



FINNS
— B A L I —



SET MENUS

ALL MENUS REQUIRE A MINIMUM OF 40 GUESTS

Up to 150 pax - minimum 1 week notice

More than 150 pax - minimum 2 weeks notice



3-COURSE SET MENU

IDR 675 per person

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

ITALIAN

Farmhouse Salad

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

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 prawns, crushed fennel salad, orange-ginger emulsion & exotic fruit chutney w fresh coriander

Organic Poultry

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

Opéra Cake

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

SOUTH-EAST ASIAN

Thai Beef Salad

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

Mahi-Mahi & Prawn

Grilled mahi-mahi & prawn lemongrass skewers marinated w sweet chilli sauce, Asian green vegetables, coconut rice, sambal matah & pumpkin purée

Exotic Fruit Salad

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

4-COURSE SET MENU

IDR 875 per person

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

MEDITERRANEAN

“Black Angus” Beef Carpaccio

Thin slices of beef fillet, wholegrain 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 fraîche

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

NORTH & SOUTH ASIA

Tuna Sashimi

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

Sop 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 chilli emulsion. Coconut milk sauce w wine, lemon, seaweed, nori & cucumber

Balinese Dessert Sampler

Black rice & coconut pudding

Dadar Gulung (coconut crêpe)

Mango pudding

LAND & SEA

Seafood Salad

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

Corn & Lobster Soup

Sweet yellow corn, poached lobster, Balinese vanilla, chilli flakes & basil

Surf & Turf

Beef tenderloin & king prawns, mashed potato croquette, green pea purée, asparagus & mushroom cream sauce

Caramel Brownie Cheesecake

Creamy caramel cheese on chocolate brownie topped w pecan

PREMIUM 4-COURSE SET MENU

IDR 1,250 per person

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

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, potato, 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 purée & port wine sauce w black pepper

Pineapple Delight

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

VEGETARIAN OPTIONS

These vegetarian options can be substituted in any above menu upon request.

STARTERS

Farmhouse Salad

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

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

SOUPS

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, chilli flakes & basil

Cream of Pumpkin Soup

(gluten-free)

Pumpkin soup w caramelised onion, mushrooms & garlic, topped w crème fraîche & 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, leek, olives & sundried tomato served w homemade tomato sauce, melted mozzarella cheese & fresh basil



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