



Buffet featuring Twelve Open Kitchen Stations

Salad

Tomato and Mozzarella Salad, Smoked Salmon, Hummush, Pasta Salad with Roasted Bellpepper, Gado-gado, Karedok

Sushi and Sashimi

Maki Rolls, Sushi (Salmon, Tuna, Snapper), Sashimi (Salmon, Tuna, Octopus), White Soba

Indian

Chicken Tikka, Vegetable Samosa, Mushroom Masala, Prawn Briyani, Garlic Naan

Western

Sliced Beef Zurichoise with Mushroom-Roasted Lamb Leg with Herb Gravy, Baked Red Snapper with Caper Butter Sauce

Indonesian

Rendang, Traditional Fried Rice, Rawon, Oxtail Soup, Siomay Bandung, Soto Madura, Gudeg Jogja

Chinese

Traditional Peking Duck, Hokkian Noodle with Chicken and Black Mushroom, Sauted Pak Choy

Barbecue and Grill

Salmon Wrapped in Beef Bacon with Mustard, Various Satay (lamb, beef, chicken), Gala Prawns with Lemon

Noodle

Mie Bakso, Laksa, Tom Yum Goong

Pasta

Potato Gnocchi, Prawn Ravioli, Spinach Tortellini, Spaghetti

Dessert

Various sliced cakes, Tiramisu, Kolak, Es Campur, Serabi, Choux, Crème Brulee, Chocolate Fountain, Assorted Ice Cream

Fruits

Wide array of fresh, whole and sliced fruit, traditional seasonal fruits are also available

Jamu

Jamu are herbal remedies without additive chemical materials with roots in ancient Indonesian medicine. Jamu uses many kinds of natural herbs and spices. There are around twelve types of Jamu which are offered, ranging from Kunyit Asam and Beras Kencur to Jamu Paitan, Cabe Puyang and many more.

This is a sample menu for reference only.