



FINNS
— B A L I —



BUFFET MENUS

ALL MENUS REQUIRE A MINIMUM OF 40 GUESTS



Up to 150 guests - 7 business days notice required

More than 150 guests - 14 business days notice required



FINNS ASIAN BUFFET

IDR 675 per person

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

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

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

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 Marinated & roasted |  

Basmati Rice Fragrant basmati rice |  

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

Cheese Naan Traditional roti w cheese, cooked in tandoor | 

CONDIMENTS & CRACKERS

Papadum |  

Ginger Chutney, Mint Chutney,

Cucumber Raita & Pickled Shallots |  

DRESSINGS

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

MAIN COURSES

Chana Dal |

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

Rogan Josh |

Kashmiri aromatic braised lamb in a rich spiced fragrant sauce

Chicken Makhani |

Chicken thigh slow cooked in rich tomato & cashew sauce

Marinated Butterfish |

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

 **GLUTEN-FREE** |  **VEGAN**

FINNS INDIAN VEGETARIAN BUFFET

IDR 675 per person

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

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 Marinated & roasted |  

Basmati Rice Fragrant basmati rice |  

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

Cheese Naan Traditional roti w cheese, cooked in tandoor | 

CONDIMENTS & CRACKERS

Papadum |  

Ginger Chutney, Mint Chutney,

Cucumber Raita & Pickled Shallots |  

DRESSINGS

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

MAIN COURSES

Chana Dal |

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

Tofu Rogan Josh |

Kashmiri aromatic braised tofu in rich spices, fragrant sauce

Paneer Makhani |

Homemade paneer slow cooked in rich tomato & cashew sauce

Cauliflower Tandoori |

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

 **GLUTEN-FREE** |  **VEGAN**



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