



FINNS

— B A L I —



SET MENUS



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





MONSOON

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

Chicken & Prawn Fried Dumpling

chicken & prawn, shiitake mushroom, teriyaki sauce & sweet chili mayo katsuobushi

Chicken Karaage

crispy chicken thigh, fresh lemon & spicy mayo

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

Pad Thai

Thai classic stir-fried rice noodles w egg, tamarind sauce and roasted prawns (3 pieces), fresh bean sprouts, chives, peanuts & lime

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

Fruit Plate |

sliced seasonal fresh fruits

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 |

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

Chicken & Prawn Fried Dumpling

chicken & prawn, shiitake mushroom, teriyaki sauce & sweet chili mayo katsuobushi

Chicken Karaage

crispy chicken thigh, fresh lemon & spicy mayo

2nd Course

Snapper Sashimi |

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

Bun Thit Nuong |

(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 |

(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

Pad Thai

Thai classic stir-fried rice noodles w egg, tamarind sauce and roasted prawns (3 pieces), fresh bean sprouts, chives, peanuts & lime

4th Course

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

Fruit Plate |

sliced seasonal fresh fruits



FINNS
VIP
BEACH CLUB

3-Course Set Menu

Choose 1 item from each course

IDR 345 per person

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

1st Course

Beef Carpaccio I

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

Watermelon Salad I

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

2nd Course

Coq Au Vin

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

Cobbler Fillet

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

Risotto Ai Funghi I

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

Dessert

Strawberry Melba

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

4-Course Set Menu

Choose 1 item from each course

IDR 485 per person

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

1st Course

Antipasto

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

2nd Course

Beet 'N' Goat Cheese

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

King Prawn Carpaccio

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

3rd Course

Coq Au Vin

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

Cobbler Fillet

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

Risotto Ai Funghi I

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

Roasted Pork Belly I

river cobbler, served on taro purée
w fresh curry leaves butter, topped

4th Course

Strawberry Melba

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

Tiramisu I

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

5-Course Set Menu

Choose 1 item from each course

IDR 625 per person

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

1st Course

Antipasto

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

2nd Course

Watermelon Salad I

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

3rd Course

Beet 'N' Goat Cheese

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

Beef Carpaccio I

Australian tenderloin, seasoned
w rendang oil, topped w roasted
oyster mushrooms, chilli, shallots,

4th Course

Coq Au Vin

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

Cobbler Fillet

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

Risotto Ai Fungi I

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

Roasted Pork Belly I

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

Seafood Plate

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

5th Course

Strawberry Melba

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

Tiramisu I

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



FINNS

— B A L I —

Jalan Pantai Berawa, Canggu, Bali

📞 (+62) 811-3831-6539 | 📞 (0361) 8446327

✉️ events@finnsbeachclub.com

finns.com