

**WEDDING BUFFET MENU I**

**IDR 280.000++ per person**

**APPETIZERS**

Roast beef rolls stuff with horseradish cream, mustard dip  
Vietnames chicken salad  
Chinese prawn salad with fruits and mayo  
Grilled bell peppers with balsamic vinaigrette  
Nicoise salad  
Seasonal garden salad bar

**DRESSING**

Thousand island, Italian vinaigrette and french

**SOUP STATION**

Green asparagus cream soup  
Brown onion soup  
Freshly baked breads and rolls

**MAIN COURSE**

Beef sirloin roulade stuffed with onion, beef bacon, mustard sauce  
Sautéed chicken strips in mushroom cream with herbs  
Fried dory fish piccata with basil tomato sauce  
Lamb ragout with green baby beans  
Stir fried Hokkian noodles with chicken  
Sautéed garden vegetables with herbs butter  
Fried rice seafood with belacan sauce  
Sauteed potato with herbs  
Steamed rice

**DESSERT**

Selection of French pastries  
Vanilla winner  
Blueberry cookies and cheese mousse  
Chocolate jelly  
Chilled mango pudding  
Traditional Indonesian style sweets  
Seasonal sliced fresh fruits  
Es cendol

*All prices quoted are subject to 21% service charge and prevailing government tax*

**WEDDING BUFFET MENU II**

**IDR 310.000++ per person**

**APPETIZERS**

Honey glazed smoked duck breast strips with mango  
Marinated beef with soy sauce  
Greek salad with olives and feta cheese  
German potato salad with crispy beef  
Balinese chicken salad with lemongrass  
Penne pasta salad with beef and mushroom  
Seasonal garden salad bar

**DRESSING**

Thousand island, italian vinaigrette and french

**SOUP STATION**

Mushroom cream soup with garlic croutons  
Seafood bouillabaisse  
Freshly baked breads and rolls

**MAIN COURSE**

Slow oven roasted beef short ribs with onion horseradish gravy  
Grilled baby chicken with honey glaze and baby potatoes  
Norwegian salmon fillet oven baked with lemon butter sauce  
Braised Australian lamb leg with herbs garlic gravy with string bean  
Vegetable kailan import wok fried with garlic  
Seafood fried noodles  
Potato gratin with mozzarella cheese and sun dried tomato  
Indonesian fried rice  
Steamed white rice

**DESSERT**

Praline choux  
Coffee and cheese mousse  
Sacher torte  
Red velvet cake  
Chocolate pudding  
Melon jelly  
Traditional Indonesian style sweets  
Seasonal sliced fresh fruits  
Es buah

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**WEDDING BUFFET MENU III**

**IDR 340.000++ per person**

**APPETIZER & SALADS**

Tasmanian smoked salmon  
Russian salad  
Poached prawn with orange filets and citrus sauce  
Smoked duck breast with honey lemon sauce  
Tomato mozzarella salad with balsamic  
Roasted forest mushroom salad with chicken strips  
Thai beef salad with coriander

**DRESSING**

Thousand island, italian vinaigrette and french

**SOUP STATION**

Lobster bisque with mussels, crabmeat and clams  
Minestrone soup  
Freshly baked breads and rolls

**MAIN COURSE**

Wok fried Australian beef tenderloin with Chinese black pepper sauce  
Gratin halibut fish fillets on sautéed spinach and light cheese béchamel sauce  
Braised lamb leg with Dijon mustard crust and lamb jus  
Sautéed linguini pasta in salmon cream sauce  
Steamed broccoly and carrot with butter sauce  
Green beans with minced chicken  
Fried rice with X.O sauce  
Steamed rice

**DESSERT**

Tiramisu cake  
Blueberry cream choux  
Mini fruit tartlets  
Strawberry almond cream mousse  
Windsor roulade  
Strawberry jelly  
Kiwi pudding  
Traditional Indonesian style sweets  
Seasonal sliced fresh fruits  
Es kelapa muda selasih

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## **WEDDING BUFFET MENU IV**

**IDR 380.000++ per person**

### **APPETIZERS**

Asparagus prawn salad with sweet mayo  
Assorted smoked fish platter  
Hawaiian grilled chicken salad with pineapple  
Russian salad with smoked beef and Avruga caviar  
Grilled seafood salad with balsamic dressing  
Nicoise salad with tuna and egg  
Assorted cold cuts platter

### **DRESSING**

Thousand island, italian vinaigrette and french

### **SOUP STATION**

Light broccoli cheese cream soup with smoked salmon  
Tomyam seafood  
Freshly baked breads and rolls

### **MAIN COURSE**

Beef carbonade with riched onion gravy herbs sauce  
Duck leg confit with light orange sauce  
Roasted lamb loin with rosemary and thyme gravy  
Alaskan black cod fish fillet oven baked in sauce teriyaki and enoki mushrooms  
Cannelloni stuffed with seafood in light cream cheese sauce  
Baked Potatoes with mozzarella cheese and crispy beef bacon  
Sauteed fresh market vegetables with onion butter sauce  
Steamed rice

### **DESSERT**

Tiramisu cake  
Selection of chocolates and pralines  
Choux and eclair  
Selection of fruit tartlets  
Green tea mousse  
strawberry cheese cake  
mocca jelly  
raspberry pudding  
Traditional Indonesian style sweets  
Seasonal sliced fresh fruits  
Es merah delima  
Warm bread and butter pudding with vanilla sauce

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## FOOD STALLS & STATIONS

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### I.C.E SPECIALTIES

#### **ROASTED US PRIME RIBS**

Oven baked slow roast, glazed hickory BBQ US prime ribs with black pepper mustard sauce, cheese potato gratin and sautéed seasonal vegetables

IDR 4.800.000++ per loaf of 60 portions

#### **BBQ AUSTRALIAN SHORT RIBS**

Oven baked Australian short ribs in foil marinated with Memphis rub, glazed with hickory honey BBQ sauce, roasted potatoes, and coleslaw salad

IDR 1.700.000++ per loaf of 20 portions

#### **ROASTED RACK OF VEAL**

Oven baked roasted rack of Australian veal, with horseradish Dijon mustard crust, Madagascar green pepper corn sauce, roasted herbs potato and sautéed green vegetables

IDR 3.200.000++ per rack of 2,5 kg

#### **MOROCCAN ROASTED LAMB SHANK AND SPARE RIBS WITH COUSCOUS**

Roasted lamb shank marinated with Ras el Hanout spices, dried fruits, oriental couscous with saffron, vegetables, raisins and almonds

IDR 2.500.000++ per 10 lamb shanks of 5kg

#### **BAKED OYSTER**

Two extra-large oven baked Canadian rock oyster stuffed with cream spinach and Hollandaise sauce

IDR 180.000++ per portion

#### **LOBSTER THERMIDOR**

Oven baked half bamboo lobster (300 gr) with creamy Béchamel sauce and cheese

IDR 190.000++ per piece

#### **BAKED ALASKA BLACK COD FISH TERIYAKI**

Foil baked Alaskan black cod fish fillet with teriyaki sauce, Enoki and Shimeji mushrooms, chopped parsley and roasted sesame

IDR 135.000++ per piece

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