



FINNS

— B A L I —



MONSOON SET MENUS

E. events@finnsbeachclub.com

T. (+62) 811 3831 6539 | (0361) 8446327

 **Up to 20-60 pax** - minimum 3 days notice



3-COURSE SET MENU

Choose 1 item from each course

IDR 335 per person

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

1st Course

Cheung Fun |

steamed rice noodle rolls stuffed
with prawns, scallions,
Chinese spices, sesame seeds
& chilli oil

Corn & Coriander Fritters |

Indonesian perkedel jagung,
lettuce cups & chilli jam

2nd Course

Beef Rendang |

(served w rice)

Indonesian classic prepared
w Australian beef, slowly braised
in coconut milk, our mix of spices
& roots, served w sambal hijau
(green chilli)

Chicken Massaman |

(served w rice)

slow-cooked chicken thigh in fragrant
curry sauce w potatoes, pumpkin,
shallots & peanuts

Thai Prawn Curry

(served w rice)

slow-cooked Thai-influenced red
curry w 5 prawns, cauliflower,
baby corn & green beans

Dessert

Fresh Coconut Sago |

tapioca pearls in fresh
coconut milk topped w mango
& a drizzle of palm sugar caramel,
served w sweet corn sorbet
& roasted rice

4-COURSE SET MENU

Choose 1 item from each course

IDR 455 per person

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

1st Course

Cheung Fun |

steamed rice noodle rolls stuffed with prawns, scallions, Chinese spices, sesame seeds & chilli oil

Corn & Coriander Fritters |

Indonesian perkedel jagung, lettuce cups & chilli jam

2nd Course

Snapper Sashimi |

avocado mousse, radish, crispy onions served w green nam jim

Bun Thit Nuong |

(Chicken & Vermicelli Salad)
BBQ marinated chicken thigh, glass noodles, onions, cucumber, red cabbage, carrot, baby romaine, mint & coriander, served w chicken spring rolls, crushed peanuts & nuoc cham dressing

3rd Course

Beef Rendang |

(served w rice)

Indonesian classic prepared w Australian beef, slowly braised in coconut milk, our mix of spices & roots, served w sambal hijau (green chilli)

Chicken Massaman |

(served w rice)

slow-cooked chicken thigh in fragrant curry sauce w potatoes, pumpkin, shallots & peanuts

Thai Prawn Curry +25

(served w rice)

slow-cooked Thai-influenced red curry w 5 prawns, cauliflower, baby corn & green beans

Dessert

Fresh Coconut Sago |

tapioca pearls in fresh coconut milk topped w mango & a drizzle of palm sugar caramel, served w sweet corn sorbet & roasted rice



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Jalan Pantai Berawa, Canggu, Bali

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