

# FINNS

BALI



## BUFFET MENUS

# MIN 40 GUESTS

**Up to 150 pax** - must provide 1 week notice

**Above 150 pax** - must provide 2 weeks notice



# FINNS ASIAN BUFFET

**IDR 675** per person

*Prices are in '000 subject to 10% government tax and 9% service charge*

## SALAD BAR

Green bean, cabbage, bean sprout, potato, egg, tofu, tempe (gado-gado), mixed lettuce, tomato, cucumber, onion, spring onion, carrot, cashew nut, lime, bread & butter

## APPETIZERS

### Rice Paper Rolls

Mixed vegetables, sweet chilli, lime & fresh coriander

### Vermicelli Salad

Glass noodles w grilled capsicum & roasted garlic dressing

### Samurai Roll

Tuna, salmon, snapper, avocado, wasabi mayo & soy sauce

### Balinese Chicken Salad

Bamboo shoot, shallot, mushroom, cherry tomato, exotic spices, sweet & sour dressing

## SOUP

### Soto Ayam

Indonesian chicken broth w shredded chicken, glass noodles, egg, potato, fried shallot & white cabbage

## SIDES

**Young Potato** Roasted w garlic & fresh herbs

**Mie Goreng** Indonesian classic fried noodles w vegetables

**Jagung Sune Cekuh** Sweet corn w garlic & ginger

**Cap Cay** Chinese stir fried vegetables w soy & oyster sauce

**Steamed Rice**

## CONDIMENTS

**Sambal Ulek** Chilli balacan sauce

**Sambal Matah** Balinese spicy sauce

**Sweet Chilli Sauce**

**Acar** Indonesian pickled vegetables

**Kerupuk Udang** Shrimp crackers

## DRESSINGS

Sweet & sour sauce, hot chilli sauce, peanut sauce, sweet soy sauce, balsamic dressing, thousand island dressing

## HOT SERVING STATION

### Beef Rendang

Slow braised beef cooked w traditional spices & coconut milk

### Chicken Makhani

Chicken thigh slow cooked in a rich tomato & cashew sauce

### Pork Teriyaki

Stir fried pork with capsicum, green onion, ginger, sesame oil & light soy sauce

### Jimbaran Snapper

Marinated w sweet chilli sauce

### Tasmanian Salmon

Indonesian dabu dabu sauce

## DESSERTS

**Black Rice & Coconut Pudding**

**Es Campur Hitam** (traditional dessert)

**Banana Fritters**

**Dadar Gulung** (coconut crêpe)

**Mango Pudding**

**Seasonal Sliced Fruits**

# FINNS INTERNATIONAL BUFFET

**IDR 675** per person

*Prices are in '000 subject to 10% government tax and 9% service charge*

## SALAD BAR

Mixed lettuce, cherry tomato, cucumber, onion, spring onion, carrot, green bean, cabbage, bean sprout, egg, cashew nut, sweet corn, olive, bacon, lime, garlic croutons, bread & butter

---

## APPETIZERS

### Caprese Salad

Fresh tomato, mozzarella di bufala, balsamic reduction, extra virgin olive oil & fresh basil

### Sweet Potato Salad

Mayonnaise, Dijon mustard, white wine, celery, bacon, shallot, dill & parsley

### Greek Penne Salad

Tuna, tomato, capsicum, black olive, cucumber, red onion, feta cheese, balsamic & pesto

### Tex Mex Chicken Salad

Chicken breast, avocado, red onion, tabasco, sweet corn & coriander

## SOUP

### Organic Vegetable

Mixed vegetable creamed soup, spinach, fresh herbs & virgin olive oil

---

## SIDES

### Baked Potato

**Pesto Fusilli** w parmesan cheese

### Mixed Garlic Vegetables

**Corn on the Cob** grilled

### Fried Rice

## DRESSINGS

Balsamic vinaigrette, thousand island dressing, Caesar sauce, sour cream, hot chilli sauce, sweet soy sauce, peanut sauce

---

## HOT SERVING STATION

### Rogan Josh

Kashmiri aromatic braised lamb in a rich spiced fragrant sauce

### Organic Chicken

Poached in coconut milk, Indonesian yellow curry, baby corn, bean & coriander

### Australian Beef Stew

Red wine, leek, carrot, onion, bacon, parsley

### Roasted Barramundi

Cabbage, white wine sauce, saffron, turmeric, lime & fresh basil

### Tasmanian Salmon

Crushed zucchini, tomato cream sauce, Dijon mustard & fresh dill

---

## DESSERTS

### Chocolate Fudge Brownie

### Mango Cheesecake

### Lemon Tartlet

**Glazed Cupcake** w vanilla & berries

### Passionfruit Panna Cotta

### Seasonal Sliced Fruits

# FINNS INDIAN FUSION BUFFET

**IDR 675** per person

*Prices are in '000 subject to 10% government tax and 9% service charge*

## SALAD BAR

Green bean, cabbage, bean sprout, potato, egg, tofu, tempe (gado-gado), mixed lettuce, tomato cucumber, onion, spring onion, carrot, cashew nut, lime, bread & butter

## APPETIZERS

### Rice Paper Rolls

Mixed vegetables, sweet chilli, lime & fresh coriander

### Vermicelli Salad

Glass noodles with grilled capsicum & roasted garlic dressing

### Indonesia Urap Tuna Salad

Tuna, cucumber, tomato, green bean & hot chilli sauce

### Balinese Chicken Salad

Bamboo shoot, shallot, mushroom, cherry tomato, exotic spices, sweet & sour dressing

## SOUP

### Soto Ayam

Indonesian chicken broth with shredded chicken, glass noodles, egg, potato, fried shallot & white cabbage

## SIDES

**Vegetable Skewers V G** Marinated & roasted

**Basmati Rice V G** Fragrant basmati rice

**Garlic Naan V** Traditional roti w garlic & herb melted butter, cooked in tandoor

**Cheese Naan V** Traditional roti w cheese, cooked in tandoor

## CONDIMENTS & CRACKERS

**Papadam V G**

**Ginger Chutney, Mint Chutney,  
Cucumber Raita & Pickled Shallots V G**

## DRESSINGS

Sweet & sour sauce, hot chilli sauce, peanut sauce, sweet soy sauce, balsamic dressing, thousand island dressing

## MAIN COURSES

### Chana Dal V G

Fragrant yellow split peas w yoghurt, fried onion & fresh coriander

### Rogan Josh G

Kashmiri aromatic braised lamb in a rich spiced fragrant sauce

### Chicken Makhani G

Chicken thigh slow cooked in rich tomato & cashew sauce

### Marinated Butterfish G

Roasted Butterfish marinated with tandoori spices

## DESSERTS

**Black Rice & Coconut Pudding**

**Es Campur Hitam** (traditional dessert)

**Banana Fritter**

**Dadar Gulung** (coconut crêpe)

**Mango Pudding**

**Seasonal Sliced Fruits**

**G** Gluten-free   **V** Vegetarian   **VR** Vegetarian on

# FINNS INDIAN VEGETARIAN BUFFET

**IDR 675** per person

*Prices are in '000 subject to 10% government tax and 9% service charge*

## SALAD BAR

Green bean, cabbage, bean sprout, potato, egg, tofu, tempe (gado-gado), mixed lettuce, tomato, cucumber, onion, spring onion, carrot, cashew nut, lime, bread & butter

## APPETIZERS

### Rice Paper Rolls

Mixed vegetables, sweet chilli, lime & fresh coriander

### Vermicelli Salad

Glass noodles with grilled capsicum & roasted garlic dressing

### Kachumber Salad

Green pepper, tomato, cucumber, red onion, coriander & lime

### Cabbage & Carrot Thoran style Salad

Shaved white cabbage, carrot, turmeric, shallot & spiced coconut

## SOUP

### Vegetarian Mulligatawny Soup

Creamy lentil-based soup w coriander, yoghurt & rice

## SIDES

**Vegetable Skewers V G** Marinated & roasted

**Basmati Rice V G** Fragrant basmati rice

**Garlic Naan V** Traditional roti w garlic & herb melted butter, cooked in tandoor

**Cheese Naan V** Traditional roti w cheese, cooked in tandoor

## CONDIMENTS & CRACKERS

**Papadam V G**

**Ginger Chutney, Mint Chutney,  
Cucumber Raita & Pickled Shallots V G**

## DRESSINGS

Sweet & sour sauce, hot chilli sauce, peanut sauce, sweet soy sauce, balsamic dressing, thousand island dressing

## MAIN COURSES

### Chana Dal V G

Fragrant yellow split peas w yoghurt, fried onion & fresh coriander

### Tofu Rogan Josh V

Kashmiri aromatic braised tofu in rich spices, fragrant sauce

### Paneer Makhani V

Homemade paneer slow cooked in rich tomato & cashew sauce

### Cauliflower Tandoori V

Marinated in yoghurt and tandoori spices, cooked in tandoor

## DESSERTS

**Black Rice & Coconut Pudding**

**Es Campur Hitam** (traditional dessert)

**Banana Fritter**

**Dadar Gulung** (coconut crêpe)

**Mango Pudding**

**Seasonal Sliced Fruits**

**G** Gluten-free   **V** Vegetarian   **VR** Vegetarian on



# FINNS

— B A L I —

Jalan Pantai Berawa, Canggu, Bali

T. (+62) 823-4185-3466

E. [events@finnsbeachclub.com](mailto:events@finnsbeachclub.com)

[FINNS.COM](http://FINNS.COM)