Mandapa Picnic

Snack

(Please select one)

Rempeyek (Balinese chips)

Homemade potato chips

Salads

(Please select one)

Chicken and roast pumpkin salad, rucola, prosciutto & pecorino

Tuna nicoise salad, balsamic dressing

Tomato, bocconcini mozzarella, pesto and olives

Gado with peanut sauce

Prawns rujak salads, fruits and tamarind dressing

Sandwiches

(Please select one)

Smoked Tasmanian salmon, crème fraiche and cucumber

Char-grilled vegetables, Brie & avocado ciabatta

Mandapa Sandwich

Grilled chicken, avocado, lettuce, fried egg, sprouts

Dessert

(Please select one)

Sliced fresh fruit with lime

Rich chocolate brownie, chocolate sauce or individual cheesecake

600 per person

Grace by the Rice Field

Chef's collection

Hamachi Sashimi

Fennel, radish, kalamansi hollandaise

Potato Leek Soup

Foie grass, caramelized apple, shallot

Red Snapper

Butter poach snapper fillet, tomato fondue, rucola

Black Angus Beef Tenderloin

Truffle potato puree, bone marrow, bordelaíse sauce

Pre-dessert

Cocoa-Passion log

Chocolate 64%, kaffir lime custard, passion fruit sorbet

Petit fours

1,700 per person

Barbeque Dinner - Reserve Mix BBQ

Starters

to choose four per BBQ

Lawar klungah, green coconut shell salad, bumbu genep, shallots and ginger

(Jrab daun kelor, moringa leaf salad, roasted coconut, crispy shallots, garlic and galangal

[kan tuna gohu, Sulawesi style fresh marinated yellow fin tuna, kaffir lime leaf, chili and peanuts

Lawar biji pisang, banana seed, green bean and octopus salad

Ayam pelalah, shredded grilled chicken, bumbu merah, peanuts, coconut oil, kaffir lime leaf and fried shallot

Cesar salad with grill chicken, croutons and parmesan

Nicoise salad, boiled egg, tuna, lettuces and green beans

Crisp greens, mozzarella, tomato and balsamic dressing

German potato salad with caramelized onions

Watermelon, feta cheese, mint and red onion salad

Mix Grill

Australian beef strip loin Herb marinated chicken drums Barramundi wrapped in banana leaf Tiger prawns Baby squids

Extra Lobster at 600++ per piece

Side Dishes and Sauces

Baked potato Corn on the cob Grilled vegetable skewers Garlic bread

Desserts

Assorted daily specialties and fresh fruit

1,900 per person

Barbeque Dinner - Reserve Seafood BBQ

Starters

to choose four per BBQ

Lawar klungah, green coconut shell salad, bumbu genep, shallots and ginger

(Jrab daun kelor, moringa leaf salad, roasted coconut, crispy shallots, garlic and galangal

[kan tuna gohu, Sulawesi style fresh marinated yellow fin tuna, kaffir lime leaf, chili and peanuts

Lawar biji pisang, banana seed, green bean and octopus salad

Ayam pelalah, shredded grilled chicken, bumbu merah, peanuts, coconut oil, kaffir lime leaf and fried shallot

Cesar salad with grill chicken, croutons and parmesan

Nicoise salad, boiled egg, tuna, lettuces and green beans

Crisp greens, mozzarella, tomato and balsamic dressing

German potato salad with caramelized onions

Watermelon, feta cheese, mint and red onion salad

Seafood Grill

Barramundi wrapped in banana leaf Red sambal marinated red snapper

Tiger prawns

Giant clams

Baby squids

Extra Lobster at 600++ per piece

Side Dishes and Sauces

Baked potato
Corn on the cob
Grilled vegetable skewers
Garlic bread

Desserts

Assorted daily specialties and fresh fruit

2,000 per person

Barbeque Dinner - Reserve Meat BBQ

Starters

to choose four per BBQ

Lawar klungah, green coconut shell salad, bumbu genep, shallots and ginger

(Irab daun kelor, moringa leaf salad, roasted coconut, crispy shallots, garlic and galangal

lkan tuna gohu, Sulawesi style fresh marinated yellow fin tuna, kaffir lime leaf, chili and peanuts

Lawar biji pisang, banana seed, green bean and octopus salad

Ayam pelalah, shredded grilled chicken, bumbu merah, peanuts, coconut oil, kaffir lime leaf and fried shallot

Cesar salad with grill chicken, croutons and parmesan

Nicoise salad, boiled egg, tuna, lettuces and green beans

Crisp greens, mozzarella, tomato and balsamic dressing

German potato salad with caramelized onions

Watermelon, feta cheese, mint and red onion salad

Meat Grill

Prime beef tomahawk (average weight 1 kg)
BBQ style pork ribs
Lamb chops
Marinated chicken drum
Assorted skewers

Side Dishes and Sauces

Baked potato
Corn on the cob
Grilled vegetable skewers
Garlic bread

Desserts

Assorted daily specialties and fresh fruit

2,300 per person

In Villa Romance

Chef's collection

Tuna Tataki

Yellow fin, sesame crust, lemongrass, bell pepper salad

Butternut Squash Soup

Ginger pumpkin soup

Black Angus Beef Tenderloin

Teriyaki style, Japanese eggplant, mashed potato

Pre-dessert

Bubur Injin

Black sticky rice, coconut tuile, coconut ice cream

Petit fours

1,700 per person

Candle light Dinner by Ayung River

Chef's Collection

Cherry Tomato Crispy Tart

Lentil humus, yogurt, herb and sprout

Boston Lobster Cocktail

Clams and kalamansi consommé, walnut hollandaise, avocado

Our Beef Rossini

Black Angus beef tenderloin, potato terrine, foie grass and mushroom

Berry Frappe

Pickled strawberries, basil and coconut milk

Chocolate Cappuccino

Coffee, almond and saffron

Petits Fours

1,700 per person

Romantic Candle Light Dinner at the Cliff at Sawah

Indonesian Chef Collections

Yellowfin Tuna "Gohu"

Sulawesi style tuna tartare, chili-coconut oil dressing, kemangi

Sop Buntut

Braised oxtail soup, chayote, nutmeg and celery

Balinese Lobster

Bamboo lobster medallion, sambal matah, fern tips

Ikan Bakar

Charcoal grilled barramundi fillet, morning glory, cholo-colo sauce

Beef "Konro"

Makassar slow cooked beef short ribs, kluwek and sweet potato

Pre-dessert

Exotic of Bali

Balínese chocolate, Ambon banana, passion fruit sorbet

Petit fours

2,100 per person

A minimum of 12 hours notice is required / Available at dinner time

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.