

Wedding

Menu



SET MENU 1

Artisanal Bread

STARTER

Carpaccio of Australian beef
petit salad of asparagus, parmesan, truffle vinaigrette

MAIN COURSE

Javanese barramundi
fennel, orange, baby potato, wild rocket

DESSERT

Valrhona chocolate tart
strawberry, vanilla cream



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SET MENU 2

Artisanal Bread

STARTER

Carpaccio of Australian beef
petit salad of asparagus, parmesan, truffle vinaigrette

MAIN COURSE

Five spice salmon fillet
baby vegetable, purple kumera, nage sauce

DESSERT

Lemon meringue pie
tropical fruit, raspberry purée



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SET MENU 3

Artisanal Bread

STARTER

Smoked salmon roulade
herb cream, petit salad, beetroot jelly

MAIN COURSE

Australian beef tenderloin
potato gratin, pumpkin ravioli, green asparagus, thyme jus

DESSERT

Valrhona chocolate mousse
vanilla cream, bitter chocolate



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SET MENU 4

Artisanal Bread

STARTER

Grilled tiger prawn
long bean salad, Balinese sambal

MAIN COURSE

Bebek betutu
roast Balinese spicy duck, salad of fiddlehead fern, sweet corn rice

DESSERT

Balinese black sticky rice
mango, coconut cream, toasted coconut



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SET MENU 5

Artisanal Bread

STARTER

Crisp soft-shell crab
jicama, pineapple, sweet chili dressing

MAIN COURSE

Balinese roast pork
crackling, lawar of long bean, 'thousand-spice' sauce, coconut rice

DESSERT

Balinese pandan pancakes
fresh coconut, palm sugar, coconut ice cream



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SET MENU 6 VEGETARIAN

Artisanal Bread

STARTER

Beetroot

walnut, goats cheese, beetroot crisp, egg yolk, harissa

MAIN COURSE

Roast portobello mushroom

onion marmalade, roast bell pepper, truffle oil

DESSERT

Coconut pandan crème brulée

vanilla cream, coconut tuile



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SET MENU 7 VEGETARIAN

Artisanal Bread

STARTER

Wild mushroom arancini
black truffle, roast tomato sauce, baby rocket

MAIN COURSE

Spinach cannelloni
green asparagus, basil pesto, semidried tomato

DESSERT

Palm sugar panna cotta
mango, young coconut, vanilla syrup, caramel spiral

