

Rempeyek (Balinese chips) Homemade potato chips

Salads

Chicken and roast pumpkin salad, rucola, prosciutto, pecorino Tuna nicoise salad, balsamic dressing Tomato, bocconcini mozzarella, pesto and olives Gado-gado with peanut sauce

Sandwiches

Smoked Tasmanian salmon, crème fraiche, cucumber Char-grilled vegetables, Brie, avocado, focaccia

Or

Mandapa Sandwich

Grilled chicken, avocado, lettuce, fried egg

Dessert

Sliced fresh fruit with lime

Rich chocolate brownie, chocolate sauce or individual cheesecake



600 per person

@ Vegetarian

## Grace by The Rice Field

7:00 am - 10.00pm

Chef's collection

Rujak tiger prawn

Grilled tiger prawns, green mango, young papaya, tamarind dressing

Blue swimmer crab

Ginger pumpkin soup

Yellowfin tuna steak

Grilled medium rare, Bedugul asparagus, ginger and mango vinaigrette

Black Angus beef tenderloin

Celeriac puree, roasted baby beetroot, Merlot jus

Pre-dessert

Java coffee mascarpone Bavaroise, Chocolate tuile & Sambuca jel

Freshly brewed coffee
Tea infusions
Petit fours

Still & Sparkling water included

1.700 per person

# Barbeque by The Rice Field

7:00 pm - 10:00 pm

#### The Salad & Appetizer

Organic green salad Caprese salad, tomato, basil, mini bocconcini mozzarella Ceviche of snapper, watermelon, seeds, lemongrass dressing and ginger

Prawns salad, young mango, tamarind dressing

#### From the Grill "Live Station"

Red snapper, Balinese marinade Jumbo tiger prawns, garlic, olives Calamari, turmeric sauce Australian lamb satay Black Angus beef fillet steaks Char-grilled vegetables, steamed rice

#### Dessert

Sliced seasoned fresh fruits and berries, Mini lemon tart Caramel éclair Dark chocolate mousse and orange jelly

> Freshly brewed coffee and tea infusions Petit fours

Water, juices & soft drinks are included

2,300 per person



7:00 pm - 10:00 pm

Chef's Collection

Tuna tataki

Yellowfin, sesame crust, lemongrass, bell pepper salad

Butternut squash soup Ginger, lemongrass, shiitake, seed

Black Angus tenderloin

Teriyaki style, Japanese eggplant, mashed potato

Pre-dessert

Bubur injin

Black sticky rice, coconut tuile, coconut ice cream

Freshly brewed coffee
Tea infusions
Petit fours

Still & sparkling water included.

1,700 per person

### Candle light Dinner by Ayung River

#### Amuse bouche

Yellowfin tuna sashimi

Burrata pugliese, fennel cream, lemon essence

Jerusalem artichole soup

Onion marmalade, foie gras

Black Angus beef tederloin

Celeriac puree, porcini, truffle jus

Pre-dessert

Crunchy tiramisu

Java coffee tuile, mocha quenelles

Freshly brewed coffee
Tea infusion
Petit fours

Still & sparkling water included

1,700 per person

### Romantic Candle Light Dinner At The Sawah Cliff

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Ind	onesian	('het	( `AH	lections

Tuna Carpaccio

"Sambal Matah", kalamansi, avocado

Rock Lobster

"Rujak", tamarind, pomelo, peanut

Foie Gras

Nutmeg broth, bilimbi sorel, "Bedugul" vegetable

Hokkaido Scallop

Pumpkin, ginger, soya, kaffir lime

Black Angus Tenderloin

"Rawon" spice, kluwek, sweet potato, bean

Pre-dessert

Exotic of Bali

Valrhona chocolate, Ambon banana, passion fruit sorbet

Petit Fours

2,100 per person Additional wine pairing at 700 per person