

INTERNATIONAL BUFFET DINNER

ASIAN



APPETIZERS

CHICKPEA SALAD (GF, V)

Served with mint yoghurt

SPICY KOREAN COLESLAW (GF, DF, V, S)

Spicy cabbage with soy sauce, sesame oil, rice vinegar, sugar and Korean chilies

SUSHI MAKI ROLL (DF, V)

Sushi rice with vegetables wrapped with roasted seaweed

GREEN PAPAYA SALAD (DF, GF, S)

With shrimps and Thai chili lime dressing

SOUP

TOMATO EGG DROP (DF)

Crab and corn egg drop soup with garlic, ginger, spring onions

MAINS

BEDUGUL AYAM BETUTU (DF)

Cassava leaves, yellow paste sambal, fried shallots

WOK FRIED MIXED VEGETABLES (GF, DF, V)

With superior sauce and garlic

BRAISED KIMCHI TOFU (GF, V)

Korean chili paste, soft tofu, long cabbage

GARLIC FRIED RICE (DF)

Butter garlic fried rice, hondashi, spring onions

SWEET SOY GINGER PORK (DF, S, S)

With crispy holy basil

HALONG BAY BAKED MAHI MAHI (DF)

Sweet chilies, pineapple, cucumber, onions

BLACK PEPPER BEEF STEW (DF)

Thinly sliced beef, bell pepper, onions, spring onions

LIVE STATIONS

CHICKEN TEPPANYAKI

Sweet soy sauce, pickled radish, pickled garlic

GYUNIKU YAKI

Soy angus beef striploin, furikake, spring onions, vegetables

MARTABAK KAMBING

Spring onions, eggs, minced lamb

JAJANGMEON CHICKEN NOODLES

Wok fried dark soy chicken noodles

MONGOLIAN SLICED BEEF

Sweet chili soy sauce, tomato, lime dressing, coriander

DESSERTS

PUDDING PELANGI (GF, V)

Layered rainbow pudding with strawberries, blueberries and berry compote

KOLAK PISANG (GF, V)

Braised bananas with coconut milk, sago pearl and pandan leaves

ES KACANG (GF, V)

A shaved ice dessert with red beans, grass jelly, condensed milk, fermented cassava, basil seeds, avocado and nata de coco

KUE LUMPUR (V)

Traditional Indonesian moist cake with potatoes, coconut milk and raisins

CHOCOLATE BAO (V)

Steamed chocolate buns

APPLE TART (V)

Spiced green local apple filling covered with crunchy crushed sugar

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER

ITALIAN



APPETIZERS

FUSILLI AND PESTO SALAD (V)

With green olives, roasted peppers and homemade ricotta cheese

CARPACCIO DI MANZO

Seared fillet of beef with parmesan aioli, fried garlic chips and arugula

CAPRESE SALAD (GF, V)

With fresh tomatoes, bocconcini cheese and basil

INSALATA MISTA (GF, DF, V)

Mixed leaf salad with olives and lemon vinaigrette

SOUP

GRANDMA'S MINESTRONE (V)

Chunky vegetables with pasta, tomatoes and parmesan broth

MAINS

BRAISED BEEF ALA MILANO

Beef brisket with potatoes, braised ripe tomatoes, herbs, lemon

CREME DE CAULIFLOWER (V)

Braised in special aged cheese de romano

BAKED FRUITI DE MARE MARKET FISH

Chili flakes, olive oil, basil leaves

SALSICCIA DI MANZO

Italian beef and fennel sausages with roasted peppers, oregano and chili

GLAZED SEASONED VEGETABLES (GF, V)

With garlic, butter and parsley

ROASTED GARLIC CHICKEN

With mushroom gravy

LIVE STATIONS

AI FUNGHI PIZZA (V)

With mushrooms, mozzarella cheese, tomato sauce and parsley

GARLIC BASIL CALAMARI (GF, DF)

Black pepper, capsicum, lemon juice, tomato romano

SLOW ROASTED BEEF RUMP WITH SALSA VERDE (GF)

Mushroom cream sauce, black pepper, mustard

GRILLED CHICKEN PARMESAN

Chicken breast with fresh tomato sauce and cheese

SPAGHETTI, PENNE, FUSILLI (V)

Choice of sauces: bolognese, cream sauce, or tomato sauce

DESSERTS

TIRAMISU (V)

Layered vanilla and coffee cake with mascarpone cheese

WILD BERRY PANNA COTTA (GF, V)

Baked vanilla cream with berry compote

PASSION FRUIT PAVLOVA (DF, V)

With passion fruit and honey

CRÈME BRULÉE (DF, V)

A rich classic custard with caramelized sugar

LEMON SWISS ROLL (V)

Rolled vanilla sponge cake filled with a pastry cream mixed with fresh lemon

RED VELVET CAKE (V)

Vanilla cake with cream cheese icing

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER SEAFOOD GRAZE



APPETIZERS

GARDEN GREEN SALAD (GF, DF, V)

Lollo rosso, romaine lettuce, lollo bionda with assorted dressings

POTATO AND CUTTLEFISH SALAD (GF)

With lemon mayo, black pepper, cucumber, and young corn

SUMBAWA FRESH OYSTERS

Red wine vinegar dip, lemon, lime

SASHIMI SELECTION

Atlantic salmon, yellowfin tuna, black gindara
 sauces: wasabi, lime, yamasa soy sauce

SOUP

SEAFOOD CLAM CHOWDER (GF)

Grilled leeks, corn nibs, carrots, asari clams

MAINS

SEAFOOD SPAGHETTI MARINARA (GF)

Tomato sauce, arugula greens, parmesan cheese

STIR-FRIED VEGETABLES (V, DF)

Broccoli, carrots, cauliflower, baby corn

IDAHO-STYLE MASHED POTATOES (V, DF)

Sun-dried tomatoes, spring onions, caramelized onions

SHRIMP CREME CAULIFLOWER

White cheese sauce, bedugul cauliflower, diced tomatoes

SPICY BLUE SWIMMER CRAB (S)

Pineapple, tobasco pepper sauce, onions

BLACK PEPPER MAHI MAHI

Capsicum, white onions, ginger, string beans

LIVE STATIONS

TURMERIC FISH SATAY (S) lemon grass paste, red chilies, kaffir lime leaves

SEAFOOD PAELLA (DF) baby shrimps, clams, green mussels, saffron madras, coriander

LEGENDARY CRISPY FISH BURGER served with french fries

BANANA LEAF PORTUGUESE-STYLE GRILLED SEAFOOD

white prawns, fish fillet, bubble clams, calamari
 selection of sauces: spicy sambal, sweet soya, lemon butter, lime and lemon

DESSERTS

CREAM CHEESE CARROT CAKE (V) Grated carrots, roasted walnuts, icing sugar

CITRUS ROLLED SPONGE CAKE (V) Citrus emulsion, cream cheese, vanilla sponge

APPLE CRUMBLE TART (V) Malang apples, cinnamon, brown sugar

BROWN SUGAR CRÈME BRÛLÉE (GF, V) Silky custard with a caramelized sugar crust

CHOCOLATE MOUSE (GF, V) Double cream, dark chocolate, cocoa powder

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER EAST MEET WEST



APPETIZERS

POTATO SALAD (GF, V)

Boiled potatoes, eggs, parsley, and spring onions tossed in a creamy mayonnaise dressing

BEETROOT AND FETA CHEESE SALAD (GF, V)

Roasted beetroot with feta cheese and watercress, drizzled with basil pesto

YELLOWFIN TUNA SALAD (GF)

Seared yellowfin tuna, parsley, lemon aioli, pickled cucumber, arugula

CUCUMBER AND TOMATO SALAD (GF, DF, V)

Fresh cucumber, tomato, and white onions, tossed in a dressing of coriander, black pepper, lemon juice, and olive oil

SOUP

SOTO AYAM BETAWI (GF, DF)

A traditional Indonesian chicken soup made with garlic, onions, and fragrant herbs

MAINS

BEEF RENDANG KHAS MINANG (GF, DF, S)

Slow-cooked beef in a rich blend of Nusantara spices with lemongrass, coconut floss, and red chili

HONDASHI FRIED RICE (GF)

Japanese-style fried rice with fish cake, carrots, spring onions, sesame oil

BAKED CHEESE POTATO POUTINE

Oven-baked potatoes with minced beef, grilled tomato, parsley, parmesan cheese, mushroom gravy

WOK-FRIED MIXED VEGETABLES (GF, DF, V)

Assorted seasonal vegetables stir-fried with garlic, ginger, black fungus

GARLIC AND THYME ROASTED CHICKEN (GF)

Oven-roasted chicken with burnt lemon, button mushrooms, savory chicken gravy

SOUTHERN INDIAN LAMB CURRY (DF, S)

An aromatic lamb curry with garam masala, coriander, curry leaves, and chili powder

LIVE STATIONS

IKAN BAKAR JIMBARAN

Grilled seafood selection: red snapper, mackerel, squid

TANDOORI MIXED VEGETABLES WITH NAAN BREAD (V)

Served with dhal makhani, tomato chutney, and a South Indian sambar

SLOW-ROASTED BEEF STRIPLOIN (GF, DF)

Served with black pepper sauce, mustard, BBQ sauce

CHICKEN AND BEEF TEPPANYAKI

Grilled meats with mixed vegetables, fried garlic, teriyaki sauce

DESSERTS

RED VELVET CAKE (V)

Classic red velvet sponge with cream cheese frosting

WILD BERRY PANNA COTTA (GF, V)

Vanilla panna cotta topped with wild berry compote

STRAWBERRY PUDDING (GF, V)

Bedugul strawberry, icing sugar, vanilla essence

APPLE COMPOTE PAVLOVA (GF, V)

With green apple and honey

ONDE ONDE PANDAN (DF, V)

Glutinous rice, grated coconut, palm sugar

ANGKU KUEH (GF, V)

Mung bean, rice flour, white sugar

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER THE MEAT & THE BUTCHER



APPETIZERS

GARDEN GREEN SALAD (GF, DF, V)

Mixed leafy greens with olives and lemon vinaigrette

CARROT AND ORANGE SALAD (GF, V)

Smoked feta cheese, arugula, black olives, walnuts

SALSA VERDE GRILLED BEEF TENDERLOIN SALAD (GF)

Grilled beef tenderloin with basil pesto, shaved parmesan, balsamic reduction, arugula

CAPRESE SALAD (GF, V)

Fresh tomatoes, bocconcini cheese, basil

SOUP

CREAM OF SPINACH AND LEEK (V)

A creamy blend of spinach and leek with chunky vegetables and pasta, served in a parmesan-infused tomato broth

MAINS

STEWED MUSHROOM AND BEEF MEATBALLS

Homestyle beef meatballs with button mushrooms, white onions, parsley, mustard

BAKED HERB VEGETABLES (GF, V)

A medley of vegetables baked with garlic, butter, parsley

POMODORO GARLIC ROASTED CHICKEN

Oven-roasted chicken with garlic and herbs, served with mushroom gravy

SLOW-COOKED BEEF STRIPLOIN (DF)

Tender beef braised with carrots, parsley, white onions, garlic

STEAMED POTATO À LA PROVENÇALE (GF, V)

Steamed potatoes braised with aged romano cheese and herbs

ROSEMARY DE ROMA TOMATO (GF, DF, V)

Oven-roasted tomatoes infused with rosemary, garlic, olive oil

LIVE STATIONS

GRILLED CHICKEN MANZANO

Grilled chicken topped with mozzarella, parsley, and a sprinkle of parmesan

ROSEMARY GRILLED BEEF SIRLOIN (GF, DF)

Served with mushroom cream sauce, black pepper, mustard

BEEF PEPPERONI PIZZA

Classic tomato sauce, mozzarella cheese, beef pepperoni, parsley

SPAGHETTI, PENNE, FUSILLI (V)

Choice of sauces: bolognese, cream sauce, or tomato sauce

DESSERTS

TIM TAM MUD CAKE (V)

Rich chocolate cake with dark chocolate ganache

BLUEBERRY PANNA COTTA (GF, V)

Vanilla panna cotta topped with blueberry compote

APPLE CINNAMON PIE (V)

Granny Smith apples baked in a sugar dough crust with brown sugar and cinnamon

BROWNIES (V)

Fudgy brownies served with cream and berry compote

PEAR TART (GF, V)

A traditional tart filled with sliced pears and almond butter

CRÈME BRÛLÉE (GF, V)

Rich custard base topped with a layer of hardened caramelized sugar

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER AMERICAN HUSTLE



APPETIZERS

COBB SALAD (GF, S)
A classic salad with romaine lettuce, avocado, pork bacon, and cherry tomatoes

PRAWN AND CUCUMBER COCKTAIL SALAD (GF)
Prawns, cucumber, green salad, cocktail dressing, black pepper, lemon

GARDEN GREEN SALAD (GF, V)
Fresh mixed greens with house-made dressings and assorted pickles

CHILLED POTATO SALAD (GF, V)
Boiled potatoes, grated eggs, spring onions, black pepper, mayonnaise

SOUP

SEAFOOD CHOWDER
A hearty chowder with mixed seafood, diced potatoes, cooking cream, and spring onions

MAINS

BASTED CAULIFLOWER (GF, V)
Oven-roasted cauliflower with madras cream aioli

SPICE-RUBBED ROAST PORK NECK (S)
Served with fried potatoes, brown butter, braised mushrooms, BBQ sauce

ROASTED BAKED VEGETABLES (GF, DF, V)
Assorted vegetables baked with onion relish, roasted garlic, parsley

MASHED POTATOES (V)
Creamy mashed potatoes with milk, butter, salt, pepper

TEXAN BEEF STEW WITH POTATOES AND ONION
Angus beef rump stewed with garlic, herbs, BBQ glaze, potatoes, and onions

MAC & CHEESE (V)
Classic macaroni simmered in a rich blend of three cheeses and finished with parsley

LIVE STATIONS

NEW YORK STRIPLOIN (GF, DF)
Served with your choice of mustard, mushroom sauce, or black pepper sauce

SPAGHETTI, PENNE, FUSILLI (V)
Pasta with your choice of bolognese, cream, or tomato sauce

SOUTHERN STYLE FRIED CHICKEN WINGS
Crispy battered chicken wings, BBQ sauce, assorted pickles, shortbread

BEEF CHEESEBURGER
Beef patty with lettuce, tomato, cucumber, cheddar cheese

DESSERTS

AUNT BESSIE'S CARROT CAKE (V)
Moist spiced cake with grated carrot, toasted nuts, cream cheese icing

BANANA AND CHOCOLATE CAKE (GF, V)
Tabanan banana, chocolate glucose, cocoa powder

PEANUT BUTTER CHOCOLATE CAKE (V)
Rich chocolate cake with creamy peanut butter filling, roasted nuts

ORANGE PUDDING (GF, V)
Naval orange, icing sugar, condensed milk, lemon juice

GRANDMA'S APPLE TART (V)
A spiced green apple filling in a crisp, sugary tart crust

RASPBERRY MOUSSE (GF, V)
Light and creamy mousse with raspberry purée topping

SEASONAL TROPICAL FRUITS (GF, DF, V)

INTERNATIONAL BUFFET DINNER SIZZLING SANTORINI



APPETIZERS

MOZZARELLA DI POMODORO SALAD (GF, V)

Fresh tomato, bocconcini cheese and basil

CHILLED SQUID SALAD (GF, DF)

Capsicum, cucumber, black olives, lemon dressing

GARDEN GREEK SALAD (GF, V)

Aged feta cheese, kalamata olives, tomatoes, red onions

CARROT AND ORANGE SALAD (V)

Smoked feta cheese, arugula, black olives, walnuts

SOUP

CREAM OF SPINACH AND LEEK (V)

English spinach, roasted leeks and potato starch

MAINS

SLOW-COOKED ANGUS BEEF RUMP

Carrots, parsley, white onions, garlic

BAKED HERB VEGETABLES (GF, V)

A medley of vegetables baked with garlic, butter, parsley

POMODORO GARLIC ROASTED CHICKEN

House-made romano tomato sauce, garlic, onions, bay leaves

LEMON AND BASIL POACHED RED SNAPPER

Olive oil, basil leaves, burnt lemon butter

STEAMED POTATO À LA PROVENÇALE (GF, V)

With garlic and thyme

ROSEMARY EGGPLANT LASAGNA (V)

Béchamel, grilled eggplant, tomato confit, parmesan

LIVE STATIONS

GRILLED MAHI-MAHI (GF)

Tomato onion concassé, parsley, parmesan cheese

SIZZLING OCTOPUS (GF, DF)

Black pepper, capsicum, lemon juice, sweet basil

SALSA VERDE SWEET PRAWN

Continental parsley, garlic, olive oil, apple cider vinegar

CHICKEN SOUVLAKI KEBAB

Tzatziki dressing, smoked paprika, coriander, cucumber, tomato, lettuce

SPAGHETTI, PENNE, FUSILLI (V)

Choice of sauces: bolognese, cream sauce, or tomato sauce

DESSERTS

SANTORINI COFFEE CAKE (V)

Coffee sponge, vanilla cream, crusted coffee bean

RICOTTA HONEY PANNA COTTA (GF, V)

Vanilla panna cotta topped with ricotta and honey

STRAWBERRY MOUSSE CAKE (GF, V)

Strawberry coulis, whipped cream, cookie crumble

CARAMEL MILK FLAN (GF, V)

Caramelized sugar, baked milk, and eggs

CITRUS VANILLA CAKE (V)

Vanilla sponge cake roll with pastry cream and fresh lemon

DARK CHOCOLATE PUDDING (V)

60% dark chocolate, heavy cream, vanilla

SEASONAL TROPICAL FRUITS (GF, DF, V)