

LUXURY

BUFFET DINNER MENU - 1

A worldly selection of appetizers and salads

Locally caught seafood delights with glass noodle salad with nam pla sauce

Grilled chicken and pineapple with macaroni pasta and peppers

Smoked marlin with horseradish cream
Our classic prawn cocktail with crunchy lettuce
and tobiko roe

Thai beef salad with fresh mint and coriander leaves

Authentic Balinese "Gado Gado" rolls with sweet peanut sauce

Marinated squid from Jimbaran with fresh herbs and virgin olive oil

Young romaine lettuce and organic greens Carrot, cherry tomatoes, green peas, green olives Peppers, onion rings, cucumber and herb croutons French, Thousand Island, and balsamic olive oil

Artisan crafted fresh bread straight from the oven With apple sambal dip and butter rolls

Soup

Creamy cauliflower velouté with house-made smoked salmon and nuanced herb croutons

Fresh from our Bakery

A selection of freshly baked bread, rolls, lavas, Italian style focaccia, Mexican breads and so much more...

Hot dishes - Chef's Recommendations

Slow braised beef rump in natural meat jus
Roasted new potatoes topped with fresh parsley
Chicken piccata topped with an opulent caper herb butter
Buttered seasonal vegetables with almond flakes
Hong Kong fried noodles with seafood
Crispy fried fish with sweet and sour sauce
Szechuan pepper prawns
Steamed bok choy with Chinese mushrooms
and oyster sauce
Steamed fragrant rice

Sweet Taste of Luxury

Healthy run fresh cut seasonal fruits
Classic tiramisu

Marinated strawberries and nata de coco jellies
Bitter chocolate cupcake with almonds
Crepe rolls with local tangerine compote
Fresh fruit tart with vanilla cream
An exquisite variety of macaroons
Banana bread and butter pudding
Homemade ice cream and sherbet

Coffee or tea Homemade cookies



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BUFFET DINNER MENU - 2

An enchanting selection of salads and appetizers

Chinese roast duck with plum sauce

Glass noodles with tofu prawn salad

Duck confit with apple relish

California shredded beef salad

Seafood salad with native mango and avocado

Beef salad with lime, lemongrass and an exceptional chili dressing

Sushi bar with wasabi and Kikkoman soy sauce

Cucumber with dill sauce
Avocado with jalapeno dressing
A vivid selection of pickles

Soup Hungarian beef goulash

Warm delights fresh from our bakery Rolls, lavash, Italian Italian style focaccia, loaves of freshly baked bread, pizza, Mexican style bread and so much more...

Carving Station
Slow roasted beef with mustard and nuanced mustard sauce

Chafing Dish - Chef's Recommendations

Our favorite Singapore chili crab
Balinese baby pork rib stew
Oven roasted chicken rosemary sauce
Authentic grilled Balinese line fish sate
Spice grilled padi padi fillet with shallots and lemongrass sambal
Wok stir-fried Chinese fried rice
Exceptional Hokkien noodles with prawns, squid and chicken

Sweet Taste of Luxury

Steamed fragrant rice

The chef's classic chocolate cake
Fruit pavlova
Delicate strawberry mousse
A selection of exquisite French pastries
Tiramisu slice
Vivid green tea cheesecake
Assorted homemade macaroons
Hazelnut twin choux
Stewed banana and sago mutiara
Warm chocolate and cherry pudding
Healthy run tropical fruit slice

Coffee or tea Homemade cookies



LUXURY

BUFFET DINNER MENU - 3

An enchanting selection of salads and appetizers

Poached prawns and mussels with dips
Long beans with coconut curry sauce
Luminous rice noodles with tofu, bean cake
and peanut sauce
Shredded chicken in chili and lime
Prawn Louise salad
Sliced tomato with shallots
Sliced cucumber with dill springs

Potato salad

Organic green salad leaves grown in the cool hillsides north of Ubud accompanied with your choice of coleslaw, Thousand Island, French, and Italian dressings

Fresh from our Bakery

A selection of artisan breads, rolls, lavas, focaccia, grissini, poppy seed, sesame seed, sourdough, village loaf and many more...

Soup

Maduranese chicken broth with glass noodles and fried shallots

Noodles Station

Stir-fried noodles with prawn, fish, chicken and beef with your choice of vegetables and sauce

From the grill

Assorted grilled satays Beef, chicken, lamb with peanut sauce

Hot Dishes

Local grilled fish with vine ripped tomato and shallots

Lombok style spicy chicken

Braised lamb in red wine and spring vegetables

Vegetables in coconut curry sauce

Steamed fragrant rice

Chef's classic baked potato

Enchanting Desserts Stewed banana and locally grown jackfruit

Coconut sago pudding
Chocolate brownie
Coconut cream
Our chef's unforgettable lemon cream tart
Warm chocolate and cherry pudding
A selection of exquisite French pastries
Tiramisu slice
Healthy run mixed fruit salad
Assortment of Indonesian cakes and sweets

Coffee or tea Homemade cookies