

## LUNCH BUFFET or DINNER BUFFET MENU 2019

IDR 500.000++ per person

### Monday

#### Salad bar

Butter head lettuce, Lollo rosso , Rucola , Romaine lettuce , sweet corn, tomato wedges, red onion, shredded chicken , beef bacon ,shaved parmesan, anchovies, thousand island sauce ,D ,Caesar sauce, D balsamic vinaigrette, lemon vinaigrette.

#### APPETIZER

Classic Caesar salad with romaine, garlic croutons and parmesan

Sayur urab campur – mixed vegetables with coconut tossed V GF

#### SOUP

Cauliflower cream V GF

Soto ayam lamongan , Sambal, lime, boiled egg, leeks, chicken, celery, koya, Sambal, emping and acar N

#### HOT PRESENTATION

Ayam bakar semarang – Marinated Grilled Chicken Semarang Style

Sapi cabe ijo – Stir fried beef with green chili

Pan seared Black cod fish fillet with tomato sauce, black olives and capers GF

Navarin Lamb stew with vegetables

Sayur Lodeh –stewed vegetables with coconut milk and palm sugar V

Stir fried vegetables V

Rosemary roasted potato V GF

Nasi putih – Steamed White Rice V

#### DESSERT

Kolak labu kolak kaling-pumpkin and palm sugar stew V GF

Pandan & coffee roulade V

Klappertart-Coconut pudding V

Local seasonal fruit V GF

Ice cream selection V GF

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### Tuesday

#### Salad bar

Butter head lettuce, Lollo rosso , Rucola , Romaine lettuce , sweet corn, tomato wedges, red onion, shredded chicken , beef bacon ,shaved parmesan, anchovies, thousand island sauce ,D ,Caesar sauce, D balsamic vinaigrette, lemon vinaigrette.

#### APPETIZER

Vegetable spring rolls V

Tomato, basil & mozzarella V GF

#### SOUP

Cream of Pumpkin soup V GF

Soto Rawon, Bean sprouts, salty egg, Dice Tomato, crispy shallot, tomato, sambal

#### HOT PRESENTATION

Beef bourguignon, beef stew braised with red wine, onions and mushrooms

Pan roasted chicken with mushroom and leek GF

Ikan bumbu kuning –Steam fish with turmeric paste in banana leaf

Tongseng kambing – Jakarta Lamb Curry

Gulai tahu- tofu and coconut stew V

Buttered vegetable panache with almonds V GF N

Rosemary roasted potato V GF

Steamed rice V GF

#### DESSERT

Black forest cake V

Marble cake V

Strawberry mousse cake

Ice cream selection V GF

Whole & sliced seasonal fruit

## LUNCH BUFFET or DINNER BUFFET MENU 2019

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### Wednesday

#### Salad bar

Butter head lettuce, Lollo rosso , Rucola , Romaine lettuce , sweet corn, tomato wedges, red onion, shredded chicken , beef bacon ,shaved parmesan, anchovies, thousand island sauce ,D ,Caesar sauce, D balsamic vinaigrette, lemon vinaigrette.

#### APPETIZER

Penne and shrimps with basil pesto N

Rujak Manis- Seasonal fruits with Tamarind dressing V GF

#### SOUP

Potato & leeks creamy soup V GF

Pho bo clear soup, Rice noodles, beef, sliced leek, chopped chili

#### HOT PRESENTATION

Ayam Bakar bumbu rujak – Roasted Chicken with rujak spiced

Ikan goreng saus padang– Crisp fish with padang sauce

Grilled gindara with lemon and butter sauce

Hungarian beef goulash

Tumis sayur campur – Stir fried string bean, carrot, baby corn, cauliflower V

Herbs braised cabbage V GF

Oven Roasted potato wedges

Nasi putih – Steamed White Rice V

#### DESSERT

Lapis Surabaya – Surabaya Layer Cake V

Pandan chiffon cake V

Fermented cassava with star anise and coconut milk V GF

Local seasonal fruit V GF

Ice cream selection V GF

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### Thursday

#### Salad bar

Butter head lettuce, Lollo rosso , Rucola , Romaine lettuce , sweet corn, tomato wedges, red onion, shredded chicken , beef bacon ,shaved parmesan, anchovies, thousand island sauce ,D ,Caesar sauce, D balsamic vinaigrette, lemon vinaigrette.

#### APPETIZER

Roasted chicken with tomato and avocado drizzled with balsamic dressing **GF**

Tomato, basil & mozzarella **V GF**

#### SOUP

Carrot and Ginger Soup with Coriander

Soto Bandung – Traditional Beef clear soup, lime, soy sauce, sambal, bawang goreng

#### HOT PRESENTATION

Beef Rendang (Spicy Stewed Beef with Coconut Milk and Chili spices) **GF**

Grilled black cod fish fillet with teriyaki sauce and braised leeks

Pan seared snapper with bell peppers ragout

Herbed Roasted chicken with gravy **GF**

Peas and carrot sautéed **V GF**

Pok choy with garlic sauce **V GF**

Roasted chat potatoes with herbs **V GF**

Steamed white rice **V GF**

#### DESSERT

Devil cake

Bitter chocolate tart

Strawberry Romanoff **V GF**

Local seasonal fruit **V GF**

Ice cream selection **V GF**

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### Friday

#### Salad bar

Butter head lettuce, Lollo rosso , Rucola , Romaine lettuce , sweet corn, tomato wedges, red onion, shredded chicken , beef bacon ,shaved parmesan, anchovies, thousand island sauce ,D ,Caesar sauce, D balsamic vinaigrette, lemon vinaigrette.

#### APPETIZER

Vietnamese Chicken and rice noodle salad with chili fish sauce

Tomato and feta with balsamic dressing V GF

#### SOUP

Pumpkin and cumin Soup

Soup buntut Legian– Signature Oxtail soup with condiments

#### HOT PRESENTATION

Calamari rings in Mediterranean sauce, tomato, oregano, black olives and capers

Crispy fish fillet with yellow curry sauce

Asian spicy BBQ chicken

Red wine braised short ribs beef

Honey roasted Carrot V

Bok Choy with garlic sauce V

Roasted Cajun potato V

Nasi putih- steamed white rice V GF

#### DESSERT

Mango sago V GF

Banana chocolate cake V

Pudding Srikaya V GF

Local seasonal fruit V GF

Ice cream selection V GF

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### Saturday

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#### APPETIZER

Vegetable spring rolls V

Tomato, basil & mozzarella V GF

#### SOUP

Cream of Pumpkin soup V GF

Soto Rawon, Bean sprouts, salty egg, Dice Tomato, crispy shallot, tomato, sambal

#### HOT PRESENTATION

Beef bourguignon, beef stew braised with red wine, onions and mushrooms

Pan roasted chicken with mushroom and leek GF

Ikan Goreng saus dabu dabu – Crispy fish pouring dabu dabu sambal

Tongseng kambing – Jakarta Lamb Curry

Tumis buncis & wortel – Sauted string bean and carrot chili V

Buttered vegetable panache with almonds V GF N

Rosemary roasted potato V GF

Steamed rice V GF

#### DESSERT

Black forest cake V

Marble cake V

Strawberry mousse cake

Ice cream selection V GF

Whole & sliced seasonal fruit

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### Sunday

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#### APPETIZER

Penne and shrimps with basil pesto N

Rujak Manis- Seasonal fruits with Tamarind dressing V GF

#### SOUP

Potato & leeks creamy soup V GF

Pho bo clear soup, Rice noodles, beef, sliced leek, chopped chili

#### HOT PRESENTATION

Ayam Bakar bumbu rujak – Roasted Chicken with rujak spiced

Ikan goreng saus padang– Crisp fish with padang sauce

Grilled gindara with lemon and butter sauce

Hungarian beef goulash

Tumis sayur campur – Stir fried string bean, carrot, baby corn, cauliflower V

Herbs braised cabbage V GF

Oven Roasted potato wedges

Nasi putih – Steamed White Rice V

#### DESSERT

Lapis Surabaya – Surabaya Layer Cake V

Pandan chiffon cake V

Fermented cassava with star anise and coconut milk V GF

Local seasonal fruit V GF

Ice cream selection V GF