

BBQ Buffet

BALINESE BBQ

IDR 450,000 NET/PERSON
MINIMUM ORDER - 2
PERSONS

MAIN

BALINESE SAUSAGE
PORK SATAY
LONG BEAN WITH
BALINESE SAUCE (LAWAR
KACANG)
LAWAR BABI | PORK.
ROASTED PORK BELLY
CRISPY.
PORK RIBS BBQ
CRISPY PORK CRACKERS.
SUP IGA BABI (PORK RIBS
SOUP)

SIDE

YELLOW RICE / BROWN
RICE

DESSERTS

FRESH FRUITS |
COCONUT PANCAKE.

AMERICAN BBQ

IDR 450,000 NET/PERSON
MINIMUM ORDER - 2
PERSONS

STARTERS

SALAD

MAIN

GRILLED CHICKEN, PORK,
BEEF, FISH, SAUSAGE,
SQUID, KEBAB

SIDE

FRENCH FRIES / POTATO
WEDGES / MASHED
POTATO
WHITE RICE / PASTA
CARBONARA / SAUTED
VEGETABLES

FISH SOUP

DESSERTS

FRESH FRUITS |
CHOCOLATE CAKE

Booking and payment required 1 day before : 081338362628

PRICE INCLUDE 10% OF TAXES

Indonesian Food Buffet

IDR 400,000NET/PERSON
MINIMUM ORDER - 2 PERSONS

MAIN

VEGETARIAN SPRING ROLL
FRIED CALAMI RING
CHICKEN WITH SPECIAL SAUCE
FRIED NOODLES
BEEF RENDANG (BEEF STEW)
FISH SATAY
CHICKEN SATAY
FRIED TEMPE SAUCE BALADO
CAP-CAY(MIX VEGETABLES)
SHRIMP CRACKERS
VEGETARIAN CURRY

SIDE

STEAM RICE

DESSERTS

FRESH FRUITS.
CAKE.

Booking and payment required 1 day before : 081338362628

PRICE INCLUDE 10% OF TAXES

Dine@Home

by Chris Salans

LUXURY PRIVATE DINING EXPERIENCE
WITH PROFESSIONAL CHEF

A star chef in Ubud, known for his culinary creativity in incorporating Indonesia flavors into European cuisine, has developed some set menu to be enjoyed in the comfort of your own villa, with your friends and family.

You will enjoy a quality fine dining experience with delicious and astounding good looking meals. The dishes are prepared by a professional Chef and served at your table.

Please enjoy reading this offer and let us know whenever you would like to plan your dinner. We will have a wonderful time!

Booking and payment required **1 day before**: 081338362628

All Menus include a Private Chef and Waiter

Please let us know about any dietary restrictions

Prices are subject to 10% of taxes

Dine@Home

by Chris Salans

3 COURSE SET MENU

IDR 460,000/PERSON

MINIMUM ORDER - 2 PERSONS

CHOOSE YOUR APPETIZER, MAIN COURSE, AND DESSERT

APPETIZER

WAGYU BEEF TARTARE

(Crispy Lotus Root, Fresh Green Peppercorn, Tarragon)

BLOWTORCH TUNA

(Young Mango, Avocado, Fresh Herbs)

🌿 CARMELIZED GOAT CHEESE

(Balsamico Pickled Shallots, Fennel Seed, Beetroot)

MAIN COURSE

ROASTED PORK BELLY

(Bengkung, Apple and Mustard Jus)

CONFIED CORAL TROUT

(Vongole Clams, Fennel & Gnocchi)

🌿 PORCINI RAVIOLI

(Mushroom and Truffle Ragout, Green Asparagus, Tempe)

DESSERT

SINGLE ORIGIN COCHOLATE CREMEUX

(Crispy Feuillatine, Vanila Ice Cream)

KENARI NUT PARFAIT

(Starfruit Sorbet, Candied Belimbing Wuluh, Apple Caramel)

Dine@Home

by Chris Salans

OPTIONAL EXTRA COURSE PRICE A LA CARTE

CRISPY SEARED DUCK FOIE GRAS

(Spiced Fresh Figs, Lemon Basil and Hazelnuts)

IDR 225

WILD MUSHROOM RISOTTO

(Arborio Rice, Cepe Mushroom, Truffle Mascarpone)

IDR 165

WATERMELON CARPACCIO

(Fresh Cumin Leaf and Parmesan Custard)

IDR 50

KIDS MENU

IDR 127

MACARONI AND CHEESE WITH CHICKEN BREAST

OR

FISH FINGERS WITH FRENCH FRIES

OR

CHICKEN FINGERS WITH MASHED POTATO

YOUR CHOICE OF ICE CREAM

(VANILLA, BANANA, STRAWBERRY)