

## BANQUET MENUS

### SET LUNCH MENU

#### Light Asian Set Lunch

**Chinese wonton soup**  
wontan mee noodles, bok choy, prawn  
dumplings, spring onions



**Japanese Yaki- Tori**  
mixed skewers of prawn, beef and vegetable,  
Japanese garlic fried rice, Asian salad and soya  
ginger sauce



**Thai sticky rice**  
Mango slices, coconut ice cream toasted sesame  
and coconut sauce

#### Tao Set Lunch

**California roll**  
Soya, wasabi and shredded daikon



**Steamed line caught Local fish**  
“Chinese style” with shitake mushrooms,  
ginger and master stock



**Japanese green tea ice cream**  
Tropical sliced fruits

#### Family Style Set Lunch

**Thai Tom yam ghoong “Esarn style”**  
hot and sour prawns , lemon grass-kaffir lime flavors, finished with coconut milk



**SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE**  
Balinese chicken curry, beef rendang  
fried fish fillets with ginger and lemon sauce  
Steamed Rice and sautéed greens with cashews and hoisin sauce



**Freshly carved tropical fruits**

And including Balinese Coffee or Javanese Black Tea





## BUFFET LUNCH MENU

### **Appetizers**

Roasted Vegetable Salad  
Pasta Salad with Roasted Bell peppers,  
Cucumber and Feta Cheese With Fresh Mint And Dill,  
Country Style Potato Salad, Green salad station

### **Condiments**

Evoo olive oil, Balsamic vinegar, lemon dressing, pepper cream dressing,  
toasted cashew nuts, croutons, raisins

### **Soup**

Sweet Corn Soup With Chive Mascarpone  
Giant loaves of country bread

### **Hot Dish**

Catalan Chicken with green olives and saffron  
Mild Moroccan lamb tagine with preserved oranges  
Chili con carne filled potato skins  
Stir-Fried mee hoon Noodles With Shrimps  
Fragrant rice pilaf

### **Demonstration**

Fajitas, Chicken or beef, flour tortillas, sour cream, cheese, guacamole,  
jalapenos and condiments

### **Desserts**

Lemon meringue pie  
Blueberry cheesecake  
Tiramisu slice  
Chocolate brownie slice  
Tropical fresh fruit  
Chopped nuts  
Chocolate shards  
Mango coulis  
Mixed berry coulis  
Pouring cream

**Balinese Coffee or Javanese Black Tea**

**BANQUET**



## SET DINNER MENU

### SET Menu A

**Sesame Marinated Tiger Prawns**  
nestled on a potato salad with mango dressing



**Mushroom "Cappuccino"**  
lightly creamed with porcini mushroom  
powder foam



**Breast of U.S Duck**  
with creamed potatoes, green lentil and basil jus



**Gratinated Exotic Fresh Fruits**  
in apricot sabayon with tamarillo sorbet

### SET Menu B

**Leek and Goat Cheese Tart**



**Tom Yam Chicken**  
Thai style hot and sour chicken soup



**Herb Coated Seafood Brochettes**  
nestled on a bed of wild rice and Juniper  
butter



**Mango Pudding**  
with tropical fruits and berry compote

### SET Menu C

**Savoury Seafood Parcel**  
Oceanic seafood wrapped in herb crepes on a pool of red peppers



**Mediterranean Tomato Soup**  
with roasted capsicum and basil drizzles



**Javanese Spiced Roasted Salmon**  
on wilted spinach and corn



**Tiramisu Cake**  
Steamed Rice and sautéed greens with cashews and hoisin sauce

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## BUFFET DINNER MENU

### Appetizers

Festival rice

### Salads

Ayam pelalah (shredded chicken in chili sambal)

Cram cam udang (prawn salad)

Lawar Kacang (green bean salad with chicken)

Sambal Be Tongkol (tuna fish salad)

### Condiments

Kerupuk udang (shrimp crackers), Dendeng sapi (sweet glazed beef)  
Tempe goreng (fried bean curd with soya), Bawang goreng (fried shallots)  
Sambal ulek (chili paste), Acar (pickles)

### Soup

Soup Bakso (meatball soup)

### Stations

Balinese spiced spit roasted lamb, Ayam betutu (baked Bali Chicken)  
Indonesian Sate, Ikan pepes (steamed snapper), Tipat cantok (rice cake)  
Martabak

### Hot Dishes

Tumis Sayuran (stir fried vegetables)

Steamed rice

Nasi goreng (fried rice)

### Desserts

Dadar gulung (coconut filled crepes), Kue caramel (caramel cake)  
Pisang rai (poached bananas in batter), Coco gel (Nata de coco with longan)  
Lapis legit (cinnamon layer cake), Tropical fresh fruit  
Ice cream station

### Station

Fried banana and jackfruit fritters

**Balinese Coffee or Javanese Black Tea**

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