



WEDDING MENU

CANAPÉS

please choose 4 options

Tartlet of pea pecorino custard, fennel V

Guacamole tostada frijoles refritos, bbq corn, jalapeño verde VG, GF

Arancini of pumpkin & goat cheese garlic aioli, pepita crumble V

Coconut maki roll salted coconut, pickled cucumber VG, GF

Cured salmon seeded cracker, cucumber, cultured cream, roe GF

Scallop toast xo sauce, sesame

Potato cake handpicked crab, spicy mayo, chives

Satay of jimbaran snapper sambal matah, crispy shallot GF

Satay of local chicken lemongrass skewer, peanut sauce GF

Honey glazed duck breast fijian flat bread, compressed orange, whipped goat cheese

Baby bánh mì pork belly, đồ chua pickle, coriander, chilli

Beef carpaccio crostini black garlic, parmigiano reggiano, smoked cornichon

Sumatran beef samosa radish, cucumber, chilli jam



SET MENU

3-course IDR 990,000 per person, inclusive of tax & service | IDR 200,000 per person per additional course

Freshly baked bread selection with cultured butter, served on seating

STARTER

Yellowfin tuna daikon, baby cucumber, avocado crème, edamame, wasabi **GF**

Char-grilled prawn mandarin, thai basil, crustacean oil **GF**

Confit scallop pumpkin purée, pickled pumpkin, squid ink **GF**

Cured spanish mackerel coconut, lime, tomato, coriander **GF**

Wood fired octopus romesco, almond, smoked paprika oil **GF**

Mud crab avocado, corn, shallot, siracha mayo, tarragon, chardonnay vinaigrette **GF**

Harissa lamb loin eggplant, black garlic, dukkha, mint labneh **GF**

Confit pork belly scallop, cauliflower, chorizo, squid ink emulsion **GF**

Spiced beef carpaccio wood fire peppers, jicama, mushroom, rocket **GF**

Salt-baked beetroot beetroot juice, horseradish, dill, crème fraiche, sourdough **V**

Miso eggplant spring onion, nori, tatsoi, cress, wasabi ponzu **VG, GF**

Pumpkin textures pumpkin crème, pickled pumpkin, seed cracker, sage, pumpkin seed oil **V, GF**

MAIN

Javanese barramundi aromatic coconut sauce, tamarind, coconut sambal **GF**

Hazelnut crusted mahi mahi charred fennel, confit tomato, wood fired peppers, mandarin butter **GF**

Line-caught snapper vongole, citrus, garlic, chervil **GF**

Sumac & molasses roast chicken tabbouleh, pomegranate, walnut, tarator sauce **GF**

Honey glazed duck breast beetroot, plum, charred radicchio, zaatar **GF**

Beef rendang baby potato, peanut, pickles, steamed rice, emping crisps

Braised black angus beef short rib cauliflower, pickled fennel, spring onion, nasturtium, puffed quinoa **GF**

Roasted herb pork loin parsnip, soused onion, apple chutney, cider sauce **GF**

Sous vide lamb rack pea, zucchini, pistachio, goat cheese, pea tendrils **GF**

Teriyaki eggplant smoked miso eggplant purée, togaroshi, coriander & sesame **VG, GF**

Confit leek braised lentils, mushroom, onions **VG, GF**

Roasted pumpkin choo chee curry, kaffir lime, zesty coconut cream **VG, GF**

DESSERT

Chocolate delicé strawberry macaroon, berry coulis, chocolate tuile **VG, GF**

Caramelised cheese custard passionfruit curd, raspberries, freeze dried mango **V**

Balinese meringue fermented berries, rosella fool, cultured cream **VG, GF**

Coconut textures coconut sago, coconut tuile, young coconut, bbq pineapple, coconut ice cream **VG**

Deconstructed pavlova spiced meringue, white chocolate mousse, passion fruit ice-cream, freeze dried berries **V, GF**

Crème caramel white chocolate mousse, vodka infused raspberries **V, GF**

Mandarin mille feuille mandarin gel, compressed mandarin, blood orange **V**

Apple tart raisin and rum ice cream, salted caramel **V**

SET MENU - ADDITIONAL COURSES

3-course IDR 990,000 per person, inclusive of tax & service | IDR 200,000 per person per additional course

Freshly baked bread selection with cultured butter, served on seating

SOUP

Green gazpacho burrata, prosciutto, basil

Fennel & tarragon consommé blue swimmer crab, soft herbs

Seafood bisque brandy butter, lobster, apple & fennel relish

Cauliflower soup truffle oil, thyme sourdough

Zucchini & pea zucchini flowers, basil, goat curd baguette

PASTA

Prawn raviolo celeriac, shellfish broth, crustacean oil, nasturtium

Duck tortellini cauliflower, mushroom broth, peas

Calamari fettuccine fennel, rosemary, lemon

Caico e pepe Agnolotti king oyster mushroom, thyme, brown butter

Potato gnocchi smoked tomato, basil, stracciatella



BANQUET

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

Ungasan bakery selection with whipped butter, served on seating

STARTERS *choose 3*

Stuffed zucchini blossom pumpkin crème, goat cheese, seeds, smoked pumpkin oil **V**

Moroccan eggplant cumin mayo, curry leaves, chilli & basil oil **V, GF**

Watermelon tartare avocado, ginger, sesame, tamari **VG, GF**

Beetroot-vodka cured king salmon horseradish, pickles, dill mayo, white miso & ginger dressing **GF**

Yellowfin tuna crudo pomelo, red wine caramel, crispy shallot, chives **GF**

Mud crab apple, cucumber, red radish, shallot, chardonnay vinaigrette **GF**

Cured scallop compressed cucumber, apple, cultured cream, ikra **GF**

Duck prosciutto freeze dried mandarin, tamarillos, pickling liquid **GF**

Chicken & pistachio terrine fig jam, pickled vegetables, tomato chutney, piccalilli, lavosh

Prosciutto melon, buffalo mozzarella, rocket, vincotto **GF**

Black Angus beef tataki radish, shiso, black sesame, nori, wasabi emulsion, rice crisps **GF**

Beef tartare ajvar, prawn and jamon relish, potato crisps, curry leaves **GF**

MAINS *choose 4*

Chargrilled yellowfin tuna tomato, olives, capers, lemon **GF**

Jimbaran-style snapper chilli, lemon, pickled vegetables **GF**

Coconut-grilled clams xo sauce, spring onion **GF**

Wood fired barramundi prawn salsa, fennel, chervil oil **GF**

Chargrilled Australian scotch fillet white onion purée, pickled beetroot, mushroom, beef jus **GF**

Beef rendang baby potato, peanut, pickles, steamed rice, emping crisps

Bbq spatchcock bok choy, ginger, shallot **GF**

Roasted pork belly soused onions, apple & raisin chutney, cider jus **GF**

Bbq pork ribs garlic, bbq sauce, puffed rice, spring onion **GF**

Braised lamb shoulder peas, potato gnocchi, mint gremolata

Cauliflower risotto taleggio, hazelnut, anchovy pangrattato **V, GF**

Vegetable coconut curry brinjal roti, tamarind, coconut sambal **V**

BANQUET

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

Ungasan bakery selection with whipped butter, served on seating

SIDES *choose 3*

Potato dauphine garlic aioli, parmesan **V, GF**

Indonesian stir fry noodles seasonal vegetable, spices, sambal **V**

Turmeric-saffron cauliflower labneh, chickpea, red onion, coriander **V, GF**

Market leaves soft herbs, chardonnay vinaigrette **VG, GF**

Roasted pumpkin zhoug, pepita crumble **VG, GF**

Green mango salad heart of palm, beans, lemongrass **VG, GF**

Seasonal charred greens goat cheese, almond, pesto **VG, GF**

Roasted baby carrots tahini, dukkha, mojo verde **VG, GF**

DESSERT *choose 3*

Chocolate mousse Indonesian 75% chocolate, cookie dough, crème fraiche, bedugal strawberry **V, GF**

Assorted tartlets lemon meringue, apple & rhubarb, coconut & chocolate

Cannoli tiramisu amaretti & mascarpone crème, bitter chocolate

Mini pavlova white chocolate, passionfruit curd, freeze dried fruits

Rosewater & buttermilk pannacotta pistachio, raspberries

Cheesecake salted caramel, almond, popcorn

Chocolate éclair choux pastry, hazelnut praline, crème patisserie

Indonesian dessert selection onde onde, gethuk, pisang rai, kelepon, fresh tropical fruit



LIVE FOOD STATIONS

Taco stand carne asada, chicken tinga, baja fish and frijoles refritos, corn tacos

Burger bar made to order beef, chicken & veggie slider with condiments & sides

Satay grill selection of grilled beef, pork, chicken, fish & vegetable satays, with peanut sauce, sambals & lontong

Sushi bar maki, uramaki, nigiri, sashimi – wasabi, pickled ginger, soy

Peking duck shop mandarin pancakes, hoisin, chilli, cucumber, spring onion

Babi guling stall balinese whole roast pig with sambal



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	LUXE PACKAGE	DIAMOND PACKAGE
CHOICE OF 2 SIGNATURE WELCOME DRINKS	CHOICE OF 2 SIGNATURE WELCOME DRINKS	CHOICE OF 2 SIGNATURE WELCOME DRINKS
CHOICE OF 2 MOCKTAILS	CHOICE OF 2 COCKTAILS	CHOICE OF 2 COCKTAILS
JUICES, MIXERS, STILL & SPARKLING WATER	JUICES, MIXERS, STILL & SPARKLING WATER	JUICES, MIXERS, STILL & SPARKLING WATER
	LOCAL BEER	IMPORTED & LOCAL BEER
	IMPORTED RED, WHITE & SPARKLING WINE	IMPORTED RED, WHITE & SPARKLING WINE
		SELECTION OF VODKA, GIN, TEQUILA, SCOTCH, BOURBON WHISKEY, WHITE / DARK RUM
SIX HOURS IDR 700,000 / PERSON INCLUSIVE OF TAX & SERVICE	SIX HOURS IDR 1,400,000 / PERSON INCLUSIVE OF TAX & SERVICE INCLUDES WINE & CHAMPAGNE CORKAGE	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 COMPLEMENT YOUR CORKAGE, A STARTER PACKAGE IS RECOMMENDED, OR MIXERS AND GARNISHES CAN BE PURCHASED ON CONSUMPTION.
NO DUTY FREE ALCOHOL IS ALLOWED FOR WEDDINGS OR EVENTS.