

SET DINNER MENU

FRANGIPANI MENU

Sate Ayam Bumbu Bali
aromatic spiced chicken wrapped around lemongrass



Proscuitto Wrapped bay Scallops
on truffle potatoes with warm asparagus veloute



Coconut and Lime Leaf Chowder
with Chinese greens and chilli oil



Javanese Tea Sorbet
scented with ginger and cinnamon



Us Bronzed Veal Chop in a Chipotle Cream
served with honey glazed pumpkin and herb potatoes cake



Chocolate Trio
warm chocolate mud cake, white chocolate mousse and dark chocolate fudge



Balinese Coffee or Javanese Black Tea

USD 80 Nett per person

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





LILY MENU

Persian fetta, roast capsicum and olive tian
with a spiced apple and cinnamon dressing



Essence of Duck Consommé
with shrimp, coriander wontons and oriental herbs



Tamarillo Sorbet



Palem Udang Bumbu Kalas
Prawn timble in coconut curry sauce



Medallion of Beef
with smoked mushroom and peppered Madera jus



Honey and Cream Cheese Parfait
with cashew nut biscuit



Balinese Coffee or Javanese Black Tea

USD 90 Nett per person

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WEDDING



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ORCHID MENU

Gooseliver Parfait

rolled in pistachio nut and nestled on crisp vegetable salad



Sop Sari Segara

aromatic Balinese seafood soup with lobster, fish ball, shrimp and marinated fish satay



Bali Rice Wine Sorbet

with black pepper and lemon leaf



Poached Baby Lobster

with rica-rica sauce and seaweed salad



Roasted Lamb Rack

with red wine reduction



Mature goats cheese

served with baby mizuno leaves and balsamic dressing



Pinacolada Mousse

with pineapple compote and sorbet



Balinese Coffee or Javanese Black Tea

USD 100 Nett per person

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