

SIGNATURE FORMAT

# Private Dinners

*A plated five-course dinner with full table styling & decor — all included.  
Build it course by course, swapping any dish you like.*

**SPECIAL RATES FOR GROUPS OF 80+ GUESTS — ASK US FOR A QUOTE**



**IDR 1,300,000**  
per guest · all-inclusive · fully styled

5-course plated dinner  
≈ 825 g per guest

*Best for intimate villa dinners, anniversaries, weddings*

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THIS IS YOUR DINNER

# The Signature Menu

Five plated courses, styled & served — décor, candles & fine tableware all included. Love it as it is, or change any course on the next page.



01 · COLD STARTER

## Soft-Boiled Octopus, Roasted Potato & Cucumber Emulsion

SEAFOOD GF

02 · HOT STARTER

## Pan-Seared Red Snapper, Pickled Pumpkin & Creamy Bisque

SEAFOOD GF



03 · SALAD

## Fresh Farm Tomato Salad, Coconut Yogurt & Sambal Matah

VEG GF

04 · MAIN COURSE

## Filet Mignon, Potato Gratin & Demi-Glace Sauce

MEAT GF



05 · DESSERT

## Warm Honeycomb Cake, Coconut Cream & Kintamani Oranges

VEG

# Make It Yours

The menu on the previous page is our chef's signature pick. **Prefer something else?** Simply choose one dish per course from the list below — most swaps are **included**, a few premium dishes carry a small supplement.

◆ signature pick · incl. included in the price · +Xk supplement per guest (e.g. +45k = IDR 45,000)

## COLD STARTER

19 CHOICES

- **Soft-Boiled Octopus, Roasted Potato & Cucumber Emulsion** SEAFOOD GF INCL.
- Ratatouille, Baby Eggplant & Vegan Cream Cheese VEGAN +45K
- Cured Papaya, Vegan Cheese & Truffle Honey Vinaigrette VEGAN INCL.
- Authentic Trio of Sambals & Steamed Rice VEGAN GF INCL.
- Fresh Tuna, Cured Tomatoes & Green Olive Sauce SEAFOOD +5K
- Tuna Ceviche, Watermelon, Shallots & Sesame SEAFOOD GF +25K
- Salmon Tartare & Avocado Cream SEAFOOD INCL.
- Chicken Liver Pâté, Sourdough & Cranberry POULTRY INCL.
- Classic Beef Tartare, Anchovy Mayo & Potato Chips MEAT +15K
- Prosciutto Slices, Ricotta & 12-Hour Cured Papaya MEAT +45K
- Roast Beef, Burnt Leek Chimichurri & Anchovy Mayo MEAT +25K
- Soft Corn Bread, Whipped Cheese & Jalapeño Jam VEG INCL.
- Freshly Baked Paratha, Yogurt & Crispy Chickpeas VEG INCL.
- Leek Brioche, Coconut Sour Cream & Shiitake Duxelle VEG INCL.
- Red Snapper, Passionfruit Vinaigrette & Pandan Oil SEAFOOD INCL.
- Tuna Tataki, Guacamole & Asian Dressing SEAFOOD INCL.
- Bruschetta, Squid Pasta & Zucchini Caviar SEAFOOD +15K
- Pork Belly Ramen, Seaweed & Fresh Daikon MEAT +15K
- Beef Tataki, Fresh Salad & Prawn-Tomato Sauce MEAT +20K

## HOT STARTER

9 CHOICES

- **Pan-Seared Red Snapper, Pickled Pumpkin & Creamy Bisque** SEAFOOD GF INCL.
- Jackfruit Skewers, Curry Sauce & Coconut Yogurt VEGAN INCL.
- Local Veggie Skewers VEGAN GF INCL.
- Grilled Romaine, Olive Breadcrumbs & Parmesan Cream VEG INCL.
- Eggplant Parmigiana, Roasted Tomatoes & Herbs VEG INCL.
- Chicken Skewers, Peanut Sauce & Herb Medley POULTRY INCL.
- Hot Pie, Creamy Chicken Filling & Demi-Glace Gravy POULTRY INCL.
- Flatbread, Braised Beef, Kimchi & Homemade Yogurt MEAT INCL.
- Beef Slices, Crispy Potatoes & Peppercorn Sauce MEAT GF INCL.

## SALAD

6 CHOICES

- **Fresh Farm Tomato Salad, Coconut Yogurt & Sambal Matah** VEG GF INCL.
- Green Salad, Avocado, Broccoli & Peanut Dressing VEGAN GF +15K
- Niçoise Salad, Tuna, Gherkins & Olive Oil SEAFOOD GF +55K
- Rocket Salad, Shrimp, Couscous & Citrus Dressing SEAFOOD +20K
- Seafood Salad, Avocado & Shrimp Crisps SEAFOOD +95K
- Olivier Salad, Crayfish, Roast Beef & Mayonnaise MEAT SEAFOOD +40K

## MAIN COURSE

15 CHOICES

- **Filet Mignon, Potato Gratin & Demi-Glace Sauce** MEAT GF INCL.
- Roasted Cabbage Steak, Truffle Cream Cheese & Demi-Glace VEG INCL.
- Jackstroganoff, Vegan Mashed Potatoes & Mushroom Sauce VEGAN GF INCL.
- Braised Tofu in Curry, Water Spinach & Mushrooms VEGAN INCL.
- Butterfish, Asparagus & Lemon Sauce SEAFOOD GF INCL.
- Trout Steak, Vegetables & Potato Cream SEAFOOD GF INCL.
- Green-Curry Prawns & Rice in a Young Coconut SEAFOOD GF INCL.
- Chicken Breast, Mashed Potatoes & Mushroom Sauce POULTRY GF INCL.
- Duck Breast, Bell Pepper Ragù & Citrus Sauce POULTRY GF INCL.
- Duck Leg Confit, Sweet Potato Gnocchi & Charred Spices POULTRY INCL.
- Slow-Cooked Pork Belly, Water Spinach & Shiitake MEAT GF INCL.
- Tender Beef Cheek, Bell Pepper Sauce & Sesame MEAT INCL.
- 12-Hour Braised Beef Rib, Creamy Polenta & Basil MEAT GF INCL.
- 8-Hour Braised Beef Rendang, Truffle Mash & Daikon MEAT GF INCL.
- Soft-Boiled Octopus, Creamy Risotto & Green Remoulade SEAFOOD INCL.

## DESSERT

9 CHOICES

- **Warm Honeycomb Cake, Coconut Cream & Kintamani Oranges** VEG INCL.
- Thai Tea Crème Brûlée, Roasted Almonds & Whipped Cream VEG GF +5K
- Basil Cake, Pistachio Mousse & Lime Gelée VEG INCL.
- Creamy Cheesecake, Blueberry Compote & Croissant Tuile VEG +30K
- Durian Mousse, Marinated Jackfruit & Almond Crunch VEGAN GF INCL.
- Passion Fruit Piña Colada VEG GF INCL.
- Honey Cake VEG INCL.
- Napoleon Cake VEG INCL.
- Milky Cloud Cake VEG INCL.

RAISE A GLASS

# Cocktails & Bar

Add a full bar to your dinner — signature cocktails, mocktails, wine & more, priced per guest for 6 hours.



## Pink Lemon Spritz

Pomelo gin · limoncello · lemon · bitter soda, topped with prosecco

ABV 11%



## Cucumber & Melon Gimlet

Dry gin · melon cordial · cucumber essence · white wine · green olive

ABV 14%



## Lost in Palms

White rum · pineapple juice · peach liqueur · passion fruit

ABV 13%

BAR PACKAGES *per guest · 6 hours*

### Essential

IDR 1,120,000

4 cocktails, 2 mocktails, beer, soft drinks, standard spirits

### Signature

IDR 1,330,000

5 cocktails & classics, 2 mocktails, premium spirits, beer & wine

### Premium

IDR 1,680,000

signature cocktails, premium spirits, craft beer, wine & champagne

THE TABLE, HANDLED

# Everything but the table itself.

*Décor, styling, fine tableware, chef team & clean-up — all included in the per-guest price.*



## WHAT'S INCLUDED

- Five plated courses, styled & served
- Dried-flower décor & table runner
- Candles & candleholders
- Fine porcelain, cutlery & glassware
- Kitchen, chef team & clean-up

## GOOD TO KNOW

- Dining tables & chairs — please arrange these (we don't supply them)
- Generator / extra power — if the venue needs it
- Waiters — IDR 400,000 each (1 minimum, ~1 per 10 guests)
- Logistics — IDR 800,000 / event

## Reserve your dinner

*Tell us your date & guest count — we'll handle the rest.*

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