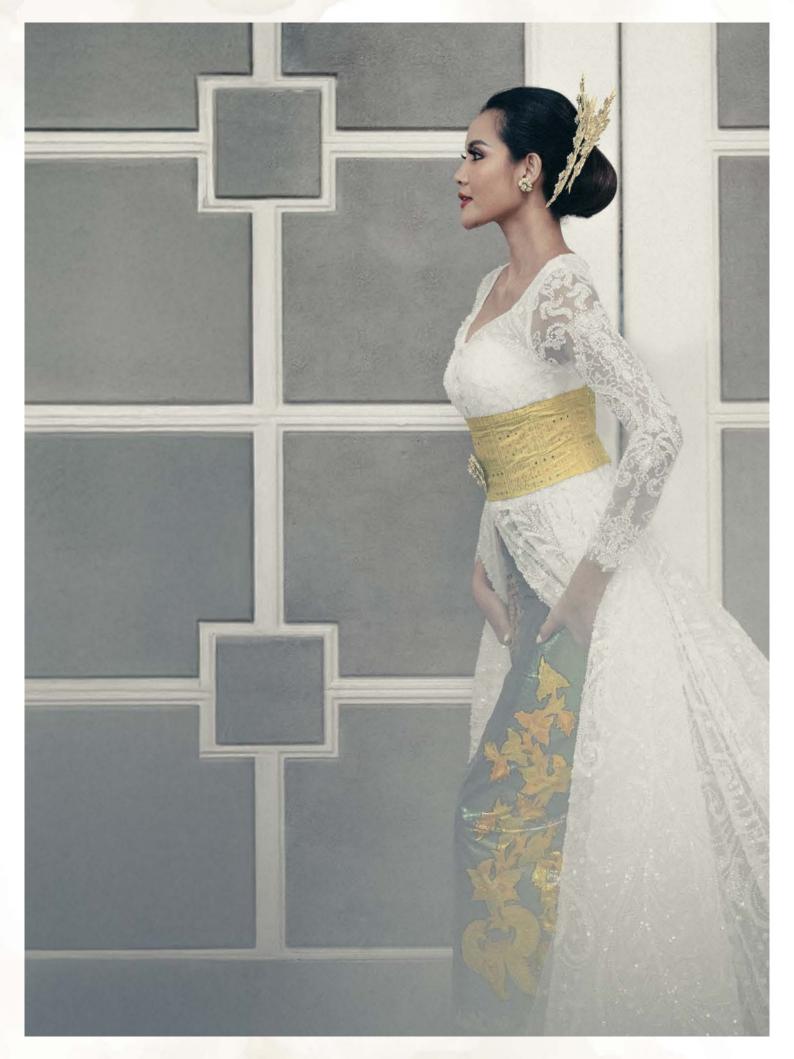
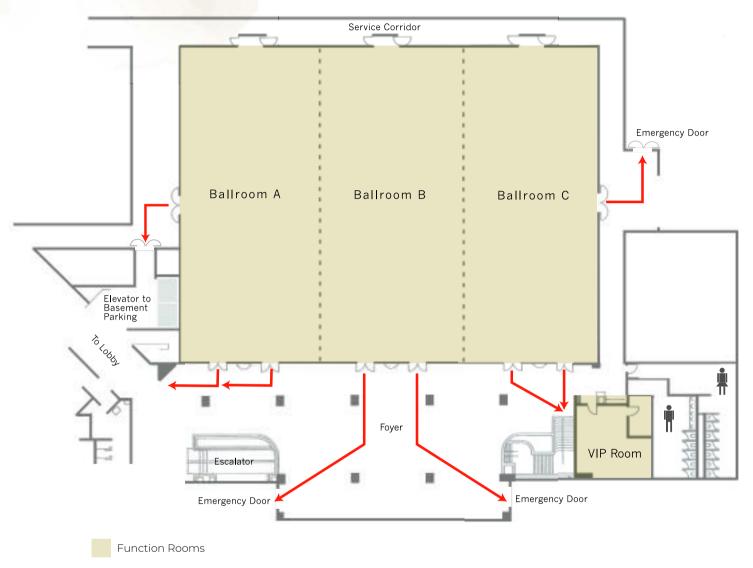




Shangri-La Jakarta

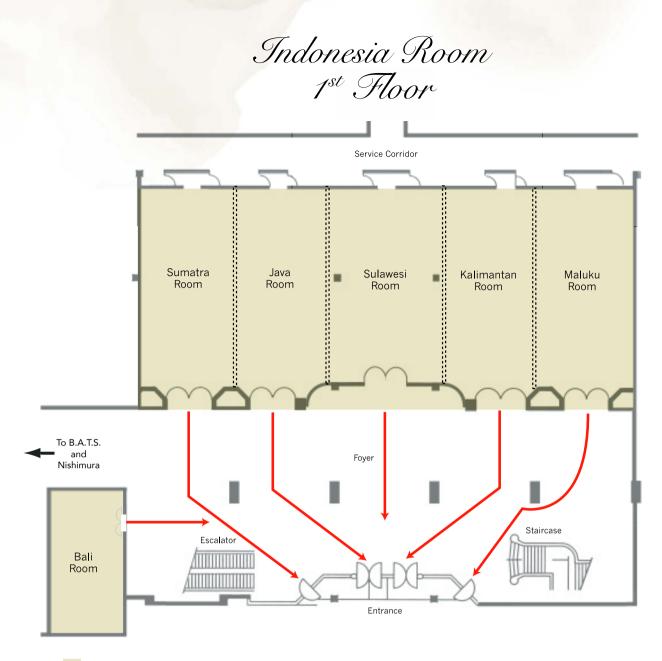






→ Emergency Exit Route

ROOM	Reception	CAPA Banquet	CITIES Classroom	Theatre	DIMENSION FT. / M.	AREA Sq. Ft. / Sq. M.	CEILING HEIGHT (M.)
Grand Ballroom	3,000	1,200	3,000	1,200	167X115 / 51X35	167X115 / 51X35	6
Ballroom A	750	400	750	400	55X115 / 17X35	55X115 / 17X35	6
Ballroom B	750	400	750	400	55X115 / 17X35	55X115 / 17X35	6
Ballroom C	750	400	750	400	55X115 / 17X35	55X115 / 17X35	3
Pre-function	850	-	850	×	-//		-

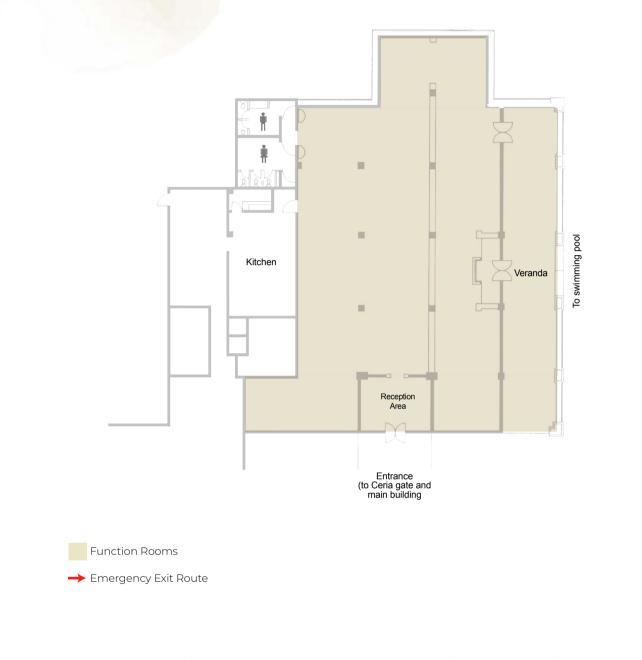


Function Rooms

→ Emergency Exit Route

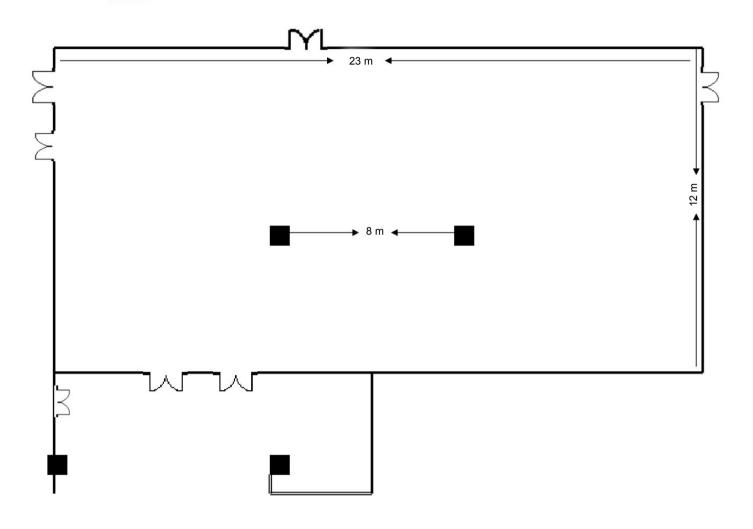
ROOM	Reception	CAPA Banquet	CITIES Classroom	Theatre	DIMENSION FT. / M.	AREA Sq. Ft. / Sq. M.	CEILING HEIGHT (M.)
Indonesia Room	750	400	350	1600	131 X 55 / 40 X 17	7,205/680	3.5
Sumatra	160	80	70	120	26 X 55 / 8X17	1,430/136	3,5
Java	160	80	70	120	26 X 55 / 8X17	1,430/136	3,5
Sulawesi	160	80	70	120	26 X 55 / 8X17	1,430/136	3,5
Kalimantan	160	80	70	120	26 X 55 / 8X17	1,430/136	3,5
Maluku	160	80	70	120	26 X 55 / 8X17	1,430/136	3,5
Pre-function	750	1	1.1	-		6,393/594	3

Ceria Room | Pool Side



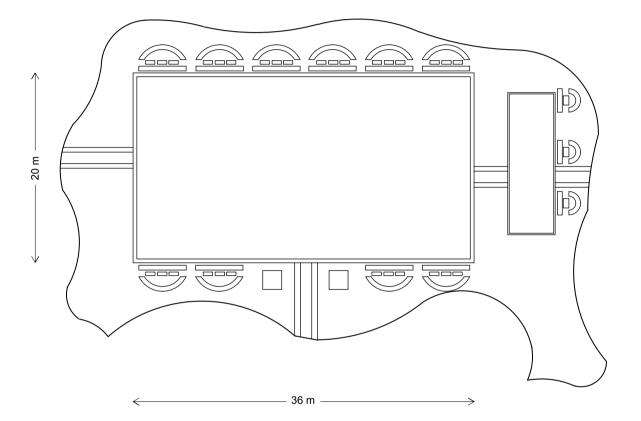
ROOM	Reception	CAPA0 Banquet	CITIES Classroom	Theatre	DIMENSION FT. / M.	AREA Sq. Ft. / Sq. M.
Ceria Room	500	250	-	-	78 x 71/24 x 22	5,538/528
(Pool Area)						

Lotus Room

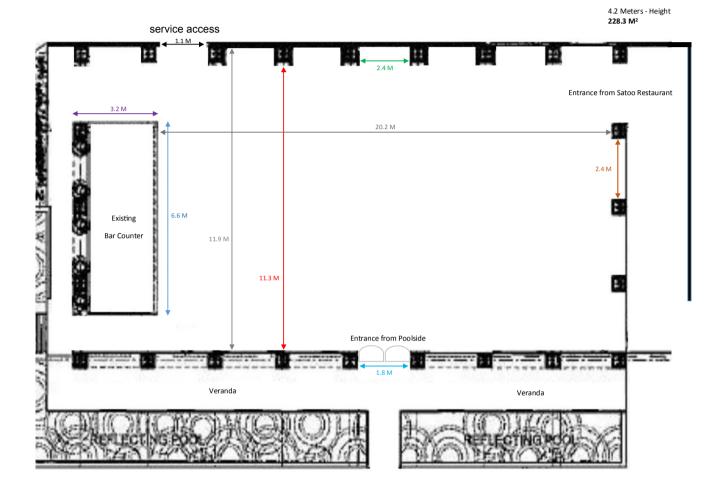


ROOM	Reception	CAPA0 Banquet	CITIES Classroom	Theatre	DIMENSION M.	AREA Sq. M.
Lotus Ballroom	300	180	-	150	24 x 12	288





SATOO Garden



Wedding Package



Grand Ballroom

IDR 980,000,000++

Prior to the Wedding

Complimentary food tasting for maximum 10 persons Complimentary function room for pre-wedding coordination meeting, with refreshment for 20 persons

The Wedding Reception

Buffet and stall menu selection / fabulous 8-course chinese set menu Complimentary of chilled juices as much as buffet order/ set menu order Complimentary 2 bottles of sparkling cider for toasting ceremony Complimentary usage of 2 function room on the wedding day, with refreshment for 50 persons 5 Shangri-La signature reception books Complimentary special designed 8-tiers wedding cake Floral buffet decorations Complimentary parking vouchers for 4 hours (5% from total guests)

For the Bride and Groom

2-nights accommodation in our luxurious bridal suite and breakfast for 2 persons 1-night anniversary stay in our luxurious bridal suite, inclusive of breakfast for 2 persons Hotel dining voucher valued at IDRt 1,500,000 net

For the family

1-night accommodation in 8 deluxe rooms, inclusive of 2 buffet breakfast at SATOO Special room rate for family and friends

Indonesia Room

IDR 538,000,000++

Prior to the Wedding

Complimentary food tasting for maximum 10 persons Complimentary function room for pre-wedding coordination meeting with refreshment for 20 persons

The Wedding Reception

Buffet and stall menu selection/ fabulous 8-course chinese set menu Complimentary of chilled juices as much as buffet order/ set menu order Complimentary 2 bottles of sparkling cider for toasting ceremony Complimentary special designed 5-tiers wedding cake Complimentary usage of 2 function rooms on the wedding day, with refreshment for 30 persons 4 Shangri-La signature reception books Floral buffet decorations Complimentary parking vouchers for 4 hours (5% from guaranteed pax)

For the Bride and Groom

2-nights accommodation in our luxurious bridal suite and breakfast for 2 persons 1-night anniversary stay in our luxurious bridal suite, inclusive of breakfast for 2 persons Hotel dining voucher valued at IDR 1,500,000 net

For the Family

1-night accommodation in 6 deluxe rooms, inclusive of 2 buffet breakfast at SATOO Special room rate for family and friends

Ceria Room & Doolside Garden

IDR 388,000,000++

Prior to the Wedding

Complimentary food tasting for maximum 10 persons Complimentary function room for pre-wedding coordination meeting with refreshment for 20 persons

The Wedding Reception

Buffet and stall menu selection/ fabulous 8-course chinese set menu Complimentary of chilled juices as much as buffet order/ set menu order Complimentary 2 bottles of sparkling cider for toasting ceremony Complimentary usage of 2 function rooms on the wedding day, with refreshment for 30 persons 4 Shangri-La signature reception books Floral buffet decorations Complimentary parking vouchers for 4 hours (5% from guaranteed pax)

For the Bride and Groom

2-nights accommodation in our luxurious bridal suite and breakfast for 2 persons 1-night anniversary stay in our luxurious bridal suite, inclusive of breakfast for 2 persons Hotel dining voucher valued at IDR 1,500,000 net

For the Family

1-night accommodation in 4 deluxe rooms, inclusive of 2 buffet breakfast at SATOO Special room rate for family and friends

SATOO Garden | Lotus Room

IDR 138,000,000++

Prior to the Wedding

Complimentary food tasting for maximum 6 persons Complimentary function room for pre-event coordination meeting with refreshment for 15 persons

The Wedding Reception

Buffet and stall menu selection/fabulous 8-course Chinese set menu Complimentary of chilled juices as much as buffet order/ set menu order Complimentary usage of 1 function room on the day of wedding 1 Shangri-La signature reception book Complimentary 5 parking vouchers for 4-hours

For the Bride and Groom

1-night accommodation in our luxurious bridal suite with breakfast for 2 persons In-room wedding amenities and breakfast for 2 persons

For the Family

Special room rate for family and friends

Buffet Menu Frame



Customizable Buffet Menu

IDR 808,000 ++ / person

Appetizer 5 kinds of appetizer

> Soup 1 kind of Soup

Hot Buffet 8 kinds of hot buffet

Beef dish Chicken dish Fish dish Seafood dish Vegetable dish Noodle dish Potato or fried rice Steamed white rice

Condiments Prawn cracker, emping, sambal and acar

> Dessert 5 kinds of desserts

Choice of Appetizers

International

- · Caesar salad with roasted chicken
- Classic caesar salad
- Greek salad with feta cheese
- Nicoise salad, with fresh tuna loin, cherry tomato and green beans
- · Penne pasta salad, beef sausage, red onion, basil pesto
- Potato salad with smoked beef bacon
- · Roast pumpkin salad and feta cheese salad on rocket leaves

Asian

- Asian style beef salad
- Beef shank with soya braised peanuts
- · Boiled chicken sichuan style in peanut sauce
- · Century egg with preserved ginger
- · Chinese black & white fungus salad
- Chinese roast duck
- · Chinese steamed chicken with peanut sauce
- · Crab meat avocado salad with cocktail sauce
- Crispy enoki mushroom
- · Jelly fish salad with cucumber and sweet chili sauce
- Jelly fish salad with marie rose sauce
- Marinated baby octopus salad
- Marinated chicken in szechuan style
- Marinated mixed mushroom salad
- · Prawn and green mango salad with mixed fruit
- Prawn salad with fruit and mayonnaise
- Roasted duck platter
- Salt marinated duck
- · Sesame prawn with sweet tangy pomelo and rock melon salad
- · Shredded chicken salad with sesame dressing
- Shrimp and peach salad
- Stir fried french bean salad with minced chicken in sichuan sauce
- Thai beef salad
- Thai mango salad
- Tofu salad with bean sprout and sweet soya sauce

Indonesian

- Balinese chicken salad
- Bebek saus asam pedas dengan sayuran
- Dendeng manis bumbu cabe
- · Gado-gado lontong
- Ketoprak jakarta
- · Otak-otak ikan tenggiri
- Rujak pengantin
- Selada nenas dan makanan laut
- Selada mangga muda dan udang rasa kencur
- Traditional gado-gado salad

Choice of Soup

International

- · Cream of mushroom scented with truffle, lavosh strips
- Pumpkin soup with dry scallop and crab meat

Asian

- · Aparagus soup with dried scallop and shimeji mushroom
- Hot and sour seafood soup
- Sweet corn with crab meat and asparagus soup
- Tom yum soup

Indonesia

- Soto ayam madura
- Sop buntut

Choice of Main Course

International

- · Beef medallion with sauté forest mushroom, shallot, gravy sauce
- Beef stroganoff with mushroom and cream sauce
- Chicken stew with cream sauce and mushroom
- Deep fried prawn with salted egg yolks
- Glazed butter garden vegetable
- Gratinated potato
- Pan fried salmon medallion with lentils and vegetables stew
- Pasta farfalle with seafood cream sauce
- · Potato dauphinoise
- · Steamed sole paupiettes filled with salmon mousse in saffron beurre blanc

Asian

- Baked snapper teriyaki
- · Braised bean curd and sea cucumber with vegetable in oyster sauce
- Braised beef with radish and carrot
- Braised broccoli with x.o. Sauce
- · Braised e-fu noodle with chicken and vegetables
- · Braised mushroom & seasonal vegetables with oyster sauce
- · Crispy fried chicken with chili and sichuan sauce
- Deep fried crispy chicken
- Deep fried fish fillet with sweet and sour sauce
- · Deep fried prawn with oatmeal and curry leaf
- Deep fried prawn with oats and curry leaf
- Deep-fried prawn with mayonnaise
- · Fried vermicelli with vegetables
- Roasted chicken thigh with black pepper corn sauce
- · Steamed fish fillet with sichuan chili sauce
- Stir fried beef cantonese style
- Stir fried beef with black pepper sauce
- Stir fried beef with capsicum, spring onion, black pepper sauce
- · Stir fried chicken with cashew nut and capsicum with lemon sauce
- Stir fried chicken with kung pao sauce
- Stir fried garlic broccoli
- Stir fried glass noodle with vegetables
- Stir fried prawn with x.o. Sauce
- Stir fried squid with seasonal vegetable in x.o. Sauce
- Wok fried french beans with minced beef
- Wok fried hong kong noodle with seafood and fresh spring onion
- Yang chow fried rice

Indonesian

- Ayam masak kecap
- Beef rendang ala padang style
- · Ikan asam pedas
- Kalio ayam
- Mie goreng jawa
- Oseng sayuran
- · Rendang daging sapi
- Sayur nangka masak bumbu kuning
- Soun goreng dengan ebi
- Udang masak sambal kentang
- Udang masak sambal merah
- Steamed rice

Choice of Dessert

International

- Cheese cake
- · Chocolate egg tart
- Chocolate mouse
- · Crème brûlée
- Dark chocolate mousse with bailey's cream
- Fruit tartlet
- Hot water chestnuts cream with egg white
- · Lavender crème brule
- Mini french pastries
- Sable crust with lychee crème brule and fresh blueberry
- · Strawberry brochette with mango sauce

Asian

- Assorted pudding
- Chilled mango pudding with coconut cream
- Mango pudding
- Mango tiramisu
- Rice pudding with mandarin orange & peach
- Sago cream with mango
- Strawberry brochette with mango sauce

Indonesian

- · Almond bean curd with longan
- Aneka agar- agar
- Es campur
- Es teler
- · Jajanan pasar / assorted local dessert / local indonesian delicacies
- Kue lupis sauce gula merah
- Serabi solo
- Srikaya palembang
- Sliced fresh fruits

Chinese Set Menu



Elegance Set Menu

IDR 1,488,000 ++ / person

Two Kinds of Sweet Dim Sum

(Stuffed dumpling with black sesame, coconut pudding)

Combination

(Deep-fried crispy eel with honey sauce, deep-fried wanton with prawn, honey mayonaise, crispy shitake mushroom salt and pepper, and chilled sliced beef shank)

Double-boiled fish maw soup with chicken and matsutake mushroom, black mushroom and Chinese herb

Crispy fried prawn with wasabi mayonnaise (salted egg yolk and wasabi mayonnaise)

Steamed live green garoupa fish with light soya sauce, sliced leek, ginger, chili and coriander leaf

Wok fried chicken with kung pao sauce and cashew nut, dried chili

Wok fried beef tenderloin with capsicum in black pepper sauce and garlic broccoli

Fried rice with chicken and salted fish

Chilled almond bean curd with mixed fruit

Chinese tea

Indulgence Set Menu

IDR 1,688,000 ++ / person

2 Kinds of Sweet Dim Sum

(Smile cookies, red bean pancake)

Combination

Deep fried crispy shrimp wonton, marinated beef shank, spicy jelly fish, cold prawn on fruit salad mayonnaise and steam roll chicken with ginger sauce

Braised bird's nest with shimeji mushroom, dried scallop and crab meat

Deep fried prawn with salted egg sauce

Steamed live green garoupa fish with garlic, ginger and fresh coriander on superior soya sauce

Braised sea cucumber, black mushroom and broccoli, topped with crispy enoki mushroom in oyster sauce

Wok fried beef tenderloin with slice garlic in chinese bbq sauce

Wok fried rice mixed seafood in XO sauce

Chilled mango pudding with berries sauce and vanilla ice cream

Chinese tea

Extravaganza Set Menu

IDR 1,988,000 ++ / person

Two Kinds Of Sweet Dim Sum

(Baked lotus pastry, red bean sesame ball)

Combination

Deep fried crispy shrimp spring rolls, deep fried corn flakes mushroom, roasted honey chicken and spicy jelly fish with beef shank, poached king prawn with honey wasabi mayonnaise

> Braised four treasure soup with bird's nest (Dry fish maw, sea cucumber, dry scallop and crab meat)

Deep fried king prawn with golden pumpkin sauce

Steamed live marble goby fish with enoki mushroom, black and white fungus and red date

Wok fried okaido scallop with broccoli in XO sauce

Braised whole abalone eight head and black mushroom with green garden in oyster sauce

Steamed fried rice with seafood in lotus leaf

Chilled honeydew sago cream with ice cream

Chinese tea



IDR 2,188,000 ++ / person

Two Kinds Of Sweet Dim Sum

Mochi and lemongrass jelly

Combination

Cold roasted duck with plum sauce. Citrus spicy peanut marination jelly fish with coriander, poach king prawn on fruit salad served with meclune and egg tofu soy

Braised premium bird nest soup with dried scallop, crab meat and shredded sea cucumber

Deep fried king prawn with golden egg yolk accompanied crispy enoki mushroom

Deep fried king prawn with golden egg yolk accompanied crispy enoki mushroom

Fresh rolled roast pecking duck with momo, cucumber, spring onion and hoisin sauce

Braised six head whole abalone with dried oyster, sea moss and iceberg lettuce

Steamed tiger grouper with garlic and shredded mushroom in superior sauce

Wok fried glutinous rice with preserved barbeque beef

Hot pumpkin cream with black glutinous and peanut mocci

Chinese tea

Western Set Menu



Set Menu 1

IDR 1,488,000 ++ / person (minimum 30 persons)

Appetizer

Trio of seafood Crab salad, spicy yellow fin tuna tartar, homemade gravlax Avocado chili vinaigrette

Soup

Tomato consommé Fresh cilantro, shredded chicken

Main Course

Char grilled Australian beef tenderloin Patatas Bravas, vegetable bouquet, yellow baby squash, sauce Perigourdine

or

Grilled Norwegian salmon Vegetable and lentil stew, green asparagus, apple cider butter sauce

Dessert

Composition of Chocolate Textures The textures of ganache, ice cream, baked tart, pudding, shortbread

Set Menu 2

IDR 1,588,000 ++ / person (minimum 30 persons)

Appetizer

Poultry and walnut terrine Dried prune compote, sourdough Melba, balsamic glazed pearl onions

Soup

Spicy bell pepper soup Crispy tortilla strips, cilantro

Fish Course

Pan fried Gindara fillet Saffron cauliflower mousseline, Tomato beurre blanc, avocado lime butter

Main Course

Roast rack of Australian Lamb Roasted sweet potato mash, grilled Portobello mushroom baby zucchini, rosemary port jus

Dessert

Spiced Mango Pâté à Bombe Green tea shortbread, passion fruit sorbet and coconut tuile

Set Menu 3

IDR 1,888,000 ++ / person (minimum 30 persons)

Appetizer

Shell fish combination Poached crayfish tails, scallop Ceviche, lobster medallion Sprouts, preserved lemon vinaigrette, shaved fennel

Soup

Cream of forest mushroom Sautéed mushrooms, white truffle oil

Fish Course

Pan seared king prawn Soft celeriac mousse, vegetable brunoise, prawn bisque

Main Course

Duet of Wagyu beef tenderloin and double braised beef short ribs Potato gratin, garden vegetable panache, roast cherry tomato, natural jus

Dessert

After Eight Iced mint parfait on pecan chocolate brownie

Food Stall



Indonesian

Assorted martabak – beef, chicken and lamb Condiments : curry sauce and pickles	IDR 100,000 ++ / portion
Lamb Cooking in any style Lamb soup, lamb in turmeric coconut milk with vegetable, lamb stewed in turmeric and chili coconutmilk sauce with rice	IDR 120,000 ++ / portion
Asem-asem Iga Soup (Beef) Served with rice cake and condiments	IDR 122,000 ++ / portion
Bakwan Malang Meatball, meat ball with chili, tofu stuffed with beef, fried pangsit, fried springroll, noodle, rice noodle	IDR 100,000 ++ / portion
Empal Gentong Cirebon Served with rice cake and condiments	IDR 108,000 ++ / portion
Kambing Guling Served with rice cake, green chili, sweet soya sauce and pickles (1 whole = 60 portions)	IDR 8,200,000 ++ / whole
Lontong Cap Go Meh Chicken, beef and vegetable in coconut broth served with rice cal Rice cake with vegetable in coconut and turmeric broth Chicken, beef and vegetable in coconut broth with rice cake	IDR 113,000 ++ / portion ke
Soto Betawi Beef soup served with rice cake Betawi style	IDR 115,000 ++ / portion
Rawon Beef soup with black nut Steam rice, beef, salted egg, beansprout, potato fritter	IDR 115.000 ++ / portion
Sate Bar (Chicken, Beef and Lamb) With peanut sauce, pickles and rice cakes (5 pieces / portion)	IDR 105,000 ++ / portion
Sate Padang and Ketupat Beef satay in Padang style served with turmeric sauce and rice pocket (5 pieces / portion)	IDR 105,000 ++ / portion

Iga Bakar Rawon (beef ribs) Nasi Putih, Iga Bakar, Telur Asin, Tempe Mendol, Tahu Bacem Toge pendek segar, sambal terasi, kuah Rawon, emping melinjo kerupuk udang dan sambal

Soto Mie Shangri-La (Gerobak) Daging sapi, Babat, Paru, Mie Kuning, Kentang, Tomat Risol isi bihun, Lobak rebus, Celedri, Daun Bawang Kerupuk Udang, kerupuk kampung dan sambal

Mie Ayam Pangsit

Mie Hongkong, Ayam Jamur Kecap, Pangsit Goreng Udang Pangsit Rebus ayam, Kulit Pangsit Goreng, Baso Sapi Sawi Hijau, Daun Bawang, Bawang Goreng, Sambal soto

Sop Buntut Shangri-La (Rebus/Bakar/Goreng) Buntut Sapi, Kentang, Wortel, Tomat, seledri, daun bawang bawang goreng, Lontong, sambal ijo, emping melinjo

Ayam Bakar Taliwang

Ayam Bakar, Mie Goreng, Urap Sayuran, Teri medan Balado Sambal Terasi, Sambal Colo-colo, Lalapan Timun, Nasi Putih Kerupuk Kampung, Kerupuk Udang

Home made Siomay Bandung (6pcs/portion) Siomay, telur, kentang, tahu, pare, kol, sambal kacang kecap manis, saus tomat, saus sambal, jeruk limau

Home Made Batagor Bandung Tahu isi ikan, pangsit isi ikan, sambal kacang, kecap manis saus tomat, saus sambal, jeruk limau

Empek Empek Palembang Kapal selam, empek empek lejeran, empek empek adaan empek empek panggang, empek empek kulit saus empek empek, ebi giling, irisan timun mie kuning, kerupuk mie IDR 130,000++/ portion

IDR 115,000++/ portion

IDR 110,000++/ portion

IDR 135,000++/ portion

IDR 105,000++/ portion

IDR 100,000++/ portion

IDR 100,000++/ portion

IDR 125,000++/ portion

Bebek Betutu Nasi Putih, bebek betutu, sate lilit ikan, lawar nangka muda pelecing kangkung, sambal matah, sambal tomat segar kacang tanah goreng, peyek kacang

Lobster Tekwan

Cray fish with filling, lobster sphere, glass noodle, jicamas black fungus, tuberose flower (bunga sedap malam), leek celery fried garlic. Condiments: chili sambal, sweet soya sauce

Mie Aceh Wagyu

Mie aceh, roasted wagyu beef with aceh spices, shallot pickle chili sambal, fried shallot, emping, assorted crackers IDR 1,210,000 ++/ Whole

IDR 135,000++/ portion

IDR 160,000++/ portion



A Nasi Bebek Surabaya Steam rice, fried duck, cucumber, cassava and papaya leaf, green chili sambal, red chili sambal and rendang sauce	IDR 108,000 ++ / portion
Nasi Bogana Saute bean cake, chicken liver and potatoes, shredded chicken, egg chili sauce and steam rice	IDR 120,000 ++ / portion
A Nasi Campur Jimbaran Bali Shreded chicken, egg in turmeric sauce, beef Balinese style, fish skewer, long bean vegetable with maguro, young jack fruit, sambal matah, sambal embe, shrimp paste sauce, steam rice.	IDR 120,000 ++ / portion
Nasi Gudeg Steam rice, young jack fruit, beans in chili sauce, boiled egg, stewed beancurd and beanckae, chicken in coconut milk sauce, fired beef in sweet soya sauce, chili sauce, shrimp paste sauce.	IDR 105,000 ++ / portion
Aasi Goreng Kambing Lamb fried rice, lamb satay, pineapple pickle, shrimp paste sauce, sweet soya with chili sauce	IDR 105,000 ++ / portion
Nasi Campur Shangri-La Prawn skewer, beef rendang, chicken skewer, chicken liver, and potato chili sauce, egg balado, criepy sweet beancake, sauted long bean and salted fish, shrimp paste sauce, cracker, vegetable crudites, steam rice	IDR 130,000 ++ / portion
Nasi Kebuli Arabic rice with lamb	IDR 108,000 ++ / portion
Nasi Ijo Shangri-La Green fried rice, sweet potato cracker, chicken with dried coconut, dried beef with coriander, egg balado sauce, potato and chicken liver with sambal, crispy fried prawn, crudites and shrimp paste sauce, cracker kampung.	IDR 1 25,000 ++ / portion

(minimum order by 200 portions) Prices are subject to 10% service charge and prevailing government tax.

Nasi Uduk Komplit	IDR 118
Nasi uduk, ayam goreng kremes, semur daging, telur sambalt tahu bacem, tempe bacem, bihun goreng, bakwan udang balado ikan tongkol, lalapant, sambal kacang, sambal terasi	
Salado inan congres, lalapant, sambar racang, sambar terasi	
Nasi Kapau Steam rice, lamb brisket with chili coconut sauce, roasted chicken minang style, chicken liver and potato chili turmeric sauce, braised fish in turmeric coconut sauce, stewed mixed vegetables, sliced cucumber, green chili sauce	IDR 125
Nasi Seruni Nasi gurih, daging serundeng, ayam bumbu kuning, kering tempe udang kremes, telur balado, kacang panjang teri medan sambal seruni, lalapan	IDR 120 e
Mandi rice with Veal Flavorsome aromatic rice dish from Middle East served with lemon yellow, red onion, fresh coriander,	IDR 7,0

Dakkous (Arabian chilli tomato sauce)

(1 plate = 100 portions)

IDR 118,000 ++ / portion

IDR 125,000 ++ / portion

IDR 120,000 ++ / portion

IDR 7,000,000 ++ / plate

Asian

Bulgogi with Kimchi Spicy marinated sliced beef and steamed rice	IDR 118,000 ++ / portion
Lamb Shawarma Pita bread, mint yoghurt, garlic sauce, pickles (for 60 portions)	IDR 5,160,000 ++ / 6 Kg
Beef Shawarma Pita bread, mint yoghurt, garlic sauce, pickles (for 60 portions)	IDR 5,100,000 ++ / 6 Kg
Chicken Shawarma Pita bread, mint yoghurt, garlic sauce, pickles (for 60 portions)	IDR 4,680,000 ++ / 6 kg
Fushion Sushi and Maki Roll Choices of: snapper, salmon and prawn sushi, vegetarian maki, Kani maki and California maki served with soya sauce wasabi, and pickled ginger	
4 pieces 6 pieces 8 pieces	IDR 128,000 ++ / portion IDR 148,000 ++ / portion IDR 178,000 ++ / portion
Sashimi Selection Selection of sashimi (tuna, salmon, prawn and octopus), Served with Kikkoman soya sauce, wasabi and pickled ginger 4 pieces 6 pieces 8 pieces	IDR 128,000 ++ / portion IDR 148,000 ++ / portion IDR 178,000 ++ / portion
Japanese Katsu and Curry Chicken or beef katsu with rice and curry	IDR 115,000 ++ / portion
Teriyaki Served with steamed Japanese rice and salad Chicken Teriyaki Beef Teriyaki Salmon Teriyaki *Price is subject to change based on market price	IDR 105,000 ++ / portion IDR 175,000 ++/ portion IDR 175,000 ++ / portion*
Prawn Tempura Fried prawn with tempura sauce (Japanese style) (4 pieces / portion)	IDR 135,000++ / portion

Seafood Tempura Prawn, snapper, baby calamari, vegetable with tempura sauce (4 pieces / portion)	IDR 130,000 ++ / portion
Snapper in Foil Served with mushrooms button, enoki and slices shitake with teriyaki sauce	IDR 130,000 ++ / portion
Prawn Tempura Udon2 pieces of fried prawn tempura served with udon Japanese style	IDR 148,000 ++ / portion
Indian Stall Vegetable biryani, whole chicken tandoori, lamb curry, vegetable masala, dhal, papads, selection of chutney and pickles	IDR 148,000 ++ / portion

Western

Beef Wellington Beef tenderloin baked in pastry with mushroom filling, red wine sauce (1 loaf = 10 portions)	IDR 1,800,000 ++ / loaf
Live Carved Smoked Salmon Smoked salmon, served with capers, onion, parsley and toast	IDR 130,000 ++ / portion
Oven Roasted Australian Beef Rib Eye Potato gratin, sautéed vegetables, red wine sauce and mustard (Minimum order 5 kg, 1 kg serves 10 portions) *price is subject to change based on market price	IDR 1,850,000 ++ / Kg*
Roasted Australian Prime Rib on the Bone Roasted baby potatoes, broccoli, mustard and mushroom gravy (Minimum order 5 kg, 1 kg serves 10 portions) *price is subject to change based on market price	IDR 2,190,000 ++ / Kg*
Roasted Wagyu Beef Rib Eye, MB5 Potato gratin, sautéed vegetables, red wine sauce and mustard (Minimum order 5 kg, 1 kg serves 10 portions) *price is subject to change based on market price	IDR 3,090,000 ++ / Kg*
Whole Slow Roasted Leg of Australian Lamb Natural gravy, ratatouille vegetables, roasted potatoes, and mint jelly (Minimum order 5 kg, 1 kg serves 10 portions) *price is subject to change based on market price	IDR 1,688,000 ++ / kg*
Slowed Cooking Boneless Short Rib Gratin potato, butter baby vegetable, york shire pudding, red wine sauce, black pepper sauce, mushroom sauce, horseradish, mustard, chili sauce, tomato ketchup	IDR 1,850,000 ++ / Kg
Pasta Station Penne, fusili and spaghetti, served with tomato sauce, Bolognaise sauce, cream sauce and condiments: Pesto, parmesan cheese and fresh basil	IDR 118,000 ++ / portion
Italian Station Penne, fusili and spaghetti, served with tomato sauce, Bolognaise sauce, cream sauce and condiments: Pesto, parmesan cheese and fresh basil pizza with sausage topping, chicken lasagna, mushroom arrancin	IDR 130,000++ / portion

Soup Puff Pastry – Zuppa Soup Cream of chicken and mushroom soup with puff pastry on top	IDR 108,000 ++ / portion
Seafood Thermidor Lobster, prawn, crab, calamari and fish Thermidor	IDR 135,000 ++ / portion
Lobster Thermidor (seasonal)	IDR 528,000 ++ / portion
 Salmon in Puff Pastry Beurre blanc with tomato concasse, and sauce marie louise (1 loaf = 10 portions) *price is subject to change based on market price 	IDR 1,980,000 ++ / loaf*
Caesar Salad station Fresh romaine lettuce, home made caesar dressing, Beef bacon bits, anchovy fillet, cherry tomato, parmesan shavings Additional topping :	IDR 98,000 ++ / portion
Sliced Chicken Smoked Salmon Grilled Prawns	IDR 10,000 ++ / pax IDR 20,000 ++ / pax IDR 25,000 ++ / pax

Chinese

	Chinese BBQ Stall Spicy calamari, coriander lamb, peking duck, sesame chicken and garlic beef from Chinese bbq oven, jelly fish salad, served with garlic, hoisin, black pepper and Sichuan sauce	IDR 120,000 ++ / portion
	Fried and Steamed Dim Sum Three (3) types of fried dim sum and three (3) types of steamed dim sum served with soya sauce and chili sauce	IDR 108,000 ++ / portion
	Fried Seafood Bar Breaded prawns, seafood spring roll, southern fried fish fillets, tartar sauce, chili sauce and ketchup	IDR 108,000 ++ / portion
	Hainanese Chicken Rice Steamed and roasted chicken with pandan rice, chili sauce, young ginger sauce and thick soya sauce	IDR 115,000 ++ / portion
	Vietnam Poh / Steam Boat Chicken, beef, kani Stick, prawn, seafood, meat ball, fish ball served with pok choy, Chinese cabbage, sliced carrot, shitake mushroom, leek sliced, beef and chicken stock Condiment: fish sauce, sesame oil, chili sauce, Thai sauce, peanut Sauce, tobacong, fresh coriander and chili padi	IDR 135,000++ / portion
	Noodle Soup Choice of Singapore laksa, beef wonton soup, Vietnamese pho ga (chicken) or pho bo (beef), la mien, served with traditional condiments	IDR 108,000 ++ / portion
41	^g Roasted Duck Pancake, spring onion, cucumber, special sauce, sliced chili (1 Duck = 10 portions)	IDR 1,200,000 ++ / whole
	JIA Signature Stall Pan fried carrot cake with all traditional condiments, deep-fried home made wonton with sweet and sour sauce	IDR 98,000 ++ / portion

Vegetarian

Vegetable Tempura Varieties seasonal vegetables including shitake mushroom, with tempura dipping sauce. (1 portion = 4 pieces)	IDR 88,000 ++ / portion
Vegetarian Nasi Goreng Kampung Vegetable fried rice served with sambal	IDR 88,000 ++ / portion
Vegetarian Bulgogi Stir fried vegetable bulgogi served with steamed rice	IDR 88,000 ++ / portion
Vegetarian Kong Pao Tofu Served with potato and fried or steamed mantau	IDR 88,000 ++ / portion
Vegetable Briyani Indian herb rice served with dhal curry, vegetable masala, papads and condiments	IDR 105,000 ++ / portion
Vegetarian Goanese Curry (Indian) Served with Indian palao	IDR 95,000 ++ / portion
Vegetarian Pasta Corner Choices of penne, fettuccini and spaghetti served with arabiata, aglio olio sauce or mushroom sauce	IDR 95,000 ++ / portion

Light and Sweet

A	Warm Apple Pie with Ice Cream Served with assorted sauce and condiments with rum raisin Ice cream	IDR 108,000 ++ / portion
AL.	Chocolate Lava with Vanilla Ice Cream Served with condiments	IDR 108,000 ++ / portion
	Waffles and Ice Cream Served with berry coulis, almond and condiments vanilla, chocolate and strawberry ice cream	IDR 108,000 ++ / portion
	Pancakes with Ice Cream Served with assorted sauces and condiments with selections vanilla, chocolate and strawberry ice cream	IDR 108,000 ++ / portion
	Crepes Suzette and Ice Cream Citrus and vanilla sauce, chocolate and strawberry ice cream	IDR 108,000 ++ / portion
	Cassata Ice Cream Cake (order by 10 pieces) Layered strawberry, chocolate and vanilla ice cream cake	IDR 108,000 ++ / piece
A.	Chocolate Fountain (minimum order 200 portions Dark chocolate served with fruits, cake and marshmallows to dip	IDR 108,000 ++ / portion
	Iced Coconut Pudding (seasonal)	IDR 115,000 ++/ portion
	Es Campur Condensed milk, cincau, rumput laut, cendol, kolang-kaling, cassava, fruit cocktail, syrup, jack fruit and crushed ice	IDR 85,000 ++ / portion
	Es Puter Choices of traditional ice cream served with black sticky rice, and bread rolls with chocolate condensed milk	IDR 85,000 ++ / portion
	Ice Cream Station (Ice Cream and Sorbet) Choose 6 ice cream flavors or 6 sorbet flavors or 3 ice creams, and 3 sorbets, served with assorted condiments	IDR 108,000 ++ / portion

Ice cream flavors available: chocolate, vanilla, strawberry, mango, chocolate chip, coconut, green tea, jack fruit, pistachio or rum raisin

Sorbet flavors available: mango, strawberry, orange, lime, lemon, lychee, watermelon or kiwi

l container of ice cream is good for 50 portions/scoops 6 containers to fill up the freezer = 300 portions/scoops minimum for the stall.

For further inquiries please contact our Wedding Specialists

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