



FINNS

— B A L I —



MONSOON SET MENUS



Suitable for 10 to 60 guests - 3 business days notice required



3-COURSE SET MENU

Choose 1 item from each course

IDR 335 per person

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

1st Course

Cheung Fun |

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

Crispy Eggplant |

lightly battered eggplant fries w sake
& black vinegar sauce

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

Szechuan Prawn

(served w rice)

juicy tiger prawns wok-tossed in a
bold & spicy Szechuan sauce made
with garlic, ginger,
dried red chillies & crushed
peppercorns

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

1st Course

Cheung Fun | GF

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

Crispy Eggplant | V

lightly battered eggplant fries w sake & black vinegar sauce

2nd Course

Snapper Sashimi | GF F

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

Bun Thit Nuong | F

(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 | GF

(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 | GF

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

Szechuan Prawn

(served w rice)
juicy tiger prawns wok-tossed in a bold & spicy Szechuan sauce made with garlic, ginger, dried red chillies & crushed peppercorns

4th Course

Fresh Coconut Sago | GF F V

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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