



SATURDAY
SEAFOOD BUFFET

IDR 388.000 nett per person



SALAD COMPOSITION

Asian Crab Salad
Salmon tartar with Asian mango salsa
Tuna Nicoise
Green Papaya Salad with Thai chilli dressing and crusted peanut
Authentic traditional "Rujak buah"

SEAFOOD BAR

Freshly poached seafood
Spiny Lobster, Oyster N3 fine de Claire, Prawn, Mussels,
(Lemon wedges, Onion mignonette, Cocktail sauce, mayonnaise, Tabasco)

NORWEGIAN SALMON

Poached whole fillet a'la parisienne
Smoked and cured salmon
(Buckwheat crepe, sour"crème fraiche", chopped hard boiled eggs and chives,
cornichons, capers, black olives, green olives, dijon mustard)

SALAD BAR

Baby coz lettuce, mesclun, wild rocket, baby spinach
Tomato cherry, sweet corn, red onion, bread crouton, crispy bacon (beef),
cucumber, feta cheese, aged parmesan, anchovies, marinated olive, carrot
Caesar dressing, thousand island, balsamic, french dressing, Italian dressing,
olive oil extra virgin

ASSORTED SUSHI AND SASHIMI

California roll, Futomaki, salmon maki, crab maki, Ebi nigiri, Inari, Octopus, Jelly fish
salmon sashimi, Red Snapper sashimi, Tuna sashimi
Condiments
Shibasuke, gari, wasabi, soy sauce, Cuka wakame

CHEESE

Daily cheese selection
Condiments
Green grapes, red grapes, walnut, cheese crackers, prune, apple chutney

SOUP

Seafood Bisque
Tom Yam



MAIN FEATURES

Seabass paupiette
Steamed mussel a'la cream
Snail a'la provencal
Crab Black pepper
Pepes Ikan Kakap
Cah Kangkung
Vegetables Cap Cay
Classic baked aubergine
Carrot vichy
Corn on the Cobb
Paela Rice
Baked Potatoes
Nasi goreng kampoeng
Mie goreng seafood
Steamed rice
Calamari ring
Fried fish
Bakwan Udang "local traditional fried prawn dumpling"

CARVING

Herb encrusted baked whole fish
Condiments
Steam spinach, Bearnaise, beurre blanc

BARBEQUE STATION

Chef selection of fresh fish and seafood pick up from market
(Bawal putih, gurame, Baronang, gindara, Cod fish, Sea bass,
Salmon, Tuna, lobster, king Prawn, Scallops brochette,
stuffed squid, cray fish)

Condiments

Colo- colo sauce, Dabu-dabu sauce, Sambal matah, sambal terasi,
bumbu kecap, béarnaise sauce, beurre blanch, French vierge sauce
and brown lemon butter sauce.

Fresh local vegetables

White cabbage, kemangi, tomato, cucumber,
pok pohan, lime and lemon