



THE LAGUNA  
RESORT & SPA  
NUSA DUA, BALI

THE  
LUXURY  
COLLECTION

## FIVE COURSE SET MENU – 1

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### **Tuna tartare**

Green asparagus, soft quail egg, organic micro herbs,  
virgin olive oil, citrus emulsion and sea salt flakes

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### **Double boiled chicken herbal broth**

Delicate dumplings filled with chicken and ginger ragout, crunchy sprouts,  
edamame beans and fresh coriander leaves

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### **Grilled Victorian beef sirloin**

With roasted button mushrooms, potato gratin,  
vegetable fondue, onion jam and natural beef jus

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### **Italian Talagio cheese**

Walnut bread and honey-poached pears in an enchanting  
Balsamic reduction

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### **Valrhona bitter chocolate mousse**

Local grown tangerines and almonds in light Grand Marnier syrup,  
tangerine sherbet and sesame tuile

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### **Coffee or tea**

**Homemade white chocolate truffles**



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## FIVE COURSE SET MENU – 2

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### **Chinese style roasted duck breast**

Organic greens, light hoisin vinaigrette, spring onion and red chili oil

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### **Light lobster bisque**

Crabmeat and fish quenelles nuanced with  
fresh herbs and a light lime foam

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### **Crispy skin sea bass**

Chinese cabbage rolls, pink peppercorn and homemade citrus compote,  
crustacean bisque

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### **Free-range chicken breast**

Baby bok choy, natural meat jus and fresh tarragon leaves

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### **Praline ice soufflé with pistachio espuma**

Dark rum-raisins and mixed-nut compote

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### **Coffee or tea**

**Homemade white chocolate truffles**



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## FIVE COURSE SET MENU – 3

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### **Locally caught deep sea scallop carpaccio**

Red radish, slow roasted cherry tomatoes, ceviche marinade and coriander oil

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### **Doubled boiled crab consommé**

Slow poached barramundi, enoki mushrooms and edamame beans nuanced with kaffir lime oil

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### **River lobster tail**

Sauce nage, fresh salmon roe and dill oil

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### **Slow braised Wagyu beef cheeks**

Glazed root vegetables and an exquisite Shiraz red wine meat reduction

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### **Malibu liquor marinated fresh strawberries**

Nata de coco jellies and fresh made coconut ice cream sprinkled with cocoa nibs

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### **Coffee or tea**

**Homemade white chocolate truffles**



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## FIVE COURSE SET MENU - 4

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**Carpaccio of black cod and locally caught yellow fin tuna**  
Salmon roe vinaigrette, aged balsamic, fresh pomegranate,  
organic micro leaves and lemon sea salt

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**Vine ripened tomato consommé**  
Veal tortellini, cannellini beans, basil oil

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**Pacific salmon confit**  
Creamy mushroom risotto topped with  
shaved grana padano cheese and fresh basil oil

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**Victorian beef tenderloin (prepared medium)**  
Ox-tail filled morel mushrooms, green asparagus and potato purée  
in a Georges Duboeuf red wine reduction

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**Our chef's enchanting chilled white chocolate fondant**  
Pistachio crumble, strawberry liquid

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**Coffee or tea**  
**Homemade white chocolate truffles**



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## FIVE COURSE SET MENU – 5

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### **Chinese style roasted Peking duck**

Szechuan pepper orange compote, wild arugula and coriander leaves  
in a light hoisin vinaigrette

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### **Poached river lobster tail**

Crabmeat and black rice salad with a hint of rosemary oil

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### **Rack of lamb coated with portobello mushrooms**

Foie gras crumble, parsley potato cake, fresh thyme and Shiraz sauce

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### **Brûlée of matured Pont LeVec cheese**

Barthelemy poached pear, young frisée, crispy walnut bread

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### **Our chef's unforgettable tamarillo ice soufflé**

Local rhubarb in vanilla syrup,  
low fat yoghurt sherbet and a delicate mint foam

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### **Coffee or tea**

**Homemade white chocolate truffles**