

CHRISTMAS

SET MENU I

APPETIZER

Caesar Salad Bacon

Classic Caesar with a twist, featuring Baby Romaine, crispy Beef Bacon, garlic croutons, and creamy Caesar Dressing

SOUP

Seafood Chowder

Bowl of creamy Seafood Soup, accompanied by Crostini Cheese for the perfect touch.

MAIN COURSE

Grilled Chicken Thigh

Grilled Chicken Thigh served with a medley of Mixed Vegetables, velvety Potato Puree, and a delectable Mushroom Sauce.

or

Pan Seared Snapper

Delicate flavors of Pan Seared Snapper with Tomato Provencale, Spinach Puree, and a zesty Lemon Butter Sauce.

DESSERT

Chocolate Mouse

Indulgence of Classic French Chocolate Mousse.

CHRISTMAS

SET MENU II

APPETIZER

Bedugul Garden Salad

A refreshing Bedugul Garden Salad featuring Mix Lettuce, Cherry Tomato, Cucumber, Red Onion, and a drizzle of Balsamic Dressing.

SOUP

Crab Corn Soup

Warmth of Chinese Crab Corn Soup with a hint of Leek.

MAIN COURSE

Black Pepper Beef

Bold flavors of Stir Fry Beef with Black Pepper Sauce, Paprika, Onion, and Broccoli.

or

Fish Lemon and Ginger

Delight in Steam Snapper Fillet with Ginger, Garlic Sauce, and Bok Choy.

DESSERT

Matcha Cake

Homemade style Matcha Cake with luscious Buttercream.

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SET MENU III

APPETIZER

Lawar Kenus

Vibrant combination of Squid, Long Bean, Grilled Coconut, Fried Shallot, Garlic, and Chili in our Lawar Kenus.

SOUP

Soto Lamongan

Heartwarming flavors of Shredded Chicken, Cabbage, Glass Noodle, and Crispy Potato Chips in our Soto Lamongan.

MAIN COURSE

Ayam Geprek Sambal Kecicang

Fried Chicken served with Steamed Rice, Ginger Torch Flower, and Crackers in our Ayam Geprek Sambal Kecicang.

or

Ikan Panggang

Grilled Snapper Fillet paired with Spicy Water Spinach, Local Peanuts, and Steamed Rice.

DESSERT

Bubur Injin

Comforting dessert of Black Sticky Rice with luscious Coconut Milk and sweet Jackfruit.

CHRISTMAS

SET MENU IV

APPETIZER

Cucumber Salad

Mix of the fresh Cucumber, Tomato, Red Onion, Coriander, and a zesty Lemon Dressing.

SOUP

Tomato Soup

Hearthy bowl of Tomato Basil Soup served with Crostini Cheese.

MAIN COURSE

Vegan Carbonara

Plant-based delight with Vegan Pasta, Mushroom, Coconut Cream, Green Peas, and Crispy Tempeh.

or

Vegetable Fried Rice

Comforting vegetable Fried Rice, featuring Carrots, White Cabbage, Choy Sum, Tofu, Tempeh, and Onion Crackers.

DESSERT

Vegan Crème Brûlée

Vegan twist on the classic crème brûlée with Coconut Cream, Sugar, and a touch of Strawberry.