



RENAISSANCE BALI ULUWATU
RESORT & SPA

B&F MENU

DESIGNED TO CATER

#RYOUREADYTOPLAY

R
RENAISSANCE®
BALI ULUWATU RESORT & SPA

Jalan Pantai Balangan 1 No 1
Ungasan, Bali 80361

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MEETING PACKAGES

FULL DAY MEETING

USD 65.00++

Complimentary usage one (1) meeting room up to eight (8) hours

One time morning coffee break and one time afternoon theme break with three (3) items plus fruits on each break

Fresh brew coffee and tea throughout the meeting

Business luncheon or dinner with;

- 4 appetizers plus 1 soup
- 6 main course plus steamed rice
- 4 desserts plus fruits

Meeting stationeries and basic A/V and WIFI access

HALF DAY MEETING

USD 55.00++

Complimentary usage one (1) meeting room up to four (4) hours

One time morning or afternoon theme break with three (3) items plus fruits on each break

Fresh brew coffee and tea throughout the meeting

Business luncheon or dinner with;

- 4 appetizers plus 1 soup
- 6 main course plus steamed rice
- 4 desserts plus fruits

Meeting stationeries and basic A/V and WIFI access

MORNING BREAK ITEM SELECTION

INTERNATIONAL

- Apple crumble muffin
- Ricotta and spinach muffin
- Banana choc chip muffin
- Almond and apricot muffin
- Blueberry Danish pastry
- Strawberry Danish pastry
- Apricot Danish pastry
- Chocolate ganache filled doughnuts
- Jam doughnuts
- Custard doughnuts
- Green tea doughnuts
- Salted caramel oversized cookies
- Chili and chocolate oversized cookies
- Quiche Lorraine
- Spinach and mushroom quiche
- Mocha sweet rolls

INDONESIAN

- Vegetable risoles
- Dadar gulung; *coconut and pandan crepes*
- Pisang goreng; *fried bananas*
- Perkedel jagung; *corn fritters*
- Jaja pulung biu; *fried mashed bananas*
- Klepon bali; *rice flour dumplings with coconut and palm sugar*
- Jaje bendu; *crisp Balinese coconut crepe*
- Batu duren; *white sticky rice with fresh grated coconut*
- Ongol ongol; *Balinese sugar cake*
- Otak otak; *steamed- grilled fishcake*
- Pisang goreng with vanilla; *dough-fried Banana*
- Lapis Ketan; *sticky rice with palm sugar caramel*

AFTERNOON BREAK ITEM SELECTION

INTERNATIONAL

- Chicken Quesadillas
- Vegetable quesadillas
- Cajun chicken and cheddar wraps
- Tuna and sundried tomato wraps
- Spiced Mediterranean vegetable wraps
- Saffron Battered sea bass fillet with tartare sauce
- Chicken tender with ranch dressing
- Sesame soy chicken winglets
- Rye roll with smoked turkey and emmenthal
- Black forest Ham and cheddar scrolls
- Sundried Tomato and mozzarella scrolls
- Mini meat pies
- Pork and sage sausage rolls
- Apple turn over
- Pear crumble flan
- Vanilla slice
- Chocolate brownies
- Fruit financiers
- Torched lemon meringue cupcakes
- Oreo and marshmallow cupcakes
- Chocolate Lamingtons
- Strawberry cups with vanilla mascarpone
- Rum balls

INDONESIAN

- Vegetable risoles
- Dadar gulung; *coconut and pandan crepes*
- Pisang goreng; *fried bananas*
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- Ongol ongol; *Balinese sugar cake*
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- Lapis Ketan; *sticky rice with palm sugar caramel*

PASS-AROUND HORS D'OEUVRES PACKAGE

CHIC

3 HOT + 3 COLD CANAPE

-
- 1 hour USD 22.00++
 - 2 hours USD 40.00++

DELIGHT

3 HOT + 3 COLD CANAPE + 2 SWEET

-
- 1 hour USD 25.00++
 - 2 hours USD 45.00++

ELECTIC

4 HOT + 4 COLD CANAPE + 3 SWEET

-
- 1 hour USD 30.00++
 - 2 hours USD 55.00++

HORS D'OEUVRES ITEM SELECTION

HOT

- Thai crab cake, nahm jim
- 'Sate ayam" chicken stay with spicy peanut sauce
- 'Sate lilit' Balinese seafood mousse on lemongrass stick with sambal matah
- 'Perkedel Jagung' sweet corn fritter with sambal tomat mayonnaise(V)
- Beef rendang croquettes'
- Lumpia- vegetable spring rolls with soy chili sauce
- Pea & potato samosas with tamarind yoghurt
- Spinach and ricotta tart, tomato chutney (V)
- Salt and pepper squid skewer, lime, coriander dipping
- Harissa spiced lamb wanton, mint, yoghurt dressing
- Spinach and paneer samosa, tomato, pumpkin chutney(V)
- Tandoori chicken skewers, cucumber raita
- 5 spiced crispy chicken wing with sirarcha aioli

SWEET

- Chocolate brownie éclairs
- Black forest profiteroles
- Blue berry financiers, almond praline
- Pot de crème, chocolate, jasmine tea cream
- Banana bread, bailey crisp
- Lemon meringue mini cup cakes
- Red velvet mini cupcakes

COLD

- Beetroot cured salmon gravlax on sourdough crisp
- Pulled duck leg confit quenelle with fig jam
- Ayam pelalah cones- shredded Balinese chicken in a tortilla cone
- Yellow fin tuna ceviche, avocado and coriander
- Prawn skewer with sriracha lime dressing
- Prosciutto & brie toastets
- Olive & pumpkin tartlets(V)
- Spiced beef salad, tomato chili, crispy rice noodles, coriander
- Roasted baby beetroot and marinated feta en croute (V)
- 'Insalata Caprese' tomato & mozzarella with basil pesto (V)
- Hainan chicken, ginger rice, chili dressing
- Vietnamese chicken, papaya salsa & coriander dressing
- Rare seared dashi tuna, tea noodles, togarashi mayonnaise

WESTERN SET PACKAGE

3 COURSE USD 65.00++

- Starter OR Soup
- Main Course (1)
- Dessert

3 COURSE W/ ALTERNATE USD 70.00++

- Starter OR Soup
- Main Course (2)
- Dessert

4 COURSE USD 75.00++

- Starter
- Soup
- Main Course (1)
- Dessert

4 COURSE W/ ALTERNATE USD 80.00++

- Starter
- Soup
- Main Course (2)
- Dessert

***all prices are per person charge and subject to 21% government and service tax*

WESTERN SET SELECTION

STARTERS

- Gravalax salmon
Red radish, sesame lavosh chips, trout pearls, wasabi emulsion
- Confit duck rilette
Pickled beetroot, marinated feta cheese, watermelon spheres and balsamic glaze
- Nori smoked tuna
Eggplant caviar, plum tomato, mizuna and ponzu dressing
- Chili lime prawn salad
Avocado mousse, mango puree, shallot coriander & mint

SOUPS

- Prawn bisque, Saffron oil, dill crème fraiche
- Creamy cauliflower with pancetta crisp
- Wild mushroom soup, truffle foam, sea salt grissini
- Roasted vine tomato soup, aged balsamic, fried basil

DESSERTS

- Vanilla bean pannacotta with exotic fruit minestrone
- Pot o'chocolate, salted caramel ice cream and almond crumble
- Caramelized Baked lemon tart, crème Chantilly
- Mango lime mousse cake, torched meringue, dehydrated kiwi & passion coulis
- Flourless chocolate cake, chocolate ganache & berry compote

MAIN COURSE

MEAT

- Macadamia Australian lamb cutlets
Maple sweet potato puree, wilted spinach & merlot jus
- Free range Chicken ballontine
Pomme fondant, mushroom duxelle, asparagus and champagne cream
- Australian beef tenderloin
Wild mushrooms, braised shallots, celeriac puree, & natural glaze
- Olive crusted pork loin
Carrot cumin mash, broadbeans, cherry tomatoes & citrus jus

FISH

- Grilled sea bass
Soft lemon scented polenta, braised leeks, rocket salad & honey mustard dressing
- Atlantic salmon fillet
Roasted fennel mash, fresh tomato chili salsa & lime beurre blanc
- Roasted miso cod fish
Green lip mussels, shimeji mushroom, cherry tomatoes, peas in a saffron broth

BUFFET A-LA-CARTE PACKAGE

INTRIGUING USD 45.00++

- 3 appetizers plus 1 soup
- 5 main course plus steamed rice
- 3 desserts plus fruits

INDIGENOUS USD 55.00++

- 4 appetizers plus 1 soup
- 6 main course plus steamed rice
- 4 desserts plus fruits

INDEPENDENT USD 65.00++

- 6 appetizers plus 1 soup
- 7 main course plus steamed rice
- 6 desserts plus fruits

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BUFFET A-LA-CARTE: APPETIZER SELECTION

WESTERN

- Green bean, shaved fennel radish & orange salad
- Mustard roasted chicken breast with tomato and olive salsa
- Vine Tomato, shredded basil & fresh mozzarella
- Classic Caesar salad with romaine, garlic croutons and parmesan
- Roasted beetroot, pear & macadamia nut salad
- Smoked duck breast and couscous salad
- Tomato and marinated feta with balsamic dressing
- Honey baked pumpkin, arugula, goat cheese and pine nuts
- Penne pasta salad, salami, olives and tomato mayonnaise
- Classic potato salad with boiled egg and crisp bacon

OTHER ASIAN

- Thai beef and glass noodle salad
- Larb pad Thai minced duck salad
- Vietnamese prawn & glass noodles and nuoc-cham dressing
- Vietnamese minced chicken salad
- Sesame tuna and soba noodle with ponzu dressing
- Tofu, tomato and cucumber with goma dressing
- Oriental-style chicken salad
- Vietnamese rice paper Roll
- Crispy Dumpling with Chicken
- Deep-fried Mushroom stuffed with Shrimp Paste,
- Spicy Jelly Fish

INDONESIAN

- Asinan Jakarta; *vegetable salad with tamarind dressing*
- Lotek bandung
- Sayur urab jagung; *corn and coconut salad*
- Tahu gejrot; *sweet and sour fried tofu*
- Tahu isi; *stuffed tofu with peanut sauce*
- Lawar ayam; *chicken and mung bean salad*
- Rujak Manis; *seasonal fruits with tamarind dressing*
- Lengko Cirebon; *bean cake and vegetable salad with peanut sauce*
- Timun mesanten; *cucumbers in coconut sauce*
- Sosis solo; *Indonesian fired chicken crepes*
- Tempe Mendoan; *soy bean sauce*
- Sambal be tongkol; *tuna salad*
- Buah kacang mekuah; *long beans in soy dressing*
- Be sampi mesitsit; *dry spiced beef*
- Perkedel Jagung; *corn fritters*

BUFFET A-LA-CARTE: SOUP SELECTION

WESTERN

- Minestrone soup
- Seafood chowder
- Cream of roast pumpkin soup
- Tomato and basil soup
- Cream of spinach soup
- Cauliflower and bacon soup

CHINESE

- Double boiled chicken and sweet corn
- Hot and sour Schezuan soup
- Braised winter melon soup
- Steamed herbal chicken soup

INDONESIAN

- Gedang Mekuah; *green papaya soup*
- Soto betawi; *Jakarta's beef soup*
- Soto ayam; *chicken broth with vegetables and egg*
- Sop Buntut; *braised oxtail soup*
- Ares ayam; *banana stems and chicken soup*
- Jukut siap; *chicken soup with vegetables and egg*
- Kuah ares bebek; *duck soup with banana stems*

BUFFET A-LA-CARTE: MAIN COURSE SELECTION

INTERNATIONAL

FISH

- Seared red snapper with tomato concasse and fine herbs
- Sea bass baked with lemon, parsley and butter
- White snapper fillet in béchamel and spinach sauce
- Mahi-Mahi with rosemary and black olive crust
- Baked salmon fillet with orange beurre blanc and sundried tomatoes

REDMEAT

- Traditional beef bourginoun
- Irish stew- lamb and potato
- Hungarian beef goulash
- Slow baked striploin with green pepper sauce
- Shepherds pie
- Lamb and eggplant moussaka
- Moroccan lamb tajine
- Lamb korma

PORK

- Cider braised pork belly
- Pork medallion with mustard sauce
- Chorizo sausage and cannelloni bean stew
- Pork vindaloo

POULTRY

- Confit chicken Maryland with lemon and thyme
- Peri-Peri roasted chicken
- Chicken chasseur
- Coq au vin- chicken in red wine
- Chicken cacciatori
- Tandoori chicken
- Thai green curry duck
- Teriyaki chicken

VEGETABLES & OTHER

- Mushroom and chickpea stew
- Ratatouille
- Soft olive polenta
- Orange scented couscous
- Garlic roasted root vegetables (potato, pumpkin, sweet-potato)
- Steamed mixed vegetables

BUFFET A-LA-CARTE: MAIN COURSE SELECTION

INDONESIAN

FISH

- Be pasih mepanggan; *marinated grilled fish*
- Ikan bakar mbe'; *grilled fish with crispy garlic and shallots*
- Ikan goreng asam manis; *fried fish in sweet and sour sauce*
- Kukus ikan; *steamed snapper with chili, tomato and ginger*
- Gulia Ikan; *herbal fish curry*

REDMEAT

- Be sampi membase bali; *braised beef in coconut*
- Beef rendang; *beef in spicy coconut gravy*
- Kambing mekuah; *Balinese lamb stew*
- Semur sapi betawi; *fried beef in soy sauce gravy*
- Daging asam pedas; *spicy lemongrass beef*
- Tongseng kambing; *stir fried lamb in sweet soy sauce*

PORK

- Babi Kecap; *pork in sweet soy*
- Nyanyat celeng; *braised pork in coconut milk*
- Balung nangka; *braised pork ribs with jack fruit*

RICE & NOODLES

- Bihun goreng sayur ; *fried rice noodles with vegetables*
- Nasi goreng kampung; *Indonesian fried rice*
- Mie goreng Jawa; *wok fried egg noodle with vegetables and egg*
- Nasi goreng jagung; *sweet corn fried rice*

POULTRY

- Siap mepanggan; *grilled lemongrass marinated chicken*
- Bebek menyanyat; *duck curry*
- Ayam goreng lengkuas; *galangal fried chicken*
- Ayam betutu; *Balinese spiced steamed chicken*
- Ayam panggang kecap; *grilled chicken with sweet soy*
- Kare ayam; *fragrant curried chicken*
- Ayam rica rica; *hot and spicy grilled chicken*

VEGETABLES & OTHER

- Oseng oseng sayur
- Sayur acar kunning; *vegetables in turmeric pickle*
- Kacang pangang bumbu kalas; *beans in spiced coconut broth*
- Sayur roroban; *jack fruit, long bean & grated coconut*
- Gulai pakis; *fern top and green bean curry*
- Sayur campur; *mixed vegetables in clear broth*
- Sayur lodeh; *mixed vegetables in coconut milk*
- Tumis tempe santan kecap; *fermented soy bean and green beans in coconut*
- Terik tempe dan tahu; *fried spicy soy bean and bean curd*

BUFFET A-LA-CARTE: MAIN COURSE SELECTION

CHINESE

FISH

- Steamed snapper with light soy and ginger
- Steamed white fish in Teochew Style
- Steamed sea bass with Minced Garlic
- Sweet n sour fish

REDMEAT

- Black pepper beef
- Wok fried beef with oyster sauce and bok-choy
- Stir fry beef with tamarind
- Mongolian beef
- Beef with black bean sauce

PORK

- Sweet n sour pork
- Stir fried 5 spice pork with snow peas and ginger
- Soy braised pork belly with
- Pork spare rib in black bean sauce
- Pork spare rib with plum sauce

POULTRY

- Kungpao chicken
- Wok fried lemon & ginger chicken
- Soya Chicken Marinated with Bean Sauce
- Hoisin chicken with cashew nuts
- Salt n pepper crispy chicken

VEGETABLES & OTHER

- Braised Mushroom with Seasonal Greens
- Braised bean curd Sheet with Seasonal Greens
- Braised Black Mushrooms & Homemade Dou Fu with Chinese Spinach
- Wok Fried Broccoli in Nonya Sauce
- Steamed bok-choy with garlic

RICE & NOODLES

- Stewed hokkien Noodles with, Straw Mushrooms and Chives
- Noodles with choy sum & Spicy Sauce
- Chicken chow mien
- Yang chow fried rice
- Fried rice with assorted seafood and salted fish
- Vegetarian fried rice

BUFFET A-LA-CARTE: DESSERT SELECTION

INTERNATIONAL

- Chocolate ganache cake
- Chocolate brownies
- Milk chocolate mousse shots
- Rich chocolate mud cake
- Black forest cake
- Red velvet cake
- Classic Tiramisu
- White chocolate mousse with raspberry sauce
- Green tea cheese cake
- Blue berry cheese cake
- New York baked cheese cake
- Cookies n cream cheese cake
- Baked apple flan
- Baked pear flan
- Blonde sarcher torte with seasonal fruits
- Passion cream chiffon
- Raspberry earl grey
- Opera cake
- Vanilla crème brulee
- Lemon tart
- Caramelized orange tart
- Banana cake with cream cheese frosting

INDONESIAN

- Lapis surabaya
- Pandan chiffon cake
- Kolak pisang
- Serabi solo
- Es campur
- Es klapper
- Bika ambon
- Dadar gulung
- Martabak- chocolate or raspberry
- Pandan coffee roulade
- Klappertart
- Awug; *rice flour cake with palm sugar and fresh coconut*
- Kue pukis; *Indonesian coconut milk cake*
- Bolu caramel; *caramel cup cakes*
- Bugis; *rice flour dumpling banana leaf*
- Pancong; *coconut cake*
- Jajan Bali; *mixed balinese sweets*
- Pudding Srikaya
- Fruit pudding with vanilla sauce

HOT DESSERT

- Chocolate bread and butter pudding
- Apple crumble
- Banana and cinnamon crumble
- Warm chocolate pudding
- Bubur Injin

CRAFTED THEME BUFFET PACKAGE

TASTE OF GRILL 'BBQ' USD 65.00++

TASTE OF BALI 'RASA BALI' USD 70.00++

TASTE OF INTERNATIONAL FLAVOUR USD 70.00++

TASTE OF ASIA FLAVOUR USD 75.00++

TASTE OF WESTERN FLAVOUR USD 95.00++

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CRAFTED THEME BUFFET: TASTE OF GRILL 'BBQ'

FRESH

- Garlic roasted vegetable antipasto, hummus, olive tapenade & fennel grissini
- Plum tomato, quinoa, Spanish olives and sourdough croutons
- Romaine leaves with anchovies crisp bacon, parmesan & garlic aioli
- Cheese board- marinated feta sliced sharp cheddar, slice emmenthal and brie
- Charcuterie- salami, parma ham and smoked chicken

BAKED

- Artisan baked loaves and rolls
- Flavored butter and sea salts

GRILLED 'LIVE BBQ'

- Sambal grilled squid
- Roasted Garlic & Basil tiger prawns
- Celery salt spiced chicken
- Bali spiced Barramundi fillet
- Aussie Beef Sirloin with wild mushroom jus
- Maple and cider pork loin
- Cheese kranisky sausages
- Buttered corn on the cob
- Cajun roasted potato with Caramelized onion

SWEET STUFF

- Lapis Surabaya
- Queensland Chocolate mud cake
- White choc Glazed blondies
- Salted Caramel profiteroles
- Banana and cinnamon cake
- Sliced exotic fruit

CRAFTED THEME BUFFET: TASTE OF BALI 'RASA BALI'

APPETIZERS

- Sapi mesisit -beef salad with Balinese spices and vegetables
- Lawar kacang ajak angka -long bean, young jack fruit with authentic spices
- Sambal Be tongkol- local spiced tuna salad
- Jukut urab- mixed vegetable salad with beans, spinach, sprouts, grated coconut dressed in
- sweet and sour flavors

SOUP

- Jukut ares be siap -young bananas stem with chicken in Balinese broth

LIVE STATION 'THE GEROBAK'

- Sate lilit laut bali dan jagung bakar-Balinese minced seafood satays and spiced grilled corn on the cob

MAIN COURSE

- Ayam betutu –traditional steamed baked chicken within banana leave
- Babi guling- Bali's famous spiced suckling pig
- Ikan bumbu Bali- fried mackerel with turmeric and sweet soy sauce
- Gulai kambing- braised lamb curry
- Tempe kecap- fried fermented soy bean in sweet soy sauce
- Nasi kuning- coconut and turmeric scented steamed rice
- Balinese Condiments;
 - Sambal Nyuh Magoreng (coconut spices)
 - Sambel Sere (chilli with shrimp paste)
 - Sambal Matah (Balinese salsa)
 - Rempeyek Kacang (crackers with kaffir lime and peanuts)

SWEET STUFF

- Klepon bali; *glutinous rice balls filled with palm sugar syrup*
- Dadar gulung; *pandan crepes filled with sweet coconut*
- Lak lak bali; *traditional Balinese cakes*
- Bubuh injin; *hot black sticky rice pudding with coconut milk*
- Kolek pisang; *banana braised in coconut milk*
- Buah-buahan tropikal; *sliced exotic tropical fruits*

CRAFTED THEME BUFFET: TASTE OF INTERNATIONAL FLAVOUR

CHARCUTERIE

- Salamis, Pastrami, Mortadella
- Parma Ham Leg (sliced live)
- Tomato Chutney, Melon, Arugula, Grana Padano
- Baguette, Fennel Seed Lavosh, Cornichons, Pickles

DIM SUM STEAMER

Siew Mai, Har Gao and Char Sui Pau
Condiments: Green Chilli, Black Vinegar, Soy

SEAFOOD BAR

Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon, Swimmer Crab
Condiments: Lemon, Limes, Thai Chili Sauce, Marie Rose Sauce

SUSHI BAR

Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper Nigiri & Sashimi
Condiments: Soy Sauce, Wasabi & Togarashi

SALAD BAR

Heirloom Tomato, Continental Cucumber, Spanish Onion, Boiled Egg, French Beans, Kalamata Olives, Focaccia Croutons, Roasted Bell Pepper, Potatoes, Capers, Marinated Feta Cheese, Spinach, Rocket, Mizuna, Balsamic, Red Wine Vinegar, Garlic Aoili, Extra Virgin Olive Oil

THE WOK & STEAMER

- Black Pepper Beef & Onion Stir Fry
- Stir Fried Chicken with Cashew Nuts
- Wok Fried Asian Greens in Garlic & Oyster Sauce
- Vegetable Fried Rice

THE OVEN & GRILL

- Slow Baked Australian Angus Beef Strip Loin
- Braised Bultarra Organic Lamb Shank
- Potato Gnocchi & Zucchini Bake (v)
- Traceable Red Snapper with Tomato & Olive Salsa
- Roasted Potatoes, Pumpkin & Onions
- Mustard Horseradish & Beef Jus

SWEET STUFF

- Mango Lime Cake
- Chocolate Ganache Gateaux
- Coconut Brulee
- Customized Cupcakes
- Raspberry Mousse
- Kaffir Lime Pannacotta
- Strawberry Pistachio Gelee
- Sago Pomelo Verrines
- Ice Cream Cart
- Live Station: Fried Banana Stand
- Local fruits

CRAFTED THEME BUFFET: TASTE OF ASIA FLAVOUR

CHINESE BBQ

- Char Sui Pork
- Roasted Duck
- Hainan Chicken

Condiments: Hoisin Sauce, Chilli Paste, Ginger Paste, Dark Soy

DIM SUM STEAMER

Siew Mai, Har Gao and Char Sui Pau

Condiments: Green Chilli, Black Vinegar, Soy

SEAFOOD BAR

Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon, Swimmer Crab, Slipper Lobster

Condiments: Lemon, Limes, Thai Chilli Sauce, Vietnamese Seafood Sauce

SUSHI BAR

Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper Nigiri & Sashimi

Condiments: Soy Sauce, Wasabi & Togarashi

SALAD BAR

Ahi Tuna Soba Noodle Salad, Grilled Pork Neck Salad, Thai Papaya Salad, Indonesian 'Gado-Gado', Thai Beef Vermicelli Salad, Oriental Duck Salad

THE WOK & STEAMER

- Wok Fried Scallop with Broccoli
- Black Pepper Beef Stir Fry
- Stir Fried Chicken with Cashew Nuts
- Vegetable Hokkien Noodle (v)
- Wok fried Asian Greens in Garlic Oyster Sauce
- Seafood Fried Rice

THE POT & STEAMER

- Tum Yum Goong
- Thai Green Chicken Curry
- Ginger Soy Steamed Seabass
- Steamed Fragrant Jasmine Rice

SWEET STUFF

- Mango Pudding
- Custard Pao
- Coconut Brulee
- Customized Cupcakes
- Pineapple Upside Down Cake
- Pandan Mousse
- Kaffir lime pannacotta
- Oolong Tea Gelee
- Sago Pomelo Verrines
- Ice cream Cart
- Live Station: Martabak & Fried Banana Stand
- Local Fruits

CRAFTED THEME BUFFET: TASTE OF WESTERN FLAVOUR – CONT'D

CHARCUTERIE

- Salamis, Bresaola, Chorizo, Coppa
- Iberico Jamon Leg (sliced live)
- Tomato Chutney, Melon, Arugula, Grana Padano
- Baguette, Lavosh, Cornichons, Pickles

FOIE GRAS STATION

Seared Rougie Foie Gras

Condiments: Fig Jam, Toasted Brioche

SEAFOOD BAR

Tiger Prawns, Spring Bay Mussels, Norwegian Smoked Salmon,
Swimmer Crab, Slipper Lobster

*Condiments: Lemon, Limes, Tabasco, Marie Rose Sauce, Red
Wine Mignonette*

THE RAW BAR

Tasmanian Salmon, Yellow Fin Tuna, Gold Band Snapper
Carpaccio & Ceviche

*Condiments: Wasabi Mayo, Coriander, Chili, Capers, Sour
Cream*

SALAD BAR

Toasted Quinoa, Heirloom Tomatoes, Balsamic Baby Onions,
Roasted Peppers Buffalo Mozzarella, Marinated Feta,
Sourdough Crouton, Spanish Olives, Kalamata Olives, Sundried
Tomatoes, Baby Spinach, Kale & Rocket Leaves with Extra
Virgin Olive Oils, Imported Vinegars

THE OVEN

- Slow Baked Australian Angus Beef Rib
- Salt Crusted whole Salmon
- Stir Fried Chicken with Cashew Nuts
- Potato Gnocchi & Zucchini Bake (v)
- Lemon Thyme Baked Baby Chickens
- Roasted Potatoes, Pumpkin & Onions
- Mustard Horseradish & Beef Jus

SOUP KETTLE

Truffle Scented Lobster Bisque

CRAFTED THEME BUFFET: TASTE OF WESTERN FLAVOUR

GRILLED & STEWED

- Sumac Seared Venison Loin
- Galician Style Traceable Octopus Stew
- Braised Bultarra Organic Lamb Shank
- Hot Chili & Garlic Prawns
- Line Caught Uku Snapper with Peas & Bacon

SWEET STUFF

- Red Velvet Cake
- Rich Mud Cake
- Designer éclairs
- Customized Cupcakes
- Pineapple Upside Down Cake
- Mars Bar Mouse strawberry pannacotta
- Berry Gelee
- Pinacolada Verrines, Local fruits
- Ice Cream Cart & Live Churros Stand
- Local Fruits

CHEESE TABLE

Blue Bresse, Brie de Meaux, Tilsiter, Manchego
Condiments: Toasted Nuts, Grapes, Crackers, Chutney

BEVERAGE PACKAGE

BOOZE

Chilled Juices, Soft Drinks, Mineral Water

▪ 1 hour	USD 18.00++
▪ 2 hours	USD 23.00++
▪ 3 hours	USD 30.00++
▪ 4 hours	USD 35.00++
▪ 5 hours	USD 40.00++
▪ 6 hours	USD 45.00++

BREWSKIE

Chilled Juices, Soft Drinks, Mineral Water, Local Beer

▪ 1 hour	USD 22.00++
▪ 2 hours	USD 35.00++
▪ 3 hours	USD 48.00++
▪ 4 hours	USD 60.00++
▪ 5 hours	USD 71.00++
▪ 6 hours	USD 77.00++

CORKSCREW

Chilled Juices, Soft Drinks, Mineral Water, Local Beer, House Wine

▪ 1 hour	USD 30.00++
▪ 2 hours	USD 50.00++
▪ 3 hours	USD 65.00++
▪ 4 hours	USD 75.00++
▪ 5 hours	USD 99.00++
▪ 6 hours	USD 115.00++

HIGH-VOLTAGE

Chilled Juices, Soft Drinks, Mineral Water, Local Beer, House Wine and Selected Spirit

▪ 1 hour	USD 39.00++
▪ 2 hours	USD 67.00++
▪ 3 hours	USD 90.00++
▪ 4 hours	USD 107.00++
▪ 5 hours	USD 125.00++
▪ 6 hours	USD 140.00++

***all prices are per person charge and subject to 21% government and service tax*