CANAPÉ MENU

Choose 4 pieces, for service pre-dinner

Chickpea & pumpkin fritter roasted pumpkin, chickpea and spices

Shiitake arancini mushroom and parmesan risotto

Tomato tartlet gruyere cheese custard, bedugal tomato salad

Salmon cannoli wakame pastry, whipped salmon roe

Lobster roll lobster, brown butter, mayo, steamed bun

Spiced tuna leaf sashimi tuna, bonito mayonnaise, vadouvan, japanese mint

Jimbaran snapper satay spiced snapper skewer, sambal matah

Octopus skewer braised octopus, XO sauce, rosemary skewer

Ham & cheese toastie spanish ham, gruyere cheese, toasted brioche

Balinese pie spiced chicken cream, pork floss

Chicken satay spiced chicken skewer, peanut sauce

Duck bao bun steamed bun, peking duck, spring onion



3 COURSE SET MENU

IDR 990,000 per person, inclusive of tax & service | Choose 1 dish per course, or 2 dishes per course for alternate drop

CANAPÉS

Choose 4 from our selection for service post-ceremony

STARTER

Tuna tartare avocado, pomelo, ponzu Salad of watermelon tomato, burrata, sunflower seeds, shiso Pumpkin agnolotti brown butter, sage Wood grilled octopus XO, corn, lime Glazed pork belly eggplant, garlic shoots Gado gado young vegetables, tofu, quail egg, peanut sauce

MAIN

Crisp eggplant goats cheese, pistachio, lemon Javanese barramundi fondant potato, cabbage puree, salted egg Roast chicken smoked potato, shitake and turnip Confit duck grilled radicchio, beetroot and apple mille feuille Grilled +5 wagyu striploin chickpea puree, spinach, sweet onions, spiced butter Beef rendang potato, peanuts, red rice, crackers

Ungasan sourdough smoked butter

DESSERT

Chocolate delice raspberry and macadamia parfait Caramelised cheese custard frozen passionfruit curd Balinese meringue fermented berries, rosella fool BBQ pineapple mango and coconut caramel, rice cream



WESTERN BANQUET

IDR 1,100,000 per person, inclusive of tax & service

CANAPÉS

Choose 4 from our selection for service post-ceremony

SHARE

Kelp cured snapper pickled young vegetables Salad of lamb loin bonito mayo, citrus puree, grilled romaine Warm asparagus salad ricotta, zucchini blossoms, tarragon Roasted beetroot carrot, dukkah, burrata Mushroom agnolotti brown butter, sage, hazelnuts Braised chicken tomato, olive and parsley

COCONUT GRILL

Grilled Tuna leek, romesco Slow roasted pork belly sweet onions, mustard Butterflied prawns garlic, oregano, parsley Spiced black angus beef cucumber, pickled onions

SIDES

Sautéed greens almonds, shallot Slow roasted pumpkin seeds, pumpkin oil Potato purée gruyere, parmesan Ungasan sourdough smoked butter

Assorted mustards, roasted garlic aioli, sauce mojo

DESSERT

Rhubarb tart rosella cream Caramel cheese custard passionfruit and mango Chocolate delice fresh strawberries Lemon meringue fresh curd Petit fours pralines, macarons, turkish delight

ASIAN BANQUET

IDR 1,100,000 per person, inclusive of tax & service

CANAPÉS

Choose 4 from our selection for service post-ceremony

SHARE

Sashimi of yellowfin tuna pomelo, radish and ponzu White cut chicken salad shaved fresh coconut, lime, chilli Salad of watermelon mint and ginger Green mango salad heart of palm, beans, lemongrass Coconut curry eggplant, sweet potato, coriander Beef rendang potato, peanuts, crackers

COCONUT GRILL

Grilled white fish sambal merah BBQ spatchcock ginger, shallot Whole jimbaran-style prawns chilli, lemon BBQ pork ribs toasted garlic, lime

SIDES

Wok-tossed Bedugul greens garlic & ginger Indonesian fried noodles chicken, vegetables, spices Steamed organic rice fried shallot Roti canai spiced yoghurt

Assorted sambals, pickles, crackers

DESSERT

Chilled sago mango, lime leaves, coconut cream Tempura banana grilled jackfruit custard Ice cream sandwich chocolate, pandan BBQ pineapple tamarind caramel, rice cream Seasonal fruit vanilla bean syrup

BEVERAGE PACKAGES

SIGNATURE WELCOME DRINKS

Lemongrass ginger fizz | Lemon & mint iced tea | Passion fruit cooler | Rosella honey tea | Tropical fruit juice

SIGNATURE MOCKTAILS

Verde - Basil, mint, cucumber, lime, apple Citrus Fizz - orange, lemon, tonic Mango T - Mango, strawberry, lime, honey, soda Watermelon & Cucumber - Watermelon, cucumber, mint Hibiscus iced tea - Hibiscus tea, ginger, lemongrass, mint, honey

BEER SELECTION

LOCAL BEER - Bintang, Bintang Radler IMPORTED BEER - San Miguel, San Miguel Light

WINE & SPIRIT SELECTION

Selection available on request

SIGNATURE COCKTAILS

Watermelon Caipirinha - Rum, watermelon, mint, ginger, brown sugar, lime Lychee Martini - Vodka, lychee liqueur, lychee juice Rapaska – Vodka, passionfruit, raspberry, lime, apple, orange Espresso Martini - Vodka, coffee liqueur, espresso Tangerine Passion Mojito - vanilla infused vodka, tangerine, passion fruit, mint, lemonade Elderflower Collins - Gin, lemon, elderflower Negroni - Campari, sweet vermouth, gin, orange

STARTER PACKAGE

CHOICE OF 2 SIGNATURE WELCOME DRINKS

CHOICE OF 2 MOCKTAILS

JUICES, MIXERS, STILL & SPARKLING WATER

SIX HOURS IDR 700.000 / PERSON INCLUSIVE OF TAX & SERVICE

LUXE PACKAGE

CHOICE OF 2 SIGNATURE WELCOME DRINKS CHOICE OF 2 COCKTAILS JUICES, MIXERS, STILL & SPARKLING WATER LOCAL BEER IMPORTED RED, WHITE & SPARKLING WINE

SIX HOURS IDR 1,400,000 / PERSON INCLUSIVE OF TAX & SERVICE INCLUDES WINE & CHAMPAGNE CORKAGE

DIAMOND PACKAGE

CHOICE OF 2 SIGNATURE WELCOME DRINKS CHOICE OF 2 COCKTAILS JUICES, MIXERS, STILL & SPARKLING WATER IMPORTED & LOCAL BEER IMPORTED RED, WHITE & SPARKLING WINE SELECTION OF VODKA, GIN, TEQUILA, SCOTCH, BOURBON WHISKEY, WHITE / DARK RUM

SIX HOURS IDR 1.700.000 / PERSON INCLUSIVE OF TAX & SERVICE ALSO INCLUDES UNLIMITED CORKAGE

CORKAGE FEE

WINE - IDR 350,000 CHAMPAGNE - IDR 500,000

SPIRITS IDR - 700,000

PRICE IS PER BOTTLE (MAXIMUM 1 LITRE) INCLUSIVE OF TAX AND SERVICE & ALSO INCLUDES PROFESSIONAL BARTENDER SERVICE & EQUIPMENT, GLASSWARE & ICE. TO COMPLIMENT YOUR CORKAGE. A STARTER PACKAGE IS RECOMMENDED, OR MIXERS AND GARNISHES CAN BE PURCHASED ON CONSUMPTION.