caramel doughnut
Cinnamon doughnut
Peach danish
Raspberry danish
Chocolate and almond danish
Banana bread
Chocolate caramel custard
Cinnamon churros
Passionfruit panna cotta

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CATERING BEVERAGE MENU

TIME FOR A DRINK OR TWO

PACKAGE 1

Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
13	18	20

PACKAGE 2

Bintang beer
Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
25	35	44

PACKAGE 3

House wine
Bintang beer
Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
47.5	62.5	72.5

PACKAGE 4

Sparkling wine
House wine
Bintang beer
Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
57.5	67.5	89.5

PACKAGE 5

Premium wines (2 each white/red)
Sparkling wine
House wine
Bintang beer
Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
69.5	82.5	95

Soft Drinks (Mixers): Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale

Juice: Orange, Watermelon, Apple

Premium wines: Choice of a total of 4 wines: Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Sparkling wine: Prosecco

House pouring spirits: Ketel One, Tanqueray, Jose Cuervo, Jim Beam, Johnny Walker Red Label, Myers

Premium Pouring Spirits: Belvedere, Tanqueray Ten, Patron Silver, Jack Daniels, Johnnie Walker Black Label, Hennessey

Cocktails selection of three: Selection of Mojitos as per preference, Sours, Champagne & Strawberry Martini, choice of Bellinis

Champagne: NV Lanson Brut

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CATERING BEVERAGE MENU

PACKAGE 6

House pouring spirits
Bintang beer
Soft drinks
3 selected juices

1 Hour	2 Hours	3-5 Hours
42.5	55	62.5

PACKAGE 7

Premium pouring spirits
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	3-5 Hours
52.5	72.5	85

PACKAGE 8

House pouring spirits
House wine
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	3-5 Hours
55	72.5	85

PACKAGE 9

Premium pouring spirits
Premium wines (2 each white/red)
Sparkling wine
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	3-5 Hours
75	87.5	97.5

Soft Drinks (Mixers): Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale

Juice: Orange, Watermelon, Apple

Premium wines: Choice of a total of 4 wines: Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvigno

Sparkling wine: Prosecco

House pouring spirits: Ketel One, Tanqueray, Jose Cuervo, Jim Beam, Johnny Walker Red Label, Myers

Premium Pouring Spirits: Belvedere, Tanqueray Ten, Patron Silver, Jack Daniels, Johnnie Walker Black Label, Hennessy

Cocktails selection of three: Selection of Mojitos as per preference, Sours, Champagne & Strawberry Martini, choice of Bellinis

Champagne: NV Lanson Brut

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CATERING BEVERAGE MENU

PACKAGE 10

Three selected cocktails
House pouring spirits
House wine
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	3-5 Hours
59.5	72.9	87.5

PACKAGE 11

Three selected cocktails
Premium pouring spirits
Premium wines (2 each white/red)
Sparkling wine
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	3-5 Hours
82.5	97.5	115

PACKAGE 12

Champagne
Three selected cocktails
Premium pouring spirits
Premium wines (2 each white/red)
Sparkling wine
Bintang beer
Soft drinks
3 selected juice

1 Hour	2 Hours	
140	190	

Soft Drinks (Mixers): Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale

Juice: Orange, Watermelon, Apple

Premium wines: Choice of a total of 4 wines: Sauvignon Blanc, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvigno

Sparkling wine: Prosecco

House pouring spirits: Ketel One, Tanqueray, Jose Cuervo, Jim Beam, Johnny Walker Red Label, Myers

Premium Pouring Spirits: Belvedere, Tanqueray Ten, Patron Silver, Jack Daniels, Johnnie Walker Black Label, Hennessy

Cocktails selection of three: Selection of Mojitos as per preference, Sours, Champagne & Strawberry Martini, choice of Bellinis

Champagne: NV Lanson Brut

BEVERAGE MENU CAN ONLY BE SERVED IN ONE VENUE AND ANY REMAINING HOURS ARE NON TRANSFERABLE TO OTHER VENUES

All prices are per person, in IDR and subject to 21% government taxes and service charge.

All items are subject to change in the future without prior notice.

BUFFET OPTION 1

SNACKS, APPS & STARTERS

Vegetable springrolls, cucumber pickles, sweet chili sauce (V)
Peking duck summer roll, nahm jim dressing, bean sprouts

HEALTHY, ORGANIC & LIGHT

Salad bar, assorted lettuces & garnishes with a selection of dressings (V)
Marinated seafood salad, tomato, orange, chilli & lemon basil
Roasted Balinese coconut salad, long beans, bean sprouts kemangi (V)

LIQUID

Tom yum seafood soup, lime juice, tomatoes, chili

FOOD ON STAGE

Martabak, Indonesian style roti with lamb and chicken

CENTER STAGE

Roasted barramundi, tomato confit, capers & black olive tapenade
Wok-fried pork belly, shiitake, wild greens, sesame, oyster sauce
Kung pow chicken, peanuts, dried chillis, spring onion
Stir fried beef with black pepper sauce and spring onions

VEGGIE S & ROOT S

Morning glory with garlic & chili

GRAINS

Steamed jasmine rice

DESSERT ON STAGE

Candy shop, assorted candies, lollies and childhood favorites
Apple & cinnamon strudel
Bubur injin sticky rice cake in brown sugar sauce
Seasonal tropical fruit platter

All items are subject to change in the future without prior notice.

BUFFET OPTION 2

SNACKS, APPS & STARTER S

Prawn toasts, sweet chili cucumber relish
Tempura vegetables, ponzu, wasabi mayonnaise (V)

HEALTHY, ORGANIC & LIGHT

Marinated seafood salad, tomato, orange, chilli & lemon basil
Potato salad, mixed capsicum, parsley mayonnaise (V)
Roasted vegetable salad with artichokes, almonds & raisins (V)

LIQUID

Miso and tofu soup, seaweed, scallions, enoki (V)

FOOD ON STAGE

Kuey Teow, Wok fried rice noodles with prawns and dark soy

CENTER STAGE

Seafood linguini, garlic, tomatoes, olive oil, rocket, lemon
Char siew roasted pork loin, stir-fried vegetables, hoisin sauce
sesame seeds
Roasted duck breast, cranberry red wine jus, lychee
Organic chicken balado, spiced tomato-chili paste, kemangi

VEGGIE S & ROOT S

Stir-fried mixed vegetables with oyster sauce

GRAINS

Steamed jasmine rice

DESSERT ON STAGE

Classic tiramisu, coffee soaked sponge, mascarpone
Banana fritters, palm sugar syrup Caramel éclairs
Spiced carrot cake with honeycomb
Poppy seed cake with grilled pineapple

All items are subject to change in the future without prior notice.

LUNCH MENU OPTION 1

W STYLE RICE PAPER ROLLS

Peking roasted duck, cucumber jicama, sprouts, nam jim

SILKY PUMPKIN SOUP

Garlic crostini, curry oil, pine nuts

CRISPY SKIN BABY BARRAMUNDI FILLET

Cauliflower, wok-fried organic green, chili jam

BANANA SPLIT

Candied banana, chocolate & vanilla ice cream, chocolate sauce, roasted almonds

All items are subject to change in the future without prior notice.

LUNCH MENU OPTION 2

CHILLED LOBSTER & MAHI MAHI CEVICHE

Coconut, chili, lime, coriander, madras curry crisps

SWEET ONION-CAULIFLOWER SOUP

Feta cheese, lamb sausage, raisins

GRILLED SPRING CHICKEN

parmesan-polenta chips, chicken- olive oil jus, salsa verde

GREEN TEA PANNA COTTA

Sake brasied strawberry, pistachio ice cream

All items are subject to change in the future without prior notice.