

New Years' Eve Rooftop Dinner



Chilled seafood

Poached prawns, oyster, blue swimmer crab, crayfish, mussel poach rock lobster, and clams

Charcuterie & cheese platter

chorizo, smoked tuna, smoked marlin, bresaola, coppa, prosciutto, brie cheese, gouda, gorgonzola, cheese crackers, dried fruits, marinated olive

Salmon gravlax with caper berry

Cold buffet in individual serving

Caprese skewer with basil and balsamic reduction

Prawn cocktail on shooter glass

Maccaroni salad with beef ham

Thai seafood papaya salad with cilantro jam dressing

Create your own salad

Mixed lettuce, cherry tomato, cucumber, olive, red onion, and homemade dressing selections

Live salad making

Baby romaine lettuce with parmesan, anchovy dressing and garlic crouton

Carving station

Roasted lamb leg with mushroom & pepper sauce, colo colo sauce

Beef wellington

Mushroom & pepper sauce

Balinese carving station

Urutan babi, samsam guling or Balinese porchetta, lawar kacang, sate lilit, sambal matah

Hot station

Garlic fried rice

Stir fried vegetables

Mashed potato

Mushroom and spinach quiche

Moussaka vegetable lasagna

Beef stroganoff

Vegetable biryani rice

Roasted fish with capers and

Beurre blanc sauce

Teppanyaki station

Prawn

Barramundi

Lamb rack

Chicken

Salmon

Tuna

California roll, dragon roll, tuna roll, futomaki

Sashimi, tuna, salmon, snapper



Dessert station

Selection of whole and sliced tropical fruits

Selection of whole cake:
Black forest cake,
Orange chocolate mousse cake with chocolate glaze

Mini berries tartlet

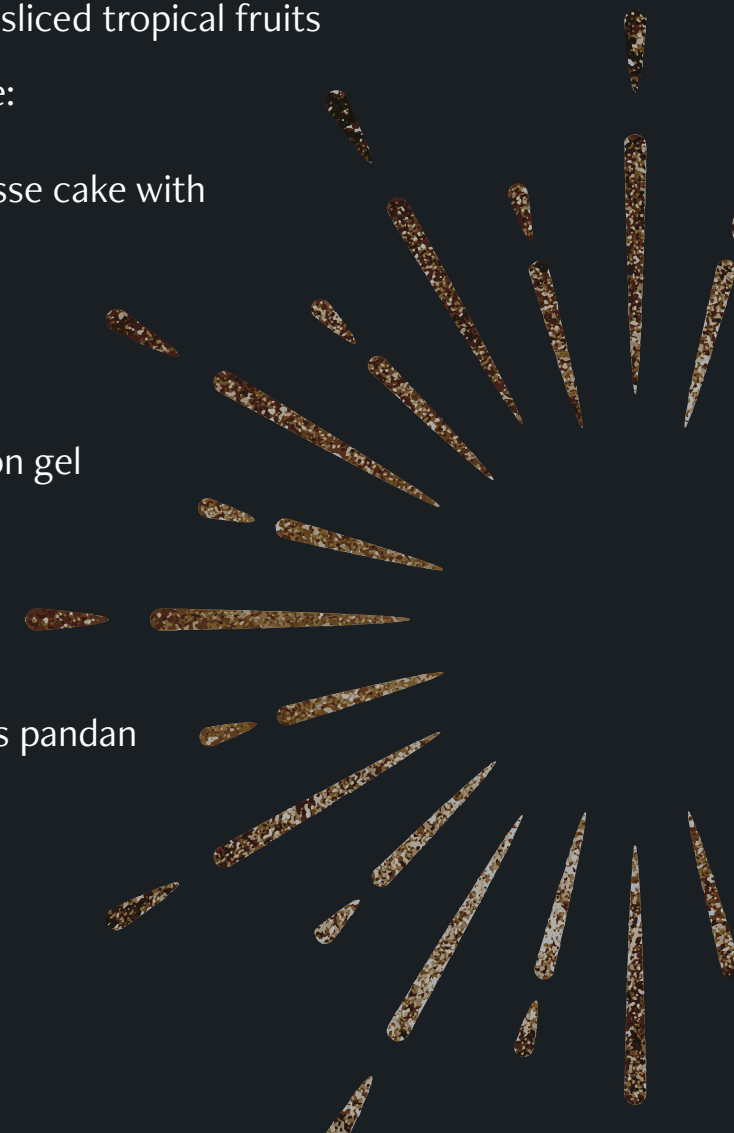
Pineapple pannacotta

Cheesecake with passion gel

Portuguese egg tart

Gingerbread cookies

Indonesian selection:
Lapis Surabaya and lapis pandan



IDR 2,150,000++ per person for around the world buffet dinner.

*Price is subject to 21% service charge and applicable government tax.