

Buffet Package

2026



APPETIZER

Classic Caesar salad bar

Gado-gado salad bar ☑

Thai beef salad bar 🍴

Thai mango salad bar ☑ 🍴

Young papaya & pomelo salad ☑

Mixed garden salad with condiments ☑

Fresh mozzarella & tomato caprese salad ☑

Salmon nicoise salad ☑

Olivier potato salad ☑

Feta cheese & watermelon salad ☑

Vietnamese spring roll with nouc cham dressing ☑



Baked scallop with herbed & cheese crumb

Tuna tataki with sambal matah on rempeyek cracker

Seafood spring roll with Asian dressing

Thai chicken pandan with sweet coriander chili sc.

Prawn cakweh

Assorted Seafood sushi

Lobster avocado cocktail

Thai fish cake with namjin dip

Japanese tofu wakame salad ☑

"Pangsit udang mayo"

Shrimp wonton with mayonnaise

"Martabak telur Bangka"

Indonesia crepe with egg and veg

"Batagor tenggiri"

Fish cake tofu with peanut sc & kafir lime



SOUP



Truffle mushroom cappuccino with crostini ☞

Creamy pumpkin soup and coconut cream ☞

Tomato soup with garlic butter crostini ☞

Seafood chowder with garlic croustilante

Tom Yam Goong

White asparagus & crab corn soup

"Wonton soup" - chicken & shrimp dumpling in clear chicken broth

"Sup buntut" - *Oxtail soup*

"Soto Betawi" - *"Betawi" beef soup with coconut cream*

"Sup ikan bumbu Bali" - *Balinese fish soup*

"Soto ayam" - *Indonesian chicken tumeric soup*

"Bakso sapi" - *Beef ball soup with tofu and crispy wonton*

"Tekwan Tenggiri" - *Fish cake with fried tofu in seafood broth*



MAIN COURSE



Grilled wagyu beef striploin steak

24 hour braised beef short rib in rosemary demiglaze

John dory beurre blanc sc.

Pan seared baramundi with herb garlic butter

Italian meatball mozza & marinara

French duck breast with onion marmalade

Roasted chicken in parmigiana cream sauce

Beef stroganoff

Chicken a'la cacciatore



MAIN COURSE



Korean beef bulgogi

Indian mutton curry - Rogan Josh

Thai green curry chicken

Crispy pork belly Asian glaze 🍷

Salmon teriyaki

Salmon & kani mentai

Chicken yakiniku

Sweet & sour fish with pineapple

Chicken fillet with pineapple in Thailand sauce

Salt & pepper calamari

Soft shell crab in salted egg yolk & butter sauce

Crispy pork belly "babi guling" style 🍷

"Ayam paniki" - *Manadonese marinated chicken in coconut curry sauce 🍷*

"Ayam bakar Taliwang" - *Grilled Lombok style chicken*

Wagyu "Rendang" - *Sumatran signature stewed wagyu beef in coconut & spices*

"Bebek goreng sambal ijo" (imported) - *Balinese crispy duck in green chili*

"Udang jumbo masak balado" - *Tiger prawn in Javanese red curry sc*

"Gindara masak bambu" - *Baked gindara fillet in bamboo wood*



LIVE STATION



BBQ GRILL

BBQ pork ribs

Grilled Seafood a'la Jimbaran or Mediteranean style
(fish, prawn, clam, squid)

"Sate campur" - mixed satay
(chicken, beef, lamb, Balinese "lilit" satay, vegetarian)

Korean BBQ with condiments
(beef, pork, chicken)

COOKING

Mexican taco
(fish, chicken, beef)

Assorted noodle bar

Assorted Hongkong dimsum

Pasta on wheels (min 100 pax)
spaghetti, fettucine, penne, fusili



LIVE STATION



CARVING

Slow Roasted Angus beef striploin*

Beef wellington *

New Zealand lamb rack *

(*all carving dish served with black pepper sc / mushroom juz / chimicuri)

Salmon En Crouete with chardonay bechamel sc

Roasted Peking duck with hoisin sc.

"Babi guling" - *Balinese suckling pig* 🐷

"Kambing guling" - *Roasted lamb leg "guling" style*

"Bebek betutu" - *stewed duck in Balinese spices & banana leaves*

SIDE DISH

Creamy garlic mash potato 

Roasted potato with bacon

Potato gratin

Cajun potato wedges 



Lynaisse potato 

Beef lasagna

Creamy English spinach 

Buttered mixed vegetable 

Cantonese fried rice 

Sauted broccoli scallop

Baby kailan with Chinese mushroom sauce 

Stir fry sapo tahu capcay with black mushroom 



SIDE DISH



"Perkedel jagung" - *pan fried corn kernel* 🍴

"Bakwan udang" - *deep fried prawn in batter*

"Perkedel kentang" - *Javanese style potato cake* 🍴

"Sambal goreng hati & kentang" - *stewed potato & chicken liver in Javanese sc.*

"Plecing kangkung" - *Lombok water spinach salad with chili & lime marination*

"Tumis buncis daging sapi" - *sauted green bean & minced beef*

Nasi kecombrang - *gingertorch flower fragrant rice* 🍴

"Nasi goreng kampung" - *Indonesian style fried rice* 🍴

"Nasi kuning" - *tumeric & coconut infused rice* 🍴

"Nasi uduk" - *coconut rice* 🍴

"Bakmi goreng" - *wok fried noodle with vegetable* 🍴

DESSERT

Warm chocolate fondant

Irish creme brulee

Oreo cheesecake

Venetian tiramisu

Green - Treamisu

Matcha creme caramel

Coconut panacotta

Burnt cheesecake



Salted chocolate tart

Hazelnut mousse

Peach melba

Lemon meringue tart

Wild berry pavlova

Strawberry mille feuille

Dark chocolate mousse

Vanilla choux cream puff

Pistachio mousse



Grill banana with toffee sauce

Apple crumble

Mango sticky rice with palm sugar

Lychee with mix fruit cocktail

Mango pudding with vanilla sauce



DESSERT



"Kolak pisang"

Stewed banana in rich coconut & palm sugar

"Bubuh injin"

Black rice pudding and coconut

"Pisang goreng"

Banana fritter with vanilla sauce

"Jajan Pasar"

Assorted Indonesian Sweet Dessert

DESSERT STATION

Assorted gelato (8 flavour)

Es Puter

Es Daluman

Es Teler

Es Campur

Es Cendol in coconut



RATE:

Deluxe Buffet Package - IDR 635.000 ++/pax

- 3 kind of Appetizer
- 1 kind of Soup
- 1 kind of Live Station
- 3 kind of Main Course
- 2 kind of Side Dishes + complimentary steamed rice
- 3 kind of Dessert + complimentary fruit platter

Platinum Buffet Package - IDR 720.000 ++/ pax

- 3 kind of Appetizer
- 1 kind of Soup
- 2 kind of Live Station
- 3 kind of Main Course
- 2 kind of Side Dishes + complimentary steamed rice
- 3 kind of Dessert + complimentary fruit platter
- 1 kind of Dessert Station

Free flow beverage (non alcohol) for any purchase of buffet package above (complimentary):

- 3 kinds of soft drink
- 3 kinds of juices
- Infused water
- Lemon tea



We are not finished yet ...

*discover more about our luxury hand-picked ingredients
to create an 'even' more impressive and memorable
experience for your precious guest*

ELITE COLLECTION

(min order 50 portion)

Oyster bar

Rp 85.000++/pcs

Freshly sucked sakoshi bay oyster or French fine de claire served with lemon, shallot mignonette & cocktail sauce

Foie grass de canard

Rp 250.000++/portion

Seared duck liver (100 gr) on brioche toast and onion marmalade

Hokkaido hotate scallop

Rp 255.000++/portion

Hibachi grilled on it's shell with cafe de paris butter

Lobster thermidor

Rp 325.000++/portion

Roasted halfed lobster (200 gr) with triple mature cheese and rich wine sauce

Abalone royal on shell

Rp 365.000++/portion

braised abalone with oyster & shitake sauce

Nobu's style miso Atlantic black cod

Rp 395.000++/portion

Alaskan black cod (100 gr) served over the horenzo

Alaskan king crab

Rp 450.000++/portion

King crab leg (100 gr) served with brandy mayonaise

Tomahawk angus beef steak

Rp 450.000++/portion

Live carved giant beef ribs (180 gr) served with truffle mash potato & garlic butter veg

Kagoshima A5 wagyu beef

Rp 565.000++/portion

Charcoal grill Japanese striploin MB-12 steak (120 gr) served with truffle mash potato & garlic butter veg



NOTES:

- ✔ Vegetarian friendly
- 🐷 Contain pork
- 🌶️ Adjustable spicy level

~ All written price above is subjected to 10% government tax and 5% service charge

~ An extra fee of Rp 100,000++ per person will apply for family-style service

~ Children under 6 years old will be admitted free of charge, while those aged 6 to 12 years will receive a 50% discount on the package

~ All the package presented above is valid for minimum 50 pax. Below the minimum pax, logistic & transportation surcharge will be applied depend on the location

~ For elite selection will be served as live station/stall

~ All the inclusion in the package are our complimentary service, therefore shouldn't be any adjustment in the price regarding to simplifications or reduction of the inclusion

~ Serving time standard for all buffet package is 2.5 hours of dining duration

~ Our confirmed client entitled to have a complimentary food tasting for 2 people (couple)

~ If the food tasting is required before confirming our service, food tasting charge will be applied based on the preferred package (refundable)

~ Please kindly note us, should you and the guest have any allergens or specific dietaries requirement

~ Kids menu are available if necessary