



FINNS
— B A L I —



BITS & BITES MENU

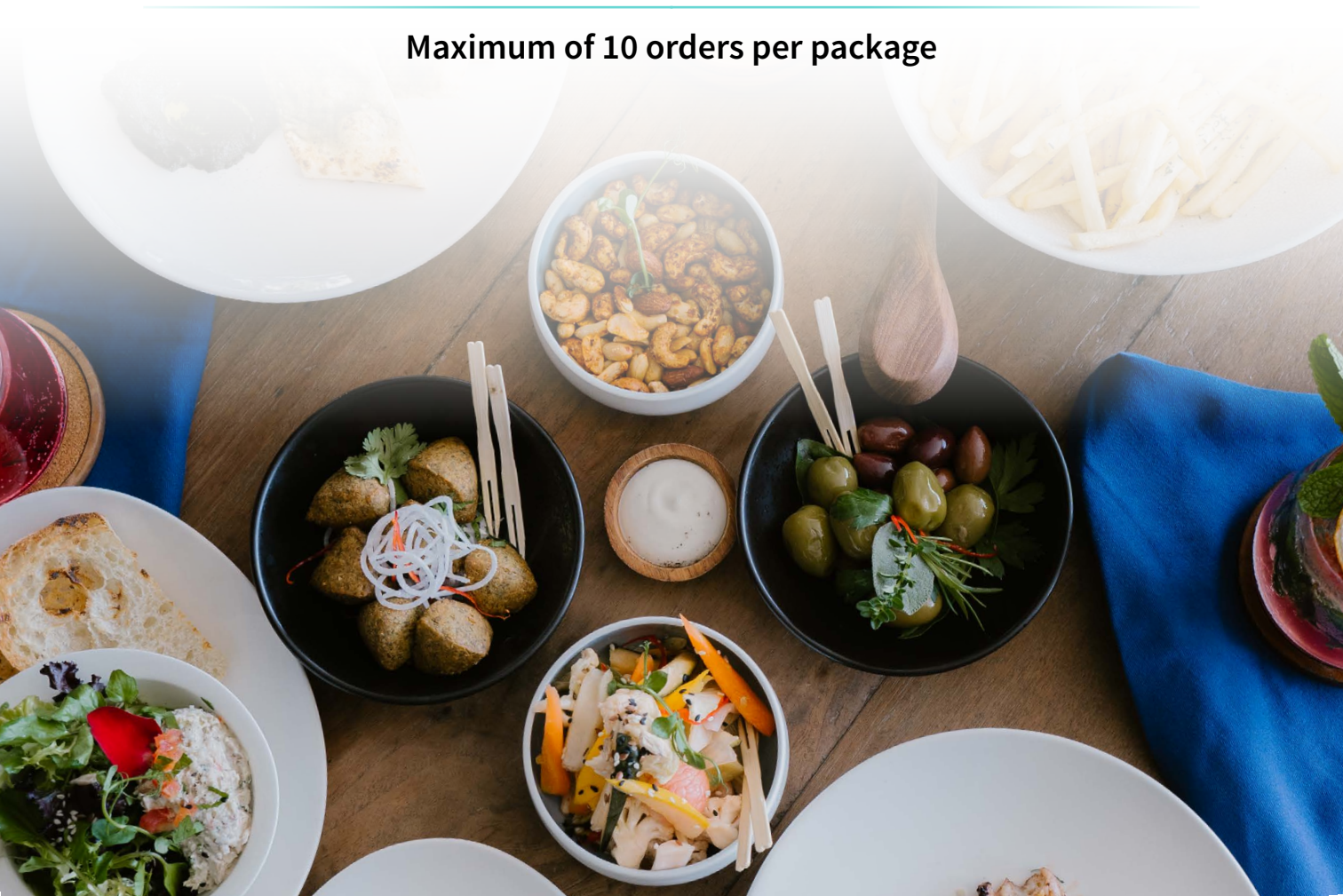


3 business days notice required for all orders

Orders made with less than 3 business days notice are subject to availability

Each Bits & Bites package serves 4 to 6 people

Maximum of 10 orders per package



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 | V 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

CHICKEN & PRAWN FRIED DUMPLING (6 pcs) | ✓

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 | ✓

lightly battered eggplant fries w sake & black vinegar sauce

CRYING BEEF TIGER

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 | ✓ GF



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 | V GF

Kalamata & Sicilian varieties, warmed & marinated

CHICKEN PÂTÉ

organic chicken liver pâté, w sourdough & red wine glaze

DIPS AND BREAD | V

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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