

WEDDING *Menu*

Pre-Dinner Cocktail

grissini sticks
prawn crackers and sambal
corn chips and chunky guacamole
mixed nuts
assorted green olives and pickles
marinated bocconcini
crispy vegetable spring rolls
rice crackers with chicken and shrimp dip
Thai style dried beef with chili dip
fig and smoked duck, walnut baguette

Grand Barbecue

Appetizers

sliced mixed peppers
asparagus and mango
carrot with currants and hazelnuts
potato salad with bacon and parsley
sweet corn
raheb
coleslaw
Thai som tam
bocconcine with cherry tomatoes and rocca
cucumber salad with yogurt and fennel seeds
plum tomatoes with olive oil and rock salt
wild rocket
assorted seasonal lettuce
tossed caesar with bacon, grilled focaccia and parmesan from the wooden bowl
gado gado table with peanut sauce and emping chips

Condiments

toasted pine seeds, toasted sesame seeds, sunflower seeds, pumpkin seeds
line seeds, sliced chili and scallions
selection of homemade dressings
red wine vinegar
white wine vinegar
balsamic
apple balsamic
lemon juice
olive oil
pepper mill

Rotisserie

spring chicken with rosemary
duckling with Balinese spices

Grills

king prawns with spices and lemon grass
grilled market catch with sambal
otak otak - minced fish with coconut milk wrapped in banana leaves
spicy calamari with cardamom, garlic

bbq pork ribs
chicken with yogurt and peppers
lamb kebab

Shawarma

chicken shawarma with Arabic bread, pickles, garlic sauce

Satay bar

Indonesian chicken, beef and lamb, prawn and seafood satay lontong, peanut sauce and achar

Tandoor

cinnamon marinated chicken tika
tandoor mixed vegetables

Wok

Indonesian fried rice
stir-fried vegetables

Condiments

baked potatoes with sour cream, bacon bits and scallions
corn on the cob and grilled sweet peppers

pickled mushrooms, pearl onions, balsamic onions
cornichons, dill pickles, green and black olives

tomato chilli jam mixed pepper jam
tomato chutney, tomato pesto, salsa verde
balinese sambal, tomato sambal, sambal kecap manis
tomato ketchup, assorted mustards, chimichurri sauce
bourbon barbecue sauce

Desserts

seasonal whole and cut fruit
cherry and pistachio clafoutie
lychees, toddy palm seeds and jackfruit in iced coconut syrup
chocolate pear tart
blueberry and lemon bread and butter pudding
homemade apple
chocolate fudge brownies
fig tart with almonds
homemade gelato with coulis, sauces and toppings
freshly brewed coffee, leaf tea

International Buffet II

Appetizers

home-cured salmon with dill, sweet mustard sauce, lemon and pickles
sushi and maki rolls, pickled ginger, wasabi and soy sauce
grilled sirloin with tomato, hot basil, chili and lime dressing
calamari, chickpea and parsley salad
clam salad with basil, ginger and green chili
hummus v
chhole ki chaat v
green papaya salad with dried beef
grilled artichoke salad with sugar tomatoes and pecorino chips v

assorted seasonal lettuce v

selection of homemade dressings v
toasted sesame seeds, sunflower seeds
pumpkin seeds, flax seeds, sliced mixed chili

selection of oven fresh rolls

Indonesian crackers v
emping chips, bean curd, cassava, potato

green, red and sambal matha

Soup

chicken soup, chives, croutons

Pasta bar

penne with tomato basil, mushroom cream, garlic, olive oil and chili flakes v
basil pesto, olive oil, parsley, grated parmesan, black pepper

Main courses

red duck curry with cherry tomatoes and pineapple
crispy fried fish in tangy honey sauce
wok fried tiger prawns with chili sambal
beef stroganoff with mushrooms and pickles
chicken with honey glazed baby onions, pears and pine seeds
stir fried noodles, shrimp, chicken, sweet soya sauce v (can be made vegetarian)
sautéed butter beans, green bean, shallots v
Lyonnise potatoes v
steamed white rice v

Desserts

whole and cut fruit in season
white chocolate mousse with passion fruit
summer berry pudding with thick cream
pomegranate and mango coconut trifle
vanilla cheesecake
chocolate and orange croissant bread and butter pudding
apple, raisin and pineapple crumble
pandan and mango pudding

selection of Indonesian sweets
putri mandi, sticky rice flour cake, palm sugar, coconut filling
kue sus, choux pastry, vanilla cream filling
cara bikang, rainbow pan cake, rice flour, tapioca flour, coconut milk

homemade gelato with coulis, sauces and toppings

freshly brewed coffee, leaf tea, herbal infusion or fruit tisane