

MINI BBQ MENUS

ASIAN STYLE

Essence of Black Chicken

with oriental herbs, shitake mushrooms
and lobster and prawn wantons



From the BBQ grill

Malaysian chicken and beef satays
Whole tiger prawns
Lamb kofta kebabs
Emperor snapper wrapped in banana leaf
Fish satay lilit
Thai fish cakes
Indian style vegetable kebabs
Steamed rice

Condiments

Nouc cham, peanut satay, acar vegetables, sambal, sweet chilli,
Riata, soya and chopped chilli



Kaffir Lime leaf tart

with honey and ginger ice cream



Balinese Coffee or Javanese Black Tea

USD 70 Nett per person

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



WESTERN STYLE

Chefs Seafood Chowder
with brie cheese croutes and chives foam



From the BBQ grill

Beef and mushroom kebabs
Bbq pork belly ribs
Australian beef tenderloin mignons
BBQ King tiger prawns
Toulouse sausages
Baked vegetables en Paupiette
Root vegetable au gratin
Jacket potatoes

Condiments

Bacon and chive sour cream, tomato pickle, fresh tomato sauce, lime wedges,
Sweet chilli, Wild mushroom juslie, maple bbq sauce, macadamia satay sauce



Passion fruit meringue roulade

Fresh mixed local harvest berries and banana choc chip ice cream



Balinese Coffee or Javanese Black Tea

USD 75 Nett per person

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WEDDING

SEAFOOD DELUXE

Chilled seafood Mezzo plate

King Prawn, French oyster, smoked salmon, pickled fish, lobster medallion, beetroot salmon gravlax with citrus emulsion, lemon lavoush and oyster bloody mary



From the BBQ grill

Grilled lobster tails
BBQ tiger prawns
Grilled salmon darnes
Lemon grass skewered Canadian scallops
Emperor snapper wrapped in banana leaf
Australian beef tenderloin mignon
Thai red curry chicken skewers
Grilled asparagus with mustard butter
Truffle cream dauphoise potatoes

Condiments

Orange salsa, cepe jus, lemon and lime wedges, beurre blanc, champagne veloute, drawn butter, fresh tomato sauce



Bittersweet French chocolate slice

forest berry relish, orange short bread and pistachio candy



Balinese Coffee or Javanese Black Tea

USD 90 Nett per person

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