



Set Dinner Deluxe, 5 courses

Rp.560.000++/pax

1 bottle of Equil upon arrival

Amuse

Walnut-Chicken Terrine

(Toasted Brioche, Mango Chutney, Red Cherry, Raspberry Cream)

Starter

Poached Prawn with Fresh Tarragon

(Potato- Coriander Mayo, Jack Fruit Relish, Seaweed with Sesame Seed Dressing)

Soup

Fish Chowder with Poached Fish

(Sweet Corn, Layu Oil, Fresh Herb Dill)

OR

Creamy Pumpkin Soup

(with Poached Shimeji mushroom, Crumbled Feta Cheese)

Main Course

Seared Beef Tenderloin

(Mousseline Sweet Potato, Balsamic Warm Vegetables, Rosemary Flavored Beef Jus)

OR

Slow Cooked Barramundi

(Green Pea Puree, Angel Hair Vegetables, Star Fruit-Coriander Chili Salsa, Saffron Veloute Sauce)

OR

Sweet Spiced Chicken Breast

(Sweet Corn Fricassee, Rosemary Flavored Baby Bean, Baby Carrot Confit, Green Pepper Cream Sauce)

Dessert

Cheese Cake

(With Crackers Crumbled, Fresh Orange, Vanilla Ice Cream)

Bali Coffee OR Java Highland Tea

**Set Menu is applicable for maximum of 70 persons*

**The selection should be submitted at least 7 days prior to arrival*

Price is exclusive of 21% government tax & service charge
This package is valid from 1st April 2017 – 31st March 2018