

BARBEQUE MENU

MEAT BARBEQUE
IDR 400,000++/Pax

FROM THE GRILL

BEEF STRIPLOIN (Beef, pommery mustard, red wine and green peppercorn sauce)

CHICKEN SATAY (lemongrass, chili, lime leaf, turmeric paste)

BABY PORK RIB (honey, coriander root, garlic, sesame oil, Chinese rice wine and brandy)

GARDEN SALAD (cucumber, cress mix, Spanish onion, avocado and micro herbs)

BEDUGUL JACKET BAKED POTATO (Bedugul large potato, streaky bacon, sour cream and chives)

STEAM RICE (steam jasmine rice)

BREAD (focaccia, grissini, tomato salsa, black balsamic vinegar, and olive oil extra virgin)

CONDIMENT

MEAT: Green peppercorn sauce, peanut sauce, balsamic vinaigrette, sweet chili sauce

SALAD: honey cherry vinaigrette, and anchovy dressing

DESSERT

BALINESE PANDAN AND COCONUT CREPES (with sweet jackfruit, coconut filling, and serves with vanilla ice cream)

Or

FRESH TROPICAL FRESH FRUIT with mint leaf and lime sliced

SURF AND TURF BARBEQUE

IDR 500,000++/Pax

FROM THE GRILL

BEEF STRIPLOIN ((Beef, pommery mustard, red wine and green peppercorn sauce)

OCEAN KING PRAWN (lemongrass, chili, lime leaf and Balinese turmeric paste)

BABY PORK RIB (honey, coriander root, garlic, sesame oil, Chinese rice wine and brandy)

CALAMARY (lemongrass, chili,)

CHICKEN SATAY (lemongrass, chili, lime leaf, turmeric paste)

BARAMUNDI FISH (lemongrass, chili, lime leaf and Balinese turmeric paste)

GARDEN SALAD (cucumber, cress mix, Spanish onion, avocado and micro herbs)

BEDUGUL JACKET BAKED POTATO (Bedugul large potato, streaky bacon, sour cream and chives)

ASSORTED VEGETABLE KEBAB (mushroom, red onion, capsicum, zucchini, sesame oil)

BREAD (focaccia, grissini, tomato salsa, black balsamic vinegar, and olive oil extra virgin)

CONDIMENT

MEAT: Red wine and green peppercorn sauce, peanut sauce, balsamic vinaigrette, sweet chili sauce

SALAD: honey cherry vinaigrette, black balsamic, olive oil extra virgin

DESSERT

BROWNIE BLISS (Balinese chocolate brownie, chocolate sauce, vanilla ice cream)

Or

FRESH TROPICAL FRESH FRUIT with mint leaf and lime sliced

SEAFOOD BARBEQUE

IDR 450,000++/Pax

FROM THE GRILL

OCEAN KING PRAWN (garlic, candlenut, parsley, salt pepper)

CALAMARY (lemongrass, chili, lime leaf and Balinese turmeric paste)

BARAMUNDI FISH (lemongrass, chili, lime leaf and Balinese turmeric paste)

YELLOW PIN TUNA (lemon, black pepper, and olive oil)

ROCKET SALAD (wild rucolla, green pear, toasted walnut, cherry tomato)

BEDUGUL JACKET BAKED POTATO (Bedugul large potato, streaky bacon, sour cream and chives)

VEGETABLE KEBAB (mushroom, red onion, capsicum, zucchini, sesame oil)

BREAD (focaccia, grissini, tomato salsa, black balsamic vinegar, and olive oil extra virgin)

CONDIMENT

MEAT: Sweet chili soya, sambal ulek, lemongrass salsa, lemon butter sauce

SALAD: black balsamic vinaigrette and extra virgin olive oil

DESSERT

BROWNIE BLISS (Balinese chocolate brownie, chocolate sauce, vanilla ice cream)

Or

FRESH TROPICAL FRESH FRUIT with mint leaf and lime sliced

***Terms & Conditions:**

- All price are subject to 16% tax & service charge.
- Cook fee IDR 250,000.-/one time cooking
- Deposit will be applied
- Staff and chef will prepare all the product during the BBQ.
- Minimum 2 person