

BUFFET DINNER MENU

ROSE MENU

Cold Buffet

Seafood terrine
Tomato and fresh mozzarella
Squid Salad with Capsicum and basil Flavour
Potato salad with grain mustard dressing
Tuna pasta salad with Green beans and semi dried tomato
Fetta cheese salad with black olives and cherry tomato

Salad Corner

Seasonal garden Vegetables
Vinaigrette, Thousand Island, French Dressing
Condiments- Croutons, Bacon, Nuts, Dried Tomato, Fried Onion, Olives, Capers,
lemon, lime

Bread Display

Large Selection of Rolls and whole breads with Butter and olive oil

Soup

Seafood Bisque and double truffle cream

Hot Buffet

Beef Medallions with wild Mushroom Jus
Wok fried Chicken with Szechwan and Chinese Vegetables
Pan seared Snapper with lime and coriander sauce
Sweet and Sour Prawns
Sautéed Vegetables with Garlic Chips
Baked seafood Lasagna
Bake New Potatoes

Dessert buffet

Tiramisu, Cappuccino mousse, Choux pastry with two custards, Mixed berry tart,
Amaretto cookies, Almond biscotti, Dadar gulung (pandan leaf pancakes), Freshly
carved Fruits

Balinese Coffee or Javanese Black Tea

USD 75 Nett per person

*Prices & menus do change seasonally and
the attached menus are indicative as of 1 September 2014*



CARNATION MENU

Cold Buffet

Smoked chicken with pineapple
Char grilled vegetable
Cucumber with dill yoghurt dressing
Tomato and Boccocini with balsamic dressing
Selada Padang (Noodle salad with peanut and mayonnaise)
Sager ayam (Shredded chicken with slice long bean and grill grated coconut)

Salad Corner

Seasonal garden Vegetables
Herd dressing, Caesar dressing, Thousand Island, French dressing
Condiments- Fried Onion, Sweet Soya with Chili, Sambal santan, Sambal Tomats,
Dried beef, Prawn Crackers, Boiled Egg, slice lime

Bread Display

Large Selection of Rolls and whole breads with Butter and olive oil

Soup

Aubergeine and pesto oil

Hot Buffet

Beef medallion with green pepper sauce
Garlic prawn with sweet chili butter
Kare ayam (Chicken curry)
Mie goreng dengan sayuran (Fried egg noodles)
Be celeng bumbu manis (Grilled pork rib in sweet soy sauce)
Ikan bakar sambal mentah (Grilled fish with raw sambal)
Nasi Putih (Steamed rice)

Station - Carvery

Ayam betutu (Whole chicken marinated with Balinese spices)

Dessert buffet

Terang bulan (Traditional pancake with peanut), Kue nangka (Jackfruit tart), Kue ubi jalar (Sweet potato tart) Strawberry tart, Pudding caramel, Swiss Kirsch Torte, Walnut brownies Carrot cake, Tiramisu In bowl, Tropical fruit

Balinese Coffee or Javanese Black Tea

USD 85 Nett per person

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WEDDING



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LOTUS MENU

Cold Buffet

Smoked salmon and croutes Platters
Seafood terrine with spice tomato dressing
Carpaccio of beef and wild arugula salad, seeded mustarded dressing
Green bean salad with charred Tuna loin
Tomato and feta cheese with balsamic dressing
Poached seafood with coconut dressing
Cajun Chicken salad
Potato salad with crisp Parma ham
Herb dressing, Caesar dressing, Thousand Island, Croutons, olives, mango salsa,
lime wedges

Live Stall

Fresh sashimi and sushi to order

Bread Display

Large Selection of Rolls and whole breads with Butter
Margarine and olive oil

Soup

Shellfish fumet with lobster mayonnaise croute

Hot Buffet

Stir fried beef with wild mushrooms and spring onion
Char grilled chicken with mustard and onion crust
Thai style seafood curry
Braised lamb with fresh thyme and pearl onions
Baked Cannelloni
Baked New Potatoes with garlic confit
Sautéed seasonal vegetables

Live Carvery Station

Roasted Rib eye beef with rosemary jus
Tasmanian Salmon in pastry and dill beurre

Dessert buffet

Poached banana's in coconut batter
Caramel Cake, Cinnamon layer cake
French pastries, Rum baba, Tropical fresh fruits
Cream caramel, Fruit flan, Marble Cheese cake
Pineapple upside down, Espresso mousse cake
Freshly carved Fruits

Live stall

Ice cream stall with toppings and garnishes

Balinese Coffee or Javanese Black Tea

USD 95 Nett per person

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Indulge your guests with a platter as an add on.

Chilled Bali Island Seafood

Platters to include lobster, king prawns, crab, squid, pickled sea bass and marinated local mussels
Indonesian sauces and accruements

Grilled Bali Island Seafood

Platters to include grilled lobster, prawn satays, blue crab, otak otak (fish cake) and banana leaf wrapped pink snapper, local mussel soup with sambals and citrus

Chilled Succulent Seafood

Imported and Local seafood platter to include, Tasmanian smoked salmon, New Zealand mussels, scallop skewers, French or Australian oysters, yabbies or local lobster, local prawns
Served with lime aioli, 1000 dressing, citrus, red wine and shallots vinegar

Balinese Satay platters

Chicken, prawn and pork sates with
Balinese peanut sauce, relish, crackers and bean salad

Price Available Upon Request

WEDDING