



FINNS
— B A L I —



BITS & BITES

72 hours notice required for all orders

Orders made with less than 72 hours notice are subject to availability

Each Bits & Bites package serves 4-6 people

Maximum of 10 orders per package



MIXED SASHIMI (5 pcs each)

sliced tuna, salmon, butterfish, snapper

PRAWN TEMPURA ROLL (16 pcs)

prawn, tobiko, spicy mayonnaise & tempura flake

PHILADELPHIA ROLL (16 pcs)

fresh salmon, cream cheese, tobiko & avocado

SAMURAI ROLL (16 pcs)

tuna, salmon, snapper, avocado & wasabi mayo

SPICY TUNA ROLL (16 pcs)

yellowfin tuna, cucumber, scallion, teriyaki & spicy sauce



ROGAN JOSH | GF

Kashmiri aromatic braised lamb in a rich spice fragrant sauce

BEEF VINDALOO | GF

braised Wagyu beef brisket slow cooked in a spicy & aromatic sauce

BUTTER CHICKEN (CHICKEN MAKHANI) | GF

chicken thigh slow cooked in a rich tomato & cashew sauce w a drizzle of cream & fresh coriander

CHICKPEA RAGDA | VG GF

slow cooked chickpeas in a rich fragrant sauce w onion, potato & tomato, served w papadums

ROTI CANAI

traditional grilled roti w butter, served w dahl

BASMATI RICE | GF

fragrant basmati rice





IDR 1,400 per package

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

PORK & PRAWN SHUMAI (6 pcs)

steamed dim sum w pork & prawn filling

SPRING ROLLS (6 pcs)

fried dim sum w duck & mushroom filling

POT STICKERS (6 pcs) | VG

pan-seared dim sum w tofu, spinach & noodle filling

BBQ PORK BAO BUN (6 pcs)

steamed bread bun dim sum w BBQ pork filling

CRISPY EGGPLANT | VG

lightly battered eggplant fries w sake & black vinegar sauce

**“CHINESE STYLE” RIBEYE STEAK
TARTARE**

seasoned w homemade chilli oil, shallot & ginger,
topped w grated cheese served w yu char kway
(fried bread sticks)

PORK SPARERIBS

caramelised in tamarind glaze, served w pickled
daikon & cucumber, topped with fresh greens, garlic,
red chilli & coconut

STEAMED RICE | VG GF



GF Gluten-free

VG Vegan

F FINNS signature

KING PRAWN CARPACCIO | GF

king prawns marinated in lime juice served w shallots, garlic & “sambal embe” shrimp paste, topped w peanut, cashew, watercress, radish & beetroot

MIXED OLIVES | VG GF

Kalamata & Sicilian varieties, warmed & marinated

CHICKEN PÂTÉ

organic chicken liver pâté, w sourdough & red wine glaze

DIPS AND BREAD | VG

homemade hummus, baba ganoush & olive tapenade served w za’atar bread & lavosh

FISH RILLETTES

fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herb salad

DELI CUT PLATTER

prosciutto, cooked ham, lonzino, coppa, chicken liver pâté, house pickles, gherkin, chilled butter & toasted sourdough

ARTISAN CHEESE PLATTER

a selection of farmhouse A.O.C cheeses: Brie, Roquefort Papillon Noir, Comté Bande Verte, fresh goat cheese, served w house-made breads, crackers, fresh fruits, raw honey & toasted cashew





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