



THE LAGUNA
RESORT & SPA
NUSA DUA, BALI

THE
LUXURY
COLLECTION

BBQ DINNER MENU

Salad and Appetizers

Young romaine lettuce and organic greens carrot, cherry tomatoes, green peas, green olive peppers, onion rings, cucumber and herb croutons French, thousand Island, Balsamic olive oil

Spicy Thai beef salad with lettuce and fresh mint leaves

Peppered seared chicken breast with honey mustard dressing

New potato salad with mustard and bacon bits

Pasta salad with roasted vegetables, virgin oil

California rolls with pickled ginger, soya and wasabi

Tomato mozzarella cheese, balsamic vinaigrette

Tataki of yellow fin tuna, mango chili salsa

Fresh bread from the oven
with apple sambal dip, butter rolls

Soup

Local clam chowder
Parsley and garlic bread

From the grill

Herb marinated chicken thigh
Garlic squid skewers
Marlin fish wrapped in Banana leave
Sirloin steak
Ocean prawn
Vegetable brochette
Lamb cutlet

*Homemade barbeque sauce,
natural meat jus, garlic butter*

Hot dishes

Seafood fried rice
Baked potato with sour cream
Corn on a cub
Wok fried seasonal vegetables with oyster sauce
“Sayur Lodeh” Indonesian vegetable curry

Dessert

Fresh cut seasonal fruits
Chocolate brownies with nuts
Marbled cheesecake
Lemon meringue tart
Trifle of apple mash and raspberry jam
Rhum baba with apricot jam
Homemade ice cream and sherbet
Butter cookies

Coffee or tea