

Menu

INTERNATIONAL BUFFET

International Buffet I

Cold Selection and Salad

Potato Salad with garlic confit, fine herbs and green Onions (v)
Cauliflower, Basil, watercress and olive with Italian vinaigrette (v)
Egg noodles with choisum and Thai basil (v)
Couscous salad with eggplant and roasted peppers (v)
Roasted Italian vegetables with baby spinach (v)
Spiced chicken salad with rocket and mango

Rocket, romaine, Lolo rosso, frisee, iceberg and radicchio
Fresh tomatoes, sliced cucumber, marinated sweet corn, red onion shavings, chickpeas,
Radishes, grated fresh carrots, mixed Peppers and herb croutons

French, Italian, thousand Island and lemon dressing
Toasted nuts, boiled eggs, croutons and spring onion

Selection of breads and butter

Freshly Made Salad

Caesar salad with grilled chicken breast
Baby romaine, croutons, bacon in parmesan wheel

Soup

Cream of mushroom and truffle (v)
French onion soup with gruyere cheese croutons (v)

Hot Dish

Thai green chicken curry with lime and coriander
Vegetable moussaka infused with Cinnamon
Braised lamb shank with sun blushed tomatoes and potatoes
Stir fried mixed vegetables (v)
Parsley and lemon potatoes (v)
Basmati pilaf with scallions (v)

Menu

Carving Station

Honey and pineapple glazed ham
Dijon and seeded mustard, cranberry sauce and pickles

Live Simply Grill

Sate sapi > beef satay
Sate ayam > chicken satay
Ayam bakar bumbu pedas > spicy chicken

Condiments

Sambal kecap, peanut sauce, tomato ketchup, sambal ulek, acar vegetables

Desserts

Seasonal whole and sliced fruit
Carrot cake
Raspberry linzer cake
Mocha creme brulee
Swirl brownie
Vanilla pannacota with fresh fruit
Batun bedil > sweet potato dumpling in coconut palm sauce
Sumping labu > pumpkin custard wrapped on banana leaf

Live Station

Crepes Suzette with condiments
Assorted ice creams and sorbets

IDR 1,100,000 per person

A minimum number of 40 pax is required for the buffet

Price is subject to service charge and government tax, currently 21%

Menu

INTERNATIONAL BUFFET

International Buffet II

Cold Selection and Salad

Thai Vermicelli and gingered bay shrimp with lemon grass dressing

Cucumber tomato, olive and lemon pesto vinaigrette (v)

Baby beets with goat's cheese and orange dressing

Three bean salad with soft herb and aged balsamic dressing (v)

Lamb and jalapeno salad with pickled cabbage

Coriander seafood, cucumber, red onion
with lime yoghurt dressing

Chilled mussels with celery, onion and
balsamic vinaigrette

Rocket, romaine, lollo rosso, frisee, iceberg and radicchio

Fresh tomatoes, sliced cucumber, marinated sweet corn, red onion shavings, chickpeas,

Radishes, grated fresh carrots, mixed Peppers and herb croutons

French, Italian, thousand Island and lemon dressing

Toasted nuts, boiled eggs, croutons and spring onion

Selection of breads and butter

Freshly Made Cold Dish

Blinis and salmon caviar station

Blinis with salmon caviar, sour cream and chives

Soup

Fish Broth with focaccia croutons and saffron rouille

Roasted tomato soup, minestrone vegetables (v)

Hot Dish

Chicken chasseur with crispy bacon

Root vegetable Gratin with Parsley Cheese Sauce (v)

Orange and cinnamon braised beef with fingerling potato

Roasted lamb rump and rosemary jus

Sauteed green vegetables (v)

Steamed jasmine rice (v)

Menu

Carving Station

Roast Peking Duck 3 Ways
Chinese pancake, duck soup and stir fried
With traditional condiments

Live Simply Grill

Sate lilit Ikan > minced fish satay, sate kambing > lamb satay
Ikan bakar bumbu kuning > fish with turmeric sauce
Cumi bakar bumbu kecap > squid with sweet soya sauce

Condiments

Sambal kecap, peanut sauce, tomato ketchup, sambal ulek, acar vegetables

Desserts

Seasonal whole and sliced fruit
Mixed fresh fruit tart
Opera cake
Pineapple pannacota
Bourbon vanilla creme Brulee
Double fudge orange chibust
Kue lapis > Balinese steam layer cake
Bubur Injin > black sticky rice pudding

Live Station

Es campur
Fruits compote with crushed ice and condiments

Water, freshly brewed coffee and tea

IDR 1,400,000 per person

A minimum number of 40 pax is required for the buffet

Price is subject to service charge and government tax, currently 21%

Menu

INTERNATIONAL BUFFET

International Buffet III

Cold Selection and Salad

Baby Potatoes with shallots and caper mayonnaise (v)

Oven roasted tomatoes with garlic and thyme (v)

Waldorf salad

Mint and lemon couscous salad with braised lamb shoulder

Hawaiian salad with smoked chicken

Rare roast beef with cherry tomatoes and pickled cucumbers

Rocket, romaine, lollo rosso, frisee, iceberg and radicchio

Fresh tomatoes, sliced cucumber, marinated sweet corn, red onion shavings, chickpeas,

Radishes, grated fresh carrots, mixed Peppers and herb croutons

French, Italian, thousand Island and lemon dressing

Toasted nuts, boiled eggs, croutons and spring onion

Selection of breads and butter

Freshly Made Cold Dish

Chilled prawn station

Chilled prawns

Hot sauce, cocktail sauce, lemon and lime, French baguette

Soup

Curried parsnip and honey soup, coriander creme fraiche (v)

Carrot, coconut and coriander (v)

Menu

Hot Dish

Mahi mahi with tomato and shiraz cream sauce
Stir fried beef, bell pepper, onion and xo sauce
Braised lamb shank with sun blushed tomatoes and potatoes
Grilled chicken breast with tomato, chives and mushroom ragout
Vegetable lasagna, tomato basil sauce
Gratinated potatoes

Carving Station

Australian prime rib eye roll
Rosemary jus, bearnaise sauce, horseradish whip, Dijon
and grain mustard, oat buns

Live Simply Grill

Marinated Snapper
Ayam bakar Kalasan > chicken marinated in tamarind and coconut milk
Pepes ikan > steamed fish in banana leaves

Condiments

Sambal kecap, peanut Sauce, tomato ketchup
sambal ulek, acar vegetables

Desserts

Seasonal whole and sliced fruit
Chocolate eclair
Almond pithivier
Blueberry clafoutis
Apple almond tart
Lemon meringue tart
Chocolate marquise
Kelepon > glutinous rice dumpling stuffed with melted palm sugar
Bubur sumsum > pandan rice porridge with palm sugar syrup

Menu

Live Station

Ice cream bar
Selection of home made ice cream,
toppings and condiments

Pisang goreng > deep fried banana fritters with condiment

Water, freshly brewed coffee and tea

IDR 1,700,000 per person

A minimum number of 40 pax is required for the buffet

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