

Buffet Lunch – Tiki Lounge – 12:00

APPETIZER

Gado Gado, Mixed Vegetable Salad with Peanut Sauce (V)
Sambal Roa Salad, dried tuna (Roa), mixed with shallots, tomatoes, chili
Ayam Sambal Matah, Shredded Chicken, Shallot, Lemongrass, Chili
Empek Empek, Fried Minced Mackerel Dumpling

SOUP

Coto Makassar, beef and offal soup from Makassar, South Sulawesi

ASIAN MAIN COURSE

Nasi Kuning, Yellow rice cooked with coconut milk and turmeric (V)
Kwae Tiauwo Goreng, Wok-fried Flat Noodle, Seafood, Bean Sprout
Cap Cay, stir-fried Garden Vegetables with Mushroom and Baby Corn Cauliflower (V)
Ikan Kuah Kuning, fish simmered in a yellow, turmeric-based broth
Daging Cabe Hijau, Wok-Toss Beef Shank, Green Chili Paste
Ayam Betutu, Steamed Roasted Spring Chicken in Balinese Spices

DESSERT

Pisang Goreng, banana fritter
Bingka Bakar, Oven Baked Custard, Sweetened Coconut Milk
Martabak Manis, Indonesian Sweet Pancake
Fresh Cut Fruit

BEVERAGE

Free flow of water & Iced Tea

Buffet Lunch – Tiki Lounge – 12:00

APPETIZER

Sayur Urap, Spiced Vegetable Salad with Grated Coconuts (V)
Ayam Pelalah, Shredded Chicken with Chilies and Lime
Udang Acar Kuning, Prawn with Yellow Vegetable Pickle
Lawar Kacang Panjang, Balinese salad made with long beans (V)

SOUP

Soto Ayam, Indonesian chicken soup with glass noodles, cabbage

ASIAN MAIN COURSE

Nasi Uduk, Steamed rice infused with coconut milk, lemongrass (V)
Bihun Goreng, Wok-fried rice Noodle, Vegetable, Fried Shallot (V)
Terong Balado, Indonesian-style fried purple eggplant tossed in spicy red chili sambal (V)
Ikan Asam Manis, Crispy Sea Bass Fillet with Sweet and Sour Sauce
Rendang Daging, Indonesian Dried Beef Curry in Spiced Coconut Milk
Ayam Goreng Rempah, fried chicken marinated with turmeric, garlic, and ginger

DESSERT

Bubur Ketan Hitam, Black Sticky Rice Pudding with Coconut Milk (V)
Lapis Beras, Steamed Layer Cake (V)
Kue Serabi, Traditional Rice Pancake with Palm Sugar Syrup
Fresh Cut Fruit

BEVERAGE

Free flow of water & Iced Tea