



## **Romantic Dinner on The Beach Set Menu**

***IDR 998.000++/pax***

**1 glass of wine & 1 bottle of Equil upon arrival**

\*\*\*

### **Amuse**

#### **Pistachio-Salmon Terrine**

(Cucumber Salsa, Mango Emulsion, Scallion Cream Cheese, Caviar)

\*\*\*\*

### **Entrée**

#### **Poached Prawn with Fresh Tarragon**

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

OR

#### **Duck Confit**

(Baby Beet Root, Pomelo, Cherry Tomato, Toasted Walnut, Black Olive, Organic Baby Mesclun Salad, Honey-Orange Dressing)

\*\*\*\*

### **Soup**

#### **Thick Lobster Bisque**

(Seafood Ravioli, Tomato Confit and Fresh Herb Dill)

OR

#### **Creamy Pumpkin Soup**

(with Shitake Mushroom Tortellini, Crumbled Feta Cheese)

\*\*\*\*

### **Sorbet**

Strawberry Sorbet

OR

Lime Sorbet

\*\*\*\*

### **Main Course**

#### **Seared Beef Tenderloin**

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

OR

#### **Crispy Skin Red Snapper Fillet**

(Green Pea Puree, Angel Hair Vegetables, Mussel-Pepper Fricassee)

\*\*\*\*

### **Dessert**

#### **Tiramisu**

(Espresso, Mascarpone Cream, Java Coffee Ice Cream)

OR

#### **Mango Fruit Tart**

Raspberry Coulis, Strawberry Ice Cream, Sweet Lime Skin

**Bali Coffee OR Java Highland Tea**

**Price is inclusive of 21% government tax & service charge  
This package is valid from 1<sup>st</sup> April 2016 – 31<sup>st</sup> March 2018**