

VIP SET MENUS



Up to 10-60 pax - minimum 3 days notice



3 COURSES SET MENU

ENTRÉE

BEEF CARPACCIO | GF

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chilli, shallots, parmesan & bread crisps

OR

WATERMELON SALAD | GF VR

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint & oregano

DESSERT

STRAWBERRY MELBA

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

MAIN

COQ AU VIN

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

OR

COBBLER FILLET

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

OR

RISOTTO AI FUNGI | GF VR

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushrooms,

button mushrooms, shimeji mushrooms & micro basil



Prices are in IDR '000 and subject to 10% service charge plus 10% government tax

STARTER

ANTIPASTO

selection of deli cured meats, marinated vegetables, cheese & crustini

ENTRÉE

BEET 'N' GOAT CHEESE

whipped white honeyed goat cheese w heirloom beetroot radish, wafers & baby herbs

OR

KING PRAWN CARPACCIO

king prawns cooked in lime juice served w shallots, garlic & shrimp paste "sambal embe", topped w peanuts, cashews, watercress, radish & beetroot

DESSERT

STRAWBERRY MELBA

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

OR

TIRAMISU | F

mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder

MAIN

COQ AU VIN

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

OR

COBBLER FILLET

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

OR

RISOTTO AI FUNGI | GF VR

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushrooms, button mushrooms, shimeji mushrooms & micro basil

OR

ROASTED PORK BELLY | F

daily roasted and rolled pork belly, stuffed w nduja served w cauliflower purée, baby spinach & red wine jus



5 COURSES SET MENU

STARTER

ANTIPASTO

selection of deli cured meats, marinated vegetables, cheese & crustini

ENTRÉE

BEET 'N' GOAT CHEESE

whipped white honeyed goat cheese w heirloom beetroot radish, wafers & baby herbs

OR

BEEF CARPACCIO | GF

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chilli, shallots, parmesan & bread crisps

SALAD

WATERMELON SALAD | GF VR

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint & oregano

DESSERT

STRAWBERRY MELBA

handpicked strawberries, Chantilly cream, vanilla gelato, tuile & raspberry sauce

OR

TIRAMISU | F

mascarpone, lady fingers, espresso, coffee liquor, Amaretto & cocoa powder

MAIN

COQ AU VIN

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms served w creamy mashed potato

OR

COBBLER FILLET

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

OR

RISOTTO AI FUNGI | GF VR

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushrooms, button mushrooms, shimeji mushrooms & micro basil

OR

ROASTED PORK BELLY | F

daily roasted and rolled pork belly, stuffed w nduja served w cauliflower purée, baby spinach & red wine jus

OR

SEAFOOD PLATE

3 poached king prawns, snapper rillettes, 3 freshly shucked oysters, marinated squid, served w sourdough bread, crisps, lemon, tartare & cocktail sauce





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