# CHRISTMAS

## *Dinner party*

**WEDNESDAY | 24 | DECEMBER**

**6 COURSE SET**

MEAT & FISH SELECTION – 950++
VEGETARIAN SELECTION – 650++

DUE TO ISLAND LOGISTICS AND POSSIBLE DELIVERY DELAYS,
EQUIVALENT QUALITY SUBSTITUTIONS MAY BE MADE IF NECESSARY.
TO BOOK, PLEASE CALL +62 859 3506 5565 AND CHOOSE YOUR DESIRED
MENU AT TIME OF RESERVATION.

**additional 21% for taxes & services*

# Christmas MENU

One Glass sparkling

## Amuse Bouche

## Starter

Salmon tartare, avocado, lemongrass and coriander pesto

or

Pumpkin, apple & ricotta tartare, walnut, balsamic

## Middle Course

Beetroot gazpacho, compressed cucumber,
beetroot sponge & wasabi foam

## Main Course

Boeuf Bourguignon, pommes duchesse, glazed carrots,
mushrooms, & shallots

or

Pan fried Red Bream, shrimp & caper butter sauce,
sauteed spinach, baby potato

or

Mushroom & sweet potato Pithiver,  sauteed vegetables, mushroom bisque

## Pre dessert

Campari Jelly, sorbet & meringue

## Dessert

Bûche de Nöel & raspberry mousse

# Kids Christmas MENU

**WEDNESDAY | 24 | DECEMBER**

SET MENU 200K ++

## Starter

Cream of roasted pumpkin soup

## Main Course

Chicken parmigiana, mashed potato, garden vegetables

or

Grilled barramundi, steamed vegetables, French fries OR rice

or

Homemade tagliatelle, creamy mushrooms & parmesan

## Dessert

French crepe, chocolate sauce & vanilla ice

**additional 21% for taxes & services*