

MEETING MENU

INTERNATIONAL 1 (NO PORK)

MORNING COFFEE BREAK

- Seafood ragout vol au vent
- Almond apricot financier
- Double chocolate muffin
- Indigenous market fruits

BUFFET LUNCH

SALAD & APPETIZER

- Salad Bar “Mediterranean” Mixed lettuce, tomato wedges, cucumber, red onion, black olive, capsicum, roasted eggplant and zucchini, sundried tomatoes, feta cheese, pesto aioli dressing, Balsamic vinaigrette, lemon vinaigrette
- Confit duck, cashew, black pepper cheese, radicchio, orange
- Roasted beef with celery and apple, mustard dressing

FRESHLY BAKED BREADS

Crusty freshly baked rolls

served with butter, tapenades, and extra virgin olive oil

SOUP

- Cream Dubary with herbs garlic crouton

HOT PRESENTATION

- Hungarian beef goulash
- Chicken Kung Pao – Stir fried chicken in spicy and savory sauce
- Grilled Snapper Filet with Caponata
- Moroccan marinated Lamb, Ras Al Hanout Jus
- Balsamic glazed roasted root vegetables
- Thyme steamed rice

DESSERT

- Mini fruit tart
- Spicy chocolate macaroon
- New York Cheesecake
- Banana crumble
- Indigenous market fruits

AFTERNOON COFFEE BREAK

- House smoked salmon tartar, pumpernickel, dill sour cream
- Salty caramel cup cake
- Raspberry lychee macaroon
- Indigenous market fruits

MEETING MENU

INTERNATIONAL 2

MORNING COFFEE BREAK

- Pork bacon and onion tart crème fraiche
- Pumpkin and parmesan cup cake
- Raspberry lychee macaroon
- Indigenous market fruits

BUFFET LUNCH

SALAD & APPETIZER

- Salad Bar “Asian” Mixed lettuce, tomato wedges, cucumber, baby corn, long beans, green peas, carrots, jicama, green papaya Spring onions, peanuts, tofu, tamarind dressing, thai chili dressing, sesame dressing
- Penne pasta with shrimps ,sun dried tomato pesto, almond flakes , corn and black olives
- Korean beef salad, white onion, spring onion, paprika and teriyaki

FRESHLY BAKED BREADS

Crusty freshly baked rolls

served with butter, tapenades, and extra virgin olive oil

SOUP

- Smoked chicken and corn chowder with coriander bread croutons

HOT PRESENTATION

- Mongolian beef
- Wok fried lamb with spicy bbq sauce
- Pan seared snapper with bell peppers ragout
- Pot roasted chicken with mushroom and leek
- Rosemary roasted potato
- Buttered steamed white rice

DESSERT

- White & Dark Chocolate Mousse
- Mango coconut pudding, mango compote
- Apricot almond financier
- Pistachio custard mini eclair
- Indigenous market fruits

AFTERNOON COFFEE BREAK

- Coffee bumbu rubbed beef sliders
- Hazelnut praline profiterole
- Green tea panna cotta, palm sugar syrup
- Indigenous market fruits

MEETING MENU WESTERN

MORNING COFFEE BREAK

- Chicken burritos
- Green tea red bean brioche
- Pistachio cherry madeleines
- Indigenous market fruits

BUFFET LUNCH

SALAD & APPETIZER

- Salad Bar “Mexican Tacos Salad” Mixed lettuce, shredded chicken, red beans, red onions, jalapenos, cheddar cheese, tortilla chips, croutons, red chili, coriander and sour cream dressing, corn and tomato salsa
- Bedugul tomatoes carpaccio with mozzarella Ciliegine oregano and basil pesto
- Roasted chicken with tomato and avocado drizzled with balsamic dressing

FRESHLY BAKED BREADS

Crusty freshly baked rolls

Served with butter, tapenades, and extra virgin olive oil

SOUP

- Classic cream of potato leek soup with bacon

HOT PRESENTATION

- Red wine braised beef short ribs
- Roasted chicken, caramelized onions, citrus, olive, caper jus
- Pan seared black cod fish fillet with tomato sauce, black olives
- Pork medallions with shallots, glazed apples and cider jus
- Brown butter green peas and carrot
- Roasted chat potatoes with herbs

DESSERT

- Pandan and ginger crème Brule
- Lemon meringue mini tart
- Sacker tart
- Dulcey chocolate passion fruit terrine
- Indigenous market fruits

AFTERNOON COFFEE BREAK

- Roasted beef, mustard relish, toasted baguette
- Orange bitter chocolate tartlet
- Balinese coffee tiramisu shooter
- Indigenous market fruits

MEETING MENU

INDONESIAN 1 (NO PORK)

MORNING COFFEE BREAK

- Gado Gado Rolled - mixed vegetable with peanut sauce
- Batun Duren- white sticky rice with fresh grated coconut
- Kue Ku - sticky rice with palm sugar
- Indigenous market fruits

BUFFET LUNCH

SALAD & APPETIZER

- Selada Bahari – Seafood salad tossed with asinan sauce
- Ayam Acar Kuning -Grilled chicken breast and crunchy vegetable salad hot sour turmeric dressing
- Rujak Bebeg – Shredded Fresh Fruit Salad with Palm Sugar Sauce
- Sanur beach crispy vegetable spring rolls

ANEKA CRACKERS

Kerupuk singkong, kerupuk udang, emping melinjo, rempeyek kacang

SOUP

- Coto Makasar - traditional beef and offal soto from Makassar
fried shallot, sambal, sweet soya, sliced lime

HOT PRESENTATION

- Sapi Garo Rica - Manadonese braised beef in chili candle nut and cumin sauce
- Ayam Bakar Bumbu Rujak - grilled chicken with spicy tamarind sauce
- Pepes Ikan- gilled fish filet wrapped in banana leaf with spices, sweet basil
- Surakarta Tongseng Kambing - traditional stewed Lamb with cabbage and tomato in coconut milk
- Tumis Sayur Campur – stir fried string bean, carrot, baby corn, cauliflower
- Nasi Pandan - steamed white rice with pandanus leaves

DESSERT

- Kolak Labu Kolang Kaling- stewed pumpkin and palm sugar
- Getuk Lindri - mixed mashed cassava with grated coconut
- Kue Pukis - Indonesian coconut milk cake
- Bolu Caramel
- Indigenous market fruits

AFTERNOON COFFEE BREAK

- Pangsit Udang - crispy prawn wontons with sweet sour sauce
- Onde Onde - sesame crushed rice ball
- Serabi Bandung - Indonesian coconut pancake
- Indigenous Market Fruits

MEETING MENU

INDONESIAN 2

MORNING COFFEE BREAK

- Lemper Ayam – Curried chicken in banana leaves
- Dadar Gulung – Coconut and pandan crepes
- Lapis Ketan – Sticky rice with palm sugar caramel
- Indigenous market fruits

BUFFET LUNCH

SALAD & APPETIZER

- Ayam Sitsit Sambal Merah – Spicy chicken in rice paper roll
- Selada Mie Daging Pedas – Noodle salad with spicy beef
- Lalapan Sayur Segar – Display of raw vegetables and sambal
- Bakwan Jagung – Indonesian corn fritters

ANEKA CRACKERS

Kerupuk singkong, kerupuk udang, emping melinjo, rempeyek kacang

SOUP

- Nusa Dua Sari Laut – Local spices seafood soup with prawn, mussel, fish, calamari, clam and scallop

HOT PRESENTATION

- Sate Kambing Bakar Balanga – Gorontalo style braised lamb in local spices
- Babi Kecap – Braised pork belly in soya sauce and star anise
- Mahi Mahi Panggang Sambal Bongkot – Grilled mahi with torch ginger flower sambal
- Gulai Ayam Padang – Padang style chicken curry
- Tumis Labu Siam Bumbu Pedas – Sautéed Spicy chayote
- Nasi Putih Bawang – Steamed white rice with fried shallot

DESSERT

- Es Dawet Nangka
- Mango Sticky Rice
- Klappertart
- Bubur Sumsum Pandan – Indonesian rice pudding
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Otak Otak – Steamed fishcake with peanut sauce
- Terang Bulan – Indonesian turned over pancake
- Talam Ubi – Layer steamed cassava coconut cake
- Indigenous Market Fruits

MEETING MENU

BALINESE 1 (NO PORK)

MORNING COFFEE BREAK

- Celengis Wong – Coconut and mushroom custard
- Klepon Bali – Rice flour dumplings with coconut and palm sugar
- Jaje Bendu – Crisp Balinese coconut crepe
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Lawar Siap – Chicken, long bean and papaya tossed spicy roasted coconut
- Rumput Laut – Balinese style seaweed salad
- Urap Nangka – Young jackfruit salad
- Tum Be Sampi – Steamed beef parcel wrapped in banana leaf

ANEKA CRACKERS

SOUP

- Kuah Ares Be Sampi – Beef and banana trunk soup

HOT PRESENTATION

- Sapi Bumbu Bali – Stewed beef short rib in Balinese spices
- Ikan Bumbu Jimbaran – Fish with Jimbaran style sambal
- Nila Sune Cekuh – Tillapia fish, green bean, wild ginger coconut sauce
- Siap Mepanggang – Grilled chicken Balinese style
- Urap Gonda – Spicy coconut tossed bitter water spinach
- Nasi Oran Sela – Balinese steamed rice with sweet potato

DESSERT

- Pisang Rai – Steamed banana in rice pudding with grated coconut
- Jaje Laklak – Rice flour coconut cake in round shape with palm sugar
- Bubur Injin with Coconut Cream
- Jajan Bali – Mixed Balinese sweets
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Dadar Unti Nangka – Jackfruits crepe with sweet coconut
- Cara Bikang – Balinese pandan chocolate pikelet
- Jaje Bantal – Steamed white sticky rice cake wrapped in young coconut leave
- Indigenous Market Fruits

MEETING MENU

BALINESE 2

MORNING COFFEE BREAK

- Celengis Wong – Coconut and mushroom custard
- Klepon Bali – Rice flour dumplings with coconut and palm sugar
- Jaje Bendu – Crisp Balinese coconut crepe
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Lawar Babi - Boiled grounded pork loin, long bean and papaya tossed spicy roasted coconut
- Rumpot Laut – Balinese style seaweed salad
- Urap Nangka – Young jackfruit salad
- Tum Be Sampi – Steamed beef parcel wrapped in banana leaf

ANEKA CRACKERS

SOUP

- Kuah Ares Be Balung – Pork and banana trunk soup

HOT PRESENTATION

- Sapi Bumbu Bali – Stewed beef short rib in Balinese spices
- Be Genyol – Stewed pork belly with young jack fruits
- Nila Sune Cekuh – Tillapia fish, green bean, wild ginger coconut sauce
- Siap Mepanggang – Grilled chicken Balinese style
- Urap Gonda – Spicy coconut tossed bitter water spinach
- Nasi Oran Sela – Balinese steamed rice with sweet potato

DESSERT

- Pisang Rai – Steamed banana in rice pudding with grated coconut
- Jaje Laklak – Rice flour coconut cake in round shape with palm sugar
- Bubur Injin with Coconut Cream
- Jajan Bali – Mixed Balinese sweets
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Dadar Unti Nangka – Jackfruits crepe with sweet coconut
- Cara Bikang – Balinese pandan chocolate pikelet
- Jaje Bantal – Steamed white sticky rice cake wrapped in young coconut leave
- Indigenous Market Fruits

MEETING MENU

MIDDLE EASTERN

MORNING COFFEE BREAK

- Falafel with Mint Raitta
- Shirini Napoleoni
- Basbousa
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Baba Ghanoush – Eggplant dip and olive oil
- Tashi – Garlic dip served with Arabic bread
- Tabbouleh – Tomato, chopped parsley, mint, bulgur, onion, olive oil, lemon juice
- Fattoush – Lettuce, pita bread, mixed greens and vegetables, olive oil

FRESHLY BAKED BREAD

Crusty freshly baked rolls

Served with butter, hummus, extra virgin olive oil

SOUP

- Lentil soup with cream and cashew nut crumble

HOT PRESENTATION

- Beef Kofta Kebabs – Beef skewers marinated and grilled Lebanese style
- Grilled Chicken Arabia
- Hammour Grilled – Grouper fillet marinated and grilled
- Lamb Biryani – Stewed lamb chunks cooked with rice
- Vegetable Tagine
- Basmati Rice

DESSERT

- Mini Fruit Tarts
- Umm Ali
- Roz Bel Laban – Rice pudding
- Cheese Baklava
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Kibeh with Tahini
- Arabic Honey Cake
- Roz Bel Laban - Rice pudding
- Indigenous Market Fruits

MEETING MENU

ITALIAN

MORNING COFFEE BREAK

- Seafood Arancini
- Tomato and Olive Crostini
- Bombolini
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Caprese Salad
- Grilled Vegetables Giardiniera Style
- Penne and Shrimps with Basil Pesto
- Salad Bar – Mixed leaves condiment and dressing

FRESHLY BAKED BREAD

Crusty freshly baked rolls

served with butter, tapenades, and extra virgin olive oil

SOUP

- Minestrone Soup

HOT PRESENTATION

- Lamb Stewed with Carrot and Green Peas
- Chicken Scaloppini with Wild Mushroom Sauce
- Gindara Fillet with Neapolitan Sauce
- Beef Lasagna
- Italian Oven Roasted Vegetables
- Spaghetti Aglio E Olio

DESSERT

- Tiramisu
- Panna Cotta with Berries Coulis
- Sacker Tart
- Zabaglione
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Mini Chicken Pie
- Cinnamon and Vanilla Biscotti
- Apple Turn Over
- Indigenous Market Fruits

MEETING MENU

ASIAN MENU

MORNING COFFEE BREAK

- Philipine Mahablanca
- Ketan Sri Muke
- Vegetables Samosa
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Salad bar “Asian” mixed lettuce, tomato wedges, cucumber, baby corn, long beans, green peas, carrots, jicama, green papaya spring onions, peanuts, tofu, tamarind dressing, Thai chili dressing, sesame dressing
- Som Tam Salad – Unripe papaya spicy salad
- Maldivian Tuna Salad – Tuna shallots and chili
- Vietnamese Chicken and Rice Noodle Salad with Chili Fish Sauce

ANEKA CRACKERS

Kerupuk singkong, kerupuk udang, emping melinjo, rempeyek kacang

SOUP

- Pho Bo Clear Soup
Lime, chopped chili, garlic crunch, sweet soya

HOT PRESENTATION

- Crisp Fish with Yellow Curry Sauce
- Asian Spicy BBQ Chicken
- Korean Grill Beef Kalbi Guy
- Stir Fried Chili Cauliflower and Leeks
- Wok Fried Pad Thai Noodles
- Nasi Putih – Steamed white rice

DESSERT

- Sweet Dumplings
- Carrot Kheer
- Lychee Almond Beancurd
- Pudding Srikaya
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Sumping Waluh – Steamed pumpkin cake
- Bakso Tahu – Tofu stuffed minced chicken
- Bika Ambon – Tapioca cake
- Indigenous Market Fruits

MEETING MENU

CHINESE

MORNING COFFEE BREAK

- Crispy Wonton Chicken
- Vegetable Dim Sum
- Egg Custard Tart
- Indigenous Market Fruits

BUFFET LUNCH

SALAD & APPETIZER

- Salad bar with mixed lettuce, tomato wedges, cucumber, baby corn, long beans, green peas, carrots, jicama, spring onions, peanuts, tofu, tamarind dressing, sesame dressing
- Oriental Chicken Salad
- Spicy Garlic Eggplant Salad
- Crispy Seafood Dumpling

FRESHLY BAKED BREAD

Crusty freshly baked rolls

Served with butter, tapenade, extra virgin olive oil

SOUP

- Sweet Corn and Crab Soup

HOT PRESENTATION

- Kung Pao Chicken
- Stir Fried Black Pepper Beef
- Tilapia Fish Steamed with Coriander and Ginger
- Pok Coy in Garlic Sauce
- Wok Fried Kwetiau
- Cantonese Fried Rice

DESSERT

- Mango Sago Pudding
- Chinese Five Spice Cake
- Almond Jelly
- Nian Gao – Glutinous rice flour cake
- Indigenous Market Fruits

AFTERNOON COFFEE BREAK

- Chicken Spring Rolls
- Mini Beef Bao
- Sesame Seed Ball
- Indigenous Market Fruits