



SET DINNER MENU



SET MENU DINNER

++ 10% Tax and 8% Service Charges

IDR 675,000 ++

Min 40 Guests

Up to 150 pax

min 1 week notice



More than 150 pax

min 2 weeks notice

ITALIAN

Farm House Salad

Fresh mozzarella, goat cheese, garden vegetables, San Daniel ham, green leaves, basil, virgin olive oil, balsamic reduction & tapenade crouton

Tasmanian Salmon

Slow cooked salmon w oyster mushroom, crushed zucchini, corn fritter, cherry tomatoes, orange sauce, red wine vinaigrette, fresh basil & arugula

Classic Tiramisu

Italian cheesecake w coffee sponge, cocoa, mascarpone cream cheese & cappuccino gelato

FRENCH

Jimbaran Prawns

Grilled tiger prawn, crushed fennel salad, orange-ginger emulsion & exotic fruit chutney w fresh coriander

Organic Poultry

Roasted chicken breast filled w tartufade, garlic potato puree, ratatouille, red wine sauce w grilled shallot & truffle oil

Opera Cake

Classic French pastry w dark chocolate ganache, coffee cream, almond sponge & raspberry sorbet

SOUTH EAST ASIA

Thai Beef Salad

Seared Australian beef, young papaya, cabbage, radicchio, paprika, cucumber, bean sprouts, onion, coriander, mint, chili, peanut, sweet & sour dressing

Mahi-Mahi & Prawn

Grilled mahi-mahi & prawn lemongrass skewer marinated w sweet chili sauce, Asian green vegetables, coconut rice, sambal matah & pumpkin puree

Exotic Fruit Salad

Pomello, dragonfruit, mangosteen, longan, passionfruit, banana, mango nectar, Valrhona milk chocolate, cashew nut caramel & sorbet

SET DINNER MENU

++ 10% Tax and 8% Service Charges

IDR 875,000 ++

Min 40 Guests

Up to 150 pax

min 1 week notice

|

More than 150 pax

min 2 weeks notice

MEDITERRANEAN

“Black Angus” Beef Carpaccio

Thin slices of beef fillet, whole-grain mustard, lime juice, shaved parmesan, arugula, fine ratatouille, black truffle oil & aged balsamic vinegar

Cream of Pumpkin Soup

Pumpkin soup w caramelised onion, mushrooms & garlic topped w crème fraiche

Pork Duo

Pork tenderloin wrapped w bacon, BBQ ribs, sweet mashed potato, sautéed garlic vegetables & black pepper sauce w rosemary

Passionfruit Panna Cotta

Coconut cream infused w vanilla served w almond biscotti

NTH & STH ASIA

Tuna Sashimi

Thin slice of fresh tuna served w onion, bean sprouts, daikon, radish, cucumber, enoki mushroom, green leaves, soy, ponzu, sesame seed dressing & fresh coriander

Sup Buntut

Clear wagyu beef oxtail soup w carrot, potato, leek, celery, tomato, cinnamon & nutmeg

Sea Bass & Squid

Grilled squid, herb crusted sea bass, black rice, mixed vegetables & sweet chili emulsion.
Coconut milk sauce w wine, lemon, seaweed, nori & cucumber

Balinese Dessert Sampler

Black rice & coconut pudding
Dadar Galung (coconut crepe)
Mango pudding

LAND & SEA

Seafood Salad

Marinated seafood salad w grilled shrimp, scallop, squid & fish, bell pepper, zucchini, eggplant, lime-pesto vinaigrette & paprika coulis

Corn & Lobster Soup

Sweet yellow corn, poached lobster, Balinese vanilla, chili flake & basil

Surf & Turf

Beef tenderloin & king prawn, mashed potato croquette, green pea puree, asparagus & mushroom cream sauce

Caramel Brownie Cheesecake

Creamy caramel cheese on chocolate brownie topped w pecan

SET MENU DINNER

++ 10% Tax and 8% Service Charges

IDR 1,250,000++ Min 40 Guests

Up to 150 pax min 1 week notice | More than 150 pax min 2 weeks notice

EAST & WEST

Salmon & Crab

Vietnamese king crab leg rolled in smoked salmon, Lumpfish caviar, orange segment, wasabi mayonnaise, daikon & radish salad

Seafood Chowder

Prawn, calamari, reef fish, baby corn, potatoes, coconut milk, Balinese herbs & spices

New Zealand Lamb Loin

Glazed w Balinese mint honey and crushed nuts, spinach, ratatouille, oven dried cherry tomatoes, purple sweet mashed potato & red wine sauce w thyme

Sweet Duo

Sweet lemon tartlet w meringue flambé, crushed pistachio & Bedugul strawberry sorbet

Dark Valrhona chocolate w crunchy hazelnut, banana paste & coconut sorbet

SURF & TURF

Sea Scallop Ceviche

Thin slice of Hokkaido scallops marinated w lime juice, olive oil, cucumber, shallots, fresh herbs, diced tomatoes, mango & avocado

Cream of Pumpkin Soup

Creamy pumpkin soup w caramelised onion, mushrooms & garlic, topped w crème fraiche & balsamic reduction

Beef & Lobster

Black angus beef tenderloin, half slipper lobster, root vegetable stew w bacon, sautéed green beans w shallots, cauliflower puree & port wine sauce w black pepper

Pineapple Delight

Soaked with Balinese honey & crushed nuts, spiced jelly, palm sugar caramel & vanilla ice cream

VEGETARIAN OPTIONS

++ 10% Tax and 8% Service Charges

Interchangeable with all set menus

Up to 150 pax min 1 week notice | More than 150 pax min 2 weeks notice

STARTERS

Farm House Salad

Fresh mozzarella, goat cheese, garden vegetables, green leaves, basil, virgin olive oil, balsamic reduction & tapenade crouton

Gado-Gado (gluten & dairy free)

Traditional mixed vegetables w tofu, tempe & peanut sauce

Mixed Green Salad

(gluten & dairy free)
Organic leaves w cherry tomatoes, cucumber, marinated artichoke, guacamole & french dressing

SOUP

Minestrone (gluten free)

Light soup w tomato, cabbage, potato, carrot, celery, eggplant, pasta, onion, garlic, herbs & parmesan

Corn Soup (gluten free)

Sweet yellow corn w Balinese vanilla, chili flakes & basil

Cream of Pumpkin Soup

(gluten free)
Pumpkin soup w caramelised onion, mushrooms & garlic, topped w crème fraiche & balsamic reduction

MAIN COURSES

Indonesian Curry

(gluten & dairy free)
Yellow curry, coconut milk, kaffir lime, spring onion, green beans, potato, baby corn, capsicum, cilantro & steamed rice

Vegetable Platter

Fried polenta topped w ratatouille, mixed vegetables, fresh herbs & tomato vinaigrette

Feta Cheese Cannelloni

Stuffed w spinach, leeks, olives & sundried tomato served w homemade tomato sauce, melted mozzarella cheese & fresh basil

FINNS

— B A L I —

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