



CHRISTMAS CEREMONIAL SPECIALS

“Christmas Ceremonial Specials & “a La Carte Menus”
Ceremonial Specials are offered along with our “a La Carte” Lunch & Dinner Menus.

24 December 2018

Christmas Eve Dinner - 6pm till Midnight

&

25 December 2018

Christmas Day Lunch & Dinner – 12 Noon till 12 Midnight

Live Acoustic Christmas Jazz Trio
will accompany Christmas Lunch & Dinner



Menu

- SOUP -

RUSTIC CREAMY LOBSTER BISQUE

Grilled Kipas Lobster Tail, Fennel Tart, Tarragon and Chili Oil
Cream, Butter and Sherry Wine

- 155k -

- MAIN COURSE -

FESTIVE OF THE SEAS

Lobster Tail, Prawn, Barramundi, Fried Taro Cake,
Asparagus, Carrot, Zucchini, Butter Emulsion, Green Peas Sauce, Gochujang

- 285k -

or

CLASSIC ROASTED TURKEY

Potato Carrot Bakwan, Crispy Bacon, Snow peas, Edamame, Chives Flower,
Turkey Gravy, Cranberry Sauce, Herb Butter

- 260k -

- DESSERT -

Frozen Passion Fruit Cheese Cake

Mixed Fresh Fruits & Passion Fruit Coulis

- 72k -

3 Course Christmas Menu 440k++

3 Course Christmas Menu with Cocktail 540k++



Christmas Cocktail

Frosty White Christmas

Ginger Infused Rum, Coconut Sorbet, Ginger Juice, Coconut Syrup
Ginger & Coconut Flakes

- 110k -

Request the Wine List & Cocktail Menu for a Selection of over
80 Wines, 8 Champagnes, Fine Cocktails, Spirits and Liqueurs

*Prices are listed in Thousands of Rupiahs and are subject to 7% service and 10% Government Tax
Guest above 14 people are subject 9% service and 10% Government Tax*

