

BUFFET MENU SELECTIONS



HOTEL
INDIGO[®]

AN IHG HOTEL
BANDUNG DAGO PAKAR

BUFFET MENU SELECTIONS

APPETIZERS

Bean Curd Roll
Octopus Salad
Jellyfish with Szechuan Style
Chinese Cucumber Salad
Japanese Potato Salad
Shredded Potato Pancake
Daikon Radish Salad
Spring Roll
Perkedel
Japanese Chicken Meatballs (Tsukune)
Beef Samosas
Chicken Samosas
Cheese Samosas
Green Tea Soba Noodle Salad
Korean Carrot Salad
Mung Bean Sprouts Salad
Miso Tofu Skewers
Patatas Bravas
Sweet Onion and Cauliflower Tart
Lyonnais Potato Cake
Polenta Bites with Wild Mushroom & Cheese
Prawn Salad with Fruit Cocktail and Mayonnaise
Spicy Chicken Salad in Szechuan Sauce
Thai Som Tam Salad
Thai Beef Salad
Roasted Beef Salad
Thai Green Mango Salad
Thai Vegetable Spring Rolls
Japanese Wakame Salad
Lotek Bandung
Gado-gado
Asinan Jakarta
Asinan Bogor
Selada Daging Pedas
Selada Ayam Sambal Matah
Rujak Pengantin

BUFFET MENU SELECTIONS

APPETIZERS

WESTERN SALAD

Watermelon and Feta Cheese Salad
Panzanella Salad
Italian Potato Salad
Waldorf Salad
Caesar Salad with Roasted Chicken
Nicoise Salad
Greek Salad
Fennel & Orange Salad
Roasted Pumpkin Salad with Hazelnut
Herbed Lentil and Beetroot Couscous
German Potato Salad with Beef Bacon
Shrimp Cocktail
Shrimp and Avocado Salad
Beetroot and Goat Cheese Salad
Prawn Croquettes
Beetroot and Orange Salad with Walnuts
Tomato and Mozzarella Salad
Sweet Potato and Orange Salad
Three Bean Salad
Cucumber and Fennel Salad
Tomato & Avocado Salad with Fresh Herbs
Crudités with Hummus

BUFFET MENU SELECTIONS

SOUPS

Sweet Corn with Chicken
Hot and Sour Seafood
Fish Maw Soup with Crab Meatballs
Chicken and Shiitake Mushroom Soup
Seafood Chowder
Curry Laksa
Singaporean Laksa
Singapore Hawker Style Fish Soup
Minestrone
Cream of Mushroom
Zucchini Basil Soup with Lemon
Pumpkin & Corn Soup
Roasted Cauliflower
Tomato and Lentil
French Onion Soup
Seafood Laksa
Pumpkin and Apple Soup
Lentil Soup
Tom Yum Seafood
Tom Kha Gai
Sop Buntut
Soto Bandung
Soto Daging Santan

COLD SOUP

Tomato Gazpacho
Chilled Avocado and Cucumber Soup
Chilled Corn Soup
Chilled Beetroot
Cold Miso Soup
Melon Gazpacho

BUFFET MENU SELECTIONS

MAIN COURSES

BEEF & LAMB

Wok-Fried Beef, Cantonese Style
Sautéed Beef Cube with Black Pepper Sauce
Szechuan Beef Short Ribs
Beef Short Ribs with BBQ Sauce
Wok-Fried beef with Ginger and Spring Onion
Thai Massaman Beef Curry
Beef Teriyaki
Beef Bourguignon – *Burgundian beef stew braised in red wine*
Beef Stroganoff
Classic Beef Daube – *provençale beef stew*
Iga Sapi Bumbu Pedas
Tongseng Kambing
Kalio Daging Khas Padang
Empal Gepuk Serundeng
Lamb Tagine
Shepherd's Pie
Lamb Ragù
Lamb Meatballs
Beef Cannelloni
Beef Wellington
Chili Con Carne
Steak and Ale Pie
Beef Curry

POULTRY

Kung Pao Chicken with Cashew Nut and Dried Chili	Thai Green Curry Chicken
Hongkong Roasted Chicken	Malaysian Chicken Curry
Chicken with Ginger and Spring Onion	Red Curry Duck with Seasonal Fruits
Chinese Lemon Chicken	Chicken Cacciatore
Szechuan Chicken	Chicken Chasseur
Deep Fried Chicken with XO Sauce	Chicken Coq au Vin
Chinese Braised Chicken with Mushrooms	Belgian Chicken with Cranberry Glaze
Taiwanese Three Cup Chicken (San Bei Ji)	Ayam Bakar Rujak
Sweet and Sour Chicken with Pineapple	Ayam Rica-Rica
Chicken Teriyaki	Lemon and Thyme Roasted Chicken
Miso Butter Roasted Chicken	Harissa Roasted Chicken
Sake Steamed Chicken with Ginger and Scallions	Ayam Bakar Ketumbar Jeruk Purut
Thai Deep Fried Chicken	Rendang Ayam

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MAIN COURSES

SEAFOOD & FISH

Cereal Prawn with Curry Leaves
Prawn with Dried Chili and Spring Onions
Prawn in XO Sauce
Sweet and Sour Prawn with Pineapple
Salted Egg Prawn with Curry Leaves and Chili
Deep Fried Prawn with Wasabi Mayonnaise
Steamed Red Snapper with Superior Soy Sauce
Steamed Grouper with Minced Garlic
Squid with Bell Pepper, Szechuan Style
Sweet and Sour Fish with Pineapple
Deep Fried Fish, Thai Style
Sautéed Seafood with XO Sauce and Vegetables
Ikan Bakar Jimbaran Sambal Matah
Ikan Kakap Bakar Sambal Mangga
Cumi Cabe Ijo
Udang Masak Kemangi and Tomat Ijo

NOODLE & RICE

Hokkien Fried Noodle with Chicken and Shrimp	Mac & Cheese
Beef Kway Teow	Beef Lasagna
Seafood Pad Thai	Linguine with Spicy Tomato Sauce
Chicken and Seafood Yakisoba	Baked Rigatoni with Zucchini and Mozzarella
Hong Kong Fried Noodles with Assorted Seafood	Arroz Con Pollo
Braised Ifu Noodles with Assorted Mushrooms	Edamame Fried Rice with Kanikama
Yang Chow Fried Rice	Nasi Goreng Cabe Ijo
Mushroom Risotto	Nasi Goreng Kampung
Cantonese Chicken and Salted Fish Fried Rice	Nasi Goreng Magelangan
Seafood Fried Rice with XO Sauce	Nasi Kuning
Pumpkin Risotto	Nasi Goreng Bumbu Bali
Pea Risotto with Lemon	
Mexican Rice	
Baked Meatball Pasta	
Pasta Alfredo Baked Mushroom Pasta with Parmesan	
Cantonese Braised Rice Noodle with Shredded Duck and Bell Peppers	

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MAIN COURSES

VEGETABLE & BEANCURD

Stir Fry Baby Kailan with Chinese Mushroom and Oyster Sauce
Stir Fry French Beans with XO Sauce
Braised Lo Han Cai
Sautéed Broccoli with Garlic
Sautéed Assorted Vegetables
Thai Vegetables Stir Fry
Szechuan Style Braised Eggplant (Yu Xiang Qie Zi)
Roasted Eggplant with White Miso Sauce and Sesame Seeds
Thai Red Curry Stir Fry Green Beans
Angsio Tofu with Broccoli and Shiitake Mushroom
Mapo Tofu
Indian Butternut Squash Curry
Baked Ratatouille
Braised Tofu with Assorted Seafood
Sayur Lodeh
Terong Balado
Vegetable Lasagna
Coconut Curry Tofu
Mushroom Stroganoff
Spinach and Ricotta Gnocchi
Lentil Curry
Chickpea Stew
Gulai Daun Singkong

BUFFET MENU SELECTIONS

DESSERTS

Klepon Cake	Assorted Gourmet Donuts
Lapis Legit Prunes	Tiramisu
Nastar Cake	Chocolate Mousse
Colenak Cheesecake	Double Chocolate Mousse
Gethuk Eclair	Hazelnut Choco Rocher
Surabi Kinca Suji	Baba Au Rhum
Talas Cheese Pie	Dark Cherry Noir Ball
Teh Tarik Mini Tart	Turkish Coffee Custard
Milles Cheese Spekkoek	Belgian Chocolate Cake
Pandan Custard Rollade	American Royal Chocolate Cake
Sago Gula Melaka Verrine	English Layer Cake
Mango Sago Verrine	Lemon Pound Cake
Coco Banana Verrine	Tres Leches Cake
Grape Aloe Vera Chamomile in Verrine	Korean Strawberry Cake
Basque Cheesecake	Cream Caramel
New York Style Cheesecake	Crème Catalana
Red Bean Cheesecake	Thai Tea Cream Brulee
Japanese Cheesecake	Banoffee Pie
Mango Coconut Cheesecake	Mix Berry Crumble Pie
Orange Mandarin Cremeux	Berries Bavarois
Royal Berries Cremeux Tart	Sweet Berries Tacos
Coconut Pandan Tart	Pisctachio Paris Brest
Apple Crumble Tart	Berries Panacotta
Fruit Tart	Peach Melba
Limoncello Mini Tart	Mango Layer Panacotta
Red Bean Mini Choux	Mango Ricotta Cheese
Chestnut Caramel Choux	Mango Sticky Rice
Neapolitan Petit Gateux	Mango Yuzu Jasmine
Hazelnut Petit Gateaux	Mango Yuzu Opera
Strawberry Cream Gateau	Coconut and Mango Parfait
Mini Mont Blanc	Coconut Shell Pudding
Red Bean Mont Blanc	Almond Lychee Bean Curd
Orange Flan	Almond Semifredo
Caramel Mexican Flan	Exotic Mini Pavlova
Greek Berries Yoghurt Parfait	Matcha Mille Crepes
Lychee Berries Mousse Parfait	Klapertart
Coconut and Mango Parfait	Ginger Caramel Mousse
OumAli	Mini Zuccotto

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BUFFET MENU SELECTIONS

ICE CREAM

Cookies and Cream
Salted Caramel Popcorn
Belgian Chocolate
Mix Berries
Matcha

Burn Pineapple Sorbet
Mango and Lime Sorbet
Passion Fruit Sorbet
Soursop Sorbet

SIGNATURE FOOD STALLS

Gourmet "Fat" Dynamite Burgers

Mini wagyu sliders with truffle aioli, brie cheese, caramelized onion, plenty of mustard, and a quick homemade dynamite mayo, sweet potato fries

Jimbaran Barbecue Seafood with Seasonal Fish

served with steamed rice, plecing kangkung, sambal matah, saus mentega and saus Padang

Sushi & Nigiri

Sake nigiri sushi, tamago nigiri sushi, California roll, maguro nigiri sushi

Chicken Al Pastor

Pineapple salsa, spicy salsa, salsa roja, lime and tortillas

Exquisite Chinese Stalls

Abalone and sea cucumber with Chef's signature sauce

Sizzling Pan from Mongolian BBQ

Sliced of beef, lamb and chicken mixed Asian vegetables with Chef's signature Mongolian sauce

Japanese Yakitori

Wagyu beef yakitori, asparagus with bacon and enoki with beef bacon

Korean Barbecue

Beef bulgogi, gochujang saewu gui - spicy grilled shrimp skewer, galbi - Korean barbecue beef

Grilled Prime Cut for Meat Lover

Selection of rib eye, striploin, lamb chop, buttered seasonal vegetables, mash, veal jus

Live Lobster Parmigiana Spaghetti Aglio Olio

Farmed poach lobster, basil pomodoro, mozzarella cheese, spaghetti aglio olio

Lobster Mac and Cheese

Succulent chunks of lobster, baked to perfection in a buttery, mildly spiced seasoning

Prawn Cheese and Mash

Poached jumbo tiger prawn, spinach mash, cheese sauce topping with crispy herb panko

36Hours Slow Braised Prime AUS Brisket

Prime AUS brisket, honey glazed root vegetable, Yorkshire pudding, pink pepper sauce

Singaporean Curry Noodle Soup

Choices of minced beef or chicken, rich creamy curry flavor with fat noodle and vegetables

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SIGNATURE FOOD STALLS

Rubbed Prime AUS Striploin Steak Thai Marination

Prime AUS striploin, raw papaya salad, spicy tamarind sauce

Iga Bakar Penyet Nasi Jeruk Sambal Bawang a la INDIGO Bandung Dago Pakar

Grilled ribs sweet savory, coconut milk rice lime leaves and butter with sambal bawang

Salmon Bakar Bumbu Woku - Baked Salmon Traditional Local Style Coated Woku Gravy

Whole Norwegian salmon marinated and baked on banana leaves, steamed jasmine rice and bumbu Woku

Rubbed Sea Salt Norwegian Salmon Thermidor

Roasted whole Salmon thermidor sauce salamander torched, mashed potato

Stuffing Cannoli

Fried Cannoli, Ricotta Cheese, Pistachio Nut

Choco Tacos Ice Cream

2 selections of Ice Cream served with Chocolate Tacos and Sprinkle

Fill in Choux

Giant Choux, Selection of Custard Filling, Choco and Berries Sauce

Black Charcoal Waffles

Waffles with Charcoal Powder, Maple Syrup and Berries Compote

Chocolate Tower Fountain

Marshmallow, Strawberry, Brownies Cube, Green Grape, Mini Waffle

Singapore Ice Cream Sandwich

Selection of Ice Cream served with Pandan Toast Bread and Sprinkle

Thai Coconut Jelly

Fresh Coconut Jelly and Nata de Coco

Hongkong Style Egg Waffles

Hongkong Egg Waffles serve with chocolate sauce and selection of ice cream

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MAIN FOOD STALLS

Chinese Roasted Meats with Condiments

Selection of 2 types of meat (roasted duck, roasted chicken, soya chicken or char siew chicken)

Dim - Sum

Selections of :

Option A

- Chicken shrimp dumpling
- Bean curd roll
- Salted egg buns

Option B

- Prawn dumpling
- Fried wonton
- Siew may

Option C

- Prawn dumpling
- Spring roll (*option of chicken & prawn*)
- Kuo tie

Pondok Nelayan Jimbaran in Bali

Ikan bawal, cumi- cumi Bangka, ikan gurame

served with nasi putih, nasi merah, nasi liwet and sayur urap and aneka sambal (sambal dabu-dabu, sambal matah, sambal mbeh, sambal colo-colo, sambal mangga and sambal bawang pedas)

Nasi Liwet Cianjur

Daging gepuk Nyonya Hilman, ayam goreng pejantan, tumis asin tomat ijo, ulukutek leunca, terong balado, tahu and tempe goreng, served with sambal bawang, sambal terasi, sambal ijo and aneka lalapan

Baso Tahu & Siomay Bandung

served with bumbu kacang, kecap manis, jeruk limo, sambal, seledri potong and bawang goreng

Batagor Bandung

served with bumbu kacang, kecap manis, jeruk limo, sambal, seledri potong and bawang goreng

Pojok Dago Pakar

Sate kambing and sate ayam, kare kambing Aceh, served with lontong and aneka sambal (sambal kacang, sambal colo-colo, sambal tomat)

Nasi Berkat Jawa Timur

Opor ayam, sambel krecek, orek tempe & kentang mustofa, tahu santan, soun goreng cabe ijo, tumis buncis udang kering

served with nasi putih, nasi gurih, sambal bawang and sambal terasi

Lontong Cap Gomeh

Sambal goreng ati ayam dan kentang, sambal goreng jipang, telur ayam pindang, opor ayam, lontong, sambal bawang, sambal terasi, emping and kerupuk

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MAIN FOOD STALLS

Hainanese Chicken Rice

Poached chicken with ginger garlic fragrant rice and garlic chili sauce

Peking Duck

served with pancake and condiments

Korean Style Fried Chicken

served with gochujang sauce and gangjeong sauce

Minced Meat Noodles in Singapore Style

Chinese egg noodles with minced chicken, Chef's special chili, Chinese black vinegar and braised Chinese mushrooms

Korean Ramyeon

Spicy Korean noodles with ham, sausage, Chinese cabbage and mushrooms

Beef Sukiyaki

Thinly sliced beef cooked in shoyu dashi broth with mixed vegetables and mushrooms

Kambing Guling

served with lontong, pickles and condiments

Bakso Malang

Baso sapi, pangsit goreng, lumpia, siomay and baso goreng, served with condiments

BEVERAGE STALLS

Please choose 2 from below selections :

- Green Milk Tea
- Thai Milk Tea
- Chilled Juice (guava, mango, watermelon)
- Mango Squash
- Lime Squash