

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

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

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

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

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

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

FOOD STALLS & STATIONS

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

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