

Candlelight Dinner Menu

BREAD BASKET

Onion, soft roll, grissini. Served with butter.

AMUSE-BOUCHE

Your choice of

Fried Chicken Wonton

Spinach Tartlet

Fried Breaded Potato Balls

Fried Bean Cake Guacamole

Egg Mousse Tartlet

Tomato Bruschetta

APPETIZER

Fennel Bulb and Orange Salad

Fresh fennel salad with rocket lettuces, citrus labneh, red radish, and segmented oranges.

Beetroot Carpaccio

Sliced boiled beetroots with steamed bean curd, baby spinach, edamame, carrot puree, olive oil, and cucumber slices.

Rice Paper Roll

Fresh Vietnamese spring rolls with lettuce, capsicum slices, cucumber, and peanut. Served with Nam Jim dressing.

Organic Seasonal Farm Salad

Avocado, coriander, green lettuce, sun-dried tomatoes, soft-boiled egg, carrots. Served with mustard and garlic vinaigrette dressing.

Tuna Tartare

Served with poached quail eggs, artichoke vinaigrette dressing, and salad bouquet.

Hawaiian Chicken Salad

Pineapple, chicken cubes, iceberg lettuce, and Hawaiian dressing.

SOUP

Clear Mushroom Soup

Served with garlic bread and truffle oil.

Wonton Soup

Steamed pork wonton soup with Bok Choy, crispy garlicks, and spring onions.

Pumpkin Soup

Spicy soup with coconut milk, orange, red chili, lemongrass, kaffir lime, and cooking cream.

Broccoli Cream Soup

Served with red cabbage rolls, baby carrots, and edible leaves.

Shrimp Gumbo Soup

Served with potatoes, carrots, saffron rice, and crispy garlicks.

Potato Cream Soup

Creamy potato soup with cream and garlic bread.

SORBET

Mixed fruits sorbet.

MAIN COURSE

Poached Sea Bass

Served with mashed pumpkin, spinach cream sauce, edamame, kaffir and coconut beurre Blanc sauce.

Balinese Chicken Curry

Balinese chicken stewed with yellow spice, coconut cream, potatoes. Served with red rice.

Tuna Fish and Lemon Dill Sauce

Served with sautéed green asparagus, crispy wonton skin, braised balsamic vegetable julienne, and mushy green peas.

Beef Tenderloin Steak

Grilled tenderloin beef with pumpkin gratin, carrots, beetroots, mushroom puree, and red wine sauce.

Tofu and Vegetable Curry

Combination of Thai and Balinese yellow curry with fried tofu, assorted vegetables, coconut cream, and fresh coriander. Served with white rice.

Nasi Goreng Vegetarian

Homemade Indonesian fried rice with Balinese paste and vegetables. Served with fried tofu and bean cakes.

Stuffed Chicken

Stuffed chicken with mixed mushrooms, steamed vegetables, mushroom sauce, and mashed potato.

DESSERT

Apple Tart

Served with caramel sauce, dried candied oranges, raspberry coulis, and vanilla ice cream.

Banana Cheese Balls

Fried banana balls with melted cheese, strawberries, edible leaves, and chocolate sauce.

Mango Panna Cotta

Served with chocolate sauce and cherry.

Talam Mangga

Sweet Indonesian dessert with sticky rice, grated coconut, palm sugar, and mango pudding.

Fruit Tartlets

Sweet mixed fruits tartlets with strawberry sauce.

Fruit Slices

Mixed assorted tropical fruits.

BEVERAGES

A Glass of Wine

Your choice of Aga White, Aga Rose, or Aga Red.