



HYATT REGENCY BALI

MEETING & EVENT MENUS



Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. The breakfast buffet is at \$26++/ guest **Breakfast items are served on a rotating basis, offering a varied selection that changes daily

CEREALS

Cornflakes | Homemade Coconut Granola | Choco Pops | Fruit Loops | Grain Flakes | Weet Bix

YOGHURTS

Plain | Fruit Salad | Greek | Low Fat | Mango | Strawberry | Berry Chia Pudding

BAKERY & PASTRY

Croissant | Chocolate Croissant | Coffee bun | Mango Cruffin | Warm Buchteln with Vanilla Sauce | Hazelnut Bread | Ivorie Doughnut | Apple Oat Muffin | Pandan Bread | Pain Aux Raisin
Gluten Free options are available

DRIED FRUITS, NUTS & SEEDS

Cashews | Sunflower Seeds | Pumpkin Seeds | Shredded Coconut | Chia Seeds | Flax Seeds | Mango | Golden Raisins | Banana

LOCAL FLAVOUR

Nasi Goreng Sune Cekuh | Ayam Bakar Bumbu Bali | Urab Sayur | Kare Tahu | Bakmie Goreng | Tumis Sayur | Kweetiaw | Kambing Gulai | Mangut Ikan | Pork Sausage | Pork Bacon

FRUIT BAR

Watermelon | Papaya | Grape | Dragon Fruit | Pineapple | Honeydew | Passion Fruit | Apple | Banana | Snake Fruit | Tangerine | Guava | Avocado | Tamarilos | Mangosteen

COLD CUTS

Pork Leg Ham | Smoked Chicken Breast | Beef Ham Pastrami

CHEESE

Brie | Shankless | Manchego | Camembert | Raclette

SALAD BAR

Assorted Lettuce | Tomato Cherry Whole | Cucumber | Red Onion | Mix Pepper | Carrot | Shaved Fennel | Chick Peas | Red Raddish | Cous Cous
With thousand island and sesame soy dressing

EGG STATION

Ask our team to create your favorite egg dishes from the Live Egg Station

SOUP & NOODLE STATION

Ask our team to create your favorite egg dishes from the Live Soup & Noodle Station

SWEET STATION

French Toast | Classic Pancakes | Belgian Waffles | Poffertjes

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subject to additional charges. *Please note that menus for special events or weddings may differ from those featured here. Our culinary team will be pleased to tailor offerings in accordance with your event’s style, theme, and guest preferences.

Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All menus are valued at \$25++ for the designated day only, kindly choose one menu option.

MENU A

- Balinese Whole Fruit in Season
- Raspberry Eclair
- Mini Tuna Sandwich
- Coffee, tea, water, infused water
- Mini Cinnamon Roll
- Tahu Isi

MENU B

- Balinese Whole Fruit in Season
- Kroket Kentang
- Lemper Ayam
- Coffee, tea, water, infused water
- Indonesian Coffee Buns
- Chocolate Muffin

MENU C

- Balinese Whole Fruit in Season
- Sosis Solo
- Seafood Wonton
- Coffee, tea, water, infused water
- Fruit Danish
- Onde Onde

MENU D

- Balinese Whole Fruit in Season
- Vegetable Spring Roll
- Caramel Cake
- Coffee, tea, water, infused water
- Blueberry Muffin
- Roti Sobek Pandan

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice,

too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All menus are valued at \$25++ for the designated day only, kindly choose one menu option.

MENU A

- Balinese Whole Fruit in Season
- Vegetable Sandwich
- Coffee, tea, water, infused water
- Vanilla Profiterol
- Pastel Sayuran
- Cookie Of The Day

MENU B

- Balinese Whole Fruit in Season
- Apple Tart
- Coffee, tea, water, infused water
- Chocolate Eclair
- Vegetable Samosa
- Mix Nut

MENU C

- Balinese Whole Fruit in Season
- Chocolate Brownies
- Cookie Of The Day
- Bika Ambon
- Coffee, tea, water, infused water
- Risoles

MENU D

- Balinese Whole Fruit in Season
- Prawn Spring Roll
- Coffee, tea, water, infused water
- Batagor
- Brownies Kukus
- Cookie Of The Day

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Set Lunch

Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Kindly choose one of the menu options All menus are valued at \$60++ for the designated day only, kindly choose one menu option.

MENU A

- Sambal and Crackers
- Soto Ayam

MENU B

- Sambal and Crackers
- Laksa Seafood
- Javanese coconut curry, prawn, squid, fish cake, egg noodle,

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| Indonesian chicken soup, cabbage, egg, glass noodle |
| Seafood Mix Grill |
| King prawn, catch of the day, squid skewer, pelecing kangkung, sambal dabu-dabu,steamed rice |
| Lime Merengue Pie |
| Mandarin sherbet |

MENU C

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| Sambal and Crackers |
| Tahu Gejrot |
| Fried tofu, cucumber, bean sprout, tamarind dressing |
| Udang Woku |
| Grilled king prawn, turmeric, green chili, lemon, steamed rice |
| Pisang Goreng |
| Pandan kaya jam, brown sugar ice cream |

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| bean sprout |
| Ayam Bakar Taliwang |
| Urab Sayur, sambal Lombok, steamed rice |
| Dark Chocolate Brownies |
| Cashew nut, vanilla ice cream |

MENU D

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| Sambal and Crackers |
| Lumpia |
| Crispy fried vegetable spring roll |
| Sop Buntut |
| Braised AUS oxtail, carrot, potato, emping, steamed rice |
| Passion Fruit Cheese Cake |
| Yogurt ice cream |

*Rates are subject to 21% Indonesian government tax and service charge.*The 3-course set menu is offered from a starting rate, based on per person pricing, on food only. Additional courses and personalization are available upon request and may incur additional charges.*Menu items are for illustrative purposes only and may vary depending on the availability of fresh, seasonal ingredients. As such, substitutions or suitable alternatives may apply.*Customization and personalization are available upon request and may be subject to additional charges.*Please note that menus for special events or weddings may differ from those featured here. Our culinary team will be pleased to tailor offerings in accordance with your event’s style, theme, and guest preferences.

Lunch Buffet

Ideal for a lunch meeting with a minimum of 50 persons, our buffet menu feature Chef’s seasonal specialties including appetizer, sambal and crackers station, live soup, main course, and dessert. Kindly choose one of the menu options. All menus are valued at \$60++ for the designated day only, kindly choose one menu option.

MENU A

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| Appetizers |
| Urab Sayur Tuna Gohu Steamed vegetable, grated coconut, shallot, garlic, chili, raw sustainable tuna, lemongrass, kemangi |
| Sambal & Crackers |
| Sambal Ulek Sambal Colo-colo Shrimp Crackers Rice Crackers Vegetable Crackers |
| Live Soup |
| Soto Ayam Shredded chicken, cabbage, glass noodle, egg, turmeric broth |

MENU B

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| Appetizer |
| Chicken Noodle Salad Som Tam SaladGlass noodle, grill chicken, capsicum, coriander / Young papaya salad, green bean, tomato cherry, peanut, Nam Jim dressing |
| Sambal & Crackers |
| Sambal Ulek Sambal Colo-colo Shrimp Crackers Rice Crackers Vegetable Crackers |
| Live Soup |

Main Course

Ayam Bakar Taliwang | Ikan Bakar Sambal Dabu-Dabu | Sambal Goreng Udang Kentang | Tumis Sayuran | Nasi PutihSambal Lombok / Shallot, tomato, kemangi, chili, lime / Potato, carrot, green bean, sambal / Garlic, shallot, chili, bean sprout, carrot, long bean / Steamed White Rice

Dessert

Chocolate Layer Cake | Passion Fruit Merengue Tart | Slice Seasonal Fruit

MENU C

Appetizers

Gado-Gado | Salad Sari LautSteamed vegetable, tofu, rice cake, egg, peanut dressing / Prawn, squid, carrot, cucumber, yellow spice

Sambal & Crackers

Sambal Ulek | Sambal Colo-colo | Shrimp Crackers | Rice Crackers | Vegetable Crackers

Live Soup

Bakso Sapi Beef broth, tofu, cabbage, noodle

Main Course

Ayam Goreng Kalasan | Ikan Kuah Pasmol | Cumi Saus Mentega | Tumis Buncis Dan Wortel | Nasi Putih Turmeric, shallot, garlic, galangal, lemongrass / Yellow spice, tomato, kemangi / Chili, leek, onion, margarine / Soy, shallot, garlic, ginger / Steamed White Rice

Dessert

Chocolate Mousse | Apple Crumble | Slice Seasonal Fruit

Crab Corn Soup Sesame, spring onion, egg white

Main Course

Chicken Kung Pao | Hongkong Style Steamed Fish | Wok Fry Sesame Prawn | Vegetable Cap Cay | Nasi PutihCapsicum, onion, chili jam, cashew / Chili, leek, coriander, superior soya / Green bean, sesame oil / Wok fry mix vegetable, oyster sauce / Steamed White Rice

Dessert

Hongkong Egg Tart | Chinese Mango Pudding | Slice Seasonal Fruit

MENU D

Appetizers

Lawar Ayam | Pelecing Kangkung Bali spice, long bean, young jack fruit, sambal bawang / Water spinach, chili sambal

Sambal & Crackers

Sambal Ulek | Sambal Matah | Shrimp Crackers | Rice Crackers | Vegetable Crackers

Live Soup

Soup Ikan SanurPrawn, squid, catch of the day, tomato, cucumber, fried garlic

Main Course

Ayam Betutu | Ikan bakar Jimbaran | Bebek Goreng Ubud | Kacang Mekalas | Nasi PutihWrapped chicken in banana leaf, Bali spice, cassava leaf / Chili shallot, lemongrass, kaffir lime leaf, coconut oil / Shallot, garlic, lemongrass, galangal/ Bali spice, coconut milk / Steamed White Rice

Dessert

Es Daluman | Nastar Cake | Slice Seasonal Fruit

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Canapés

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of sweet and savory options for your attendees to enjoy. All menus are valued at \$45++ for the designated day only, kindly choose sweet or savory selections and pick 5 menu items.

SWEET SELECTIONS

- Chocolate Rocher
Dark chocolate filling
- Lemon Macaron
Lemon curd
- Vanilla Profiterol
Vanilla custard
- Chocolate Truffle
Chocolate ganache
- Raspberry Eclair
Raspberry chantily

SAVORY SELECTIONS

- Fish Sate Lilit
Sambal Matah
- Mushroom Arancini
Pesto mayo
- Lollipop Chicken Wings
BBQ sauce
- Vegetable Spring Roll
Spicy sambal dip
- Caprese Skewer
Basil Pesto
- Truffle Mushroom Quiche
Parmesan cheese
- Tuna Tataki
Teriyaki sauce
- Chinese Roasted Duck Bao
Hoisin Sauce
- Chicken Sambal Matah on Crackers
Emping melinjo

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International Set Menu

Designed to offer your attendees a premier restaurant experience in an event setting. This is an option designed to satisfy individual tastes and preferences with a designated International three-course menu. All menus are served with Housemade Artisanal Bread. All menus are valued at \$75++ for the designated day only, kindly choose one menu option.

MENU A

- Chicken Roulade
Pesto chicken mousse, asparagus, potato gratin

MENU B

- Caprese Salad
Tomato cherry, fresh mozzarella, pesto

Tuna Carpaccio
Capers, lemon, dill, rocket, herb paste

Crostata
Nonna’s baked apple tart, vanilla ice cream

MENU C

Crispy Haloumi
Spinach, quinoa, edamame, pumpkin seed pesto

Beef Ossobuco
Braised beef shank, polenta, carrot, celery, onion

Chocolate Budino
Italian chocolate pudding, whipped cream, sea salt, olive oil

Mediterranean Grill Seafood Plater
Tiger prawn, catch of the day, calamari, lemon, mix green

Vanilla Panna Cotta
Strawberry compote, cinnamon oat crumble

MENU D

Tuna Tataki
Sesame coated sustainable tuna, garden greens, shoyu dressing

Pan Seared Beef Tenderloin
Asparagus, potato gratin, beef jus

Caramel Semifreddo
Semi frozen mousse, caramelized nut

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Indonesian Set Menu

Designed to offer your attendees a premier restaurant experience in an event setting. This is an option designed to satisfy individual tastes and preferences with a designated Indonesian three-course menu. All menus are valued at \$65++ for the designated day only, kindly choose one menu option. All menu comes with complimentary crackers and sambal.

MENU A

Soto Ayam
Indonesian chicken soup, cabbage, egg, glass noodle

Seafood Mix Grill
King prawn, catch of the day, squid skewer, pelecing kangkung, sambal dabu-dabu,steamed rice

Lime Merengue Pie
Mandarin sherbet

MENU B

Laksa Seafood
Javanese coconut curry, prawn, squid, fish cake, egg noodle, bean sprout

Ayam Bakar Taliwang
Urab Sayur, sambal Lombok, steamed rice

Dark Chocolate Brownies
Cashew nut, vanilla ice cream

MENU C

Tahu Gejrot

MENU D

Lumpia

Fried tofu, cucumber, bean sprout, tamarind dressing

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Udang Woku

Grilled king prawn, turmeric, green chili, lemon, steamed rice

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Pisang Goreng

Pandan kaya jam, brown sugar ice cream

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Crispy fried vegetable spring roll

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Sop Buntut

Braised AUS oxtail, carrot, potato, emping, steamed rice

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Passion Fruit Cheese Cake

Yogurt ice cream

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International Buffet

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites from a range of international cuisines. All dinners include an Assortment of Bread, Coffee & Tea Service. All menus are valued at \$75++ for the designated day only, kindly choose one menu option and a minimum of 50 persons is required.

MENU A

Appetizer

Pineapple and Jicama Salad | Beetroot Arugula Salad | Chickpea Hummus | Tuna Nichoise Salad *Pomelo, garden greens, tomato cherry, citrus dressing / Roasted beetroot, rocket lettuce, orange segment, walnut, balsamic / Tahini, cumin, lemon / Sustainable tuna, garden greens, potato, red onion, tomato, citrus dressing*

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Live Soup

Roasted Mushroom Soup*Garlic cruton*

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Main Course

Braised Chicken | Grilled Catch Of The Day | Grilled Cajun Prawn | Baked Bolognese Pasta | Saute Mix Vegetable | Tomato Rice | Roasted Baby Potato *Red wine, thyme, onion, mushroom / Garlic Butter Sauce / Cajun spice, cream, butter / Fussili, beef ragout / Carrot, onion, mushroom, broccoli, cauliflower, yellow zucchini / Sundried tomato, olive oil, butter, herb / Garlic, onion, butter*

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Dessert

New York Cheesecake | Truffle Chocolate Mousse | Passion Fruit Tart | Carrot Cake | Slice Seasonal Fruit

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MENU B

Appetizer

Tomato Salad | Greek Salad | Pineapple and Jicama Salad | Classic Chicken and Potato Salad *Tri color tomato, olive oil, lime juice, sumac / Greek Salad / Capsicum, cucumber, olive, tomato cherry, feta cheese / Pineapple and Jicama Salad / Pomelo, garden greens, citrus dressin/ Mayonnaise, sour cream, spring onion*

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Live Soup

Roasted Pumpkin Soup*Garlic crouton*

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Main Course

Rosemary Grilled Chicken | Grilled Catch Of The Day | Braised Beef | Oven Baked Pasta | Saute Baby Green Bean | Pilaf Rice | Mashed Potato*Rosemary gravy / Pineapple Salsa / Carrot, potato, celery / Penne, mozzarella, basil tomato sauce / Garlic, onion, butter / Butter, dice vegetable / Butter, cream*

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Dessert

Chocolate Indulgence | Banana Upside Down | Strawberry Pannacotta | Classic Fruit Cake | Slice Seasonal Fruit

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MENU C

MENU D

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| Appetizer |
| Caprese Salad Green Quinoa Salad Beetroot Hummus Waldroff Salad <i>Tomato cherry, mozzarella, basil pesto / Pomelo, spinach, coriander, cucumber, balsamic dressing / Tahini, olive oil, cumin / Mayonnaise, apple, celery, raisin, walnut</i> |
| Live Soup |
| Prawn Chowder <i>Prawn, carrot, potato, celery, creamy broth</i> |
| Main Course |
| Grilled BBQ Chicken Braised Barramundi Lamb Shepherd’s Pie Spinach Ricotta Pasta Cauliflower Gratin Pilaf Rice Butter Glazed Baby Potato <i>Housemade bbq sauce / Tomato sauce, red onion, black olive, basil / Minced lamb, green pea, beans, potato / Pesto cream sauce / Garlic, onion, butter, bechamel / Butter, dice vegetable / Butter, onion, garlic, herb</i> |
| Dessert |
| Tutti Frutti Cheesecake Coconut Milk Chocolate Lemon Blueberry Tart Bread Pudding Slice Seasonal Fruit |

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Alcoholic Beverages

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

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| PACKAGE C (ADEQUATE) |
| Still and Sparkling Water Signature Iced Tea Chilled Juices Homemade Lemonade Local Beer House Wine (1 Red & 1 White) |

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| PACKAGE E (LAVISH) |
| Still and Sparkling Water Signature Iced Tea Fresh Juices Fresh Lemonade Local Beer House Wine (2 Red, 2 White & 1 Sparkling) House Pouring Spirits (Vodka, Gin, Rum, Tequila, Whisky) |

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| Appetizer |
| Chickpea Salad Caesar Salad Grill Prawn Salad Roasted Pumpkin Salad <i>Capsicum, red onion, coriander, cumin / Romaine lettuce, caesar dressing / Spice dressing, lime juice, tomato cherry, cucumber, tomato cherry / Balsamic dressing, feta cheese, spinach, raisin</i> |
| Live Soup |
| Creamy Tomato Soup <i>Tomato, cream, garlic crouton</i> |
| Main Course |
| Rosemary Grilled Chicken Grilled Mahi-Mahi Seafood Baked Pasta Beef Stroganoff Ratatouille Pilaf Rice Lyonnaise Potato <i>Rosemary gravy / Salsa Verde / Seafood Baked Pasta / Prawn, onion, tomato sauce, parmesan / Capsicum, mushroom, cream / Eggplant, pepper, onion, zucchini, tomato / Butter, dice vegetable / Butter, onion, garlic, herb</i> |
| Dessert |
| Berry Shortcake Pistachio Financier Green tea & Sesame Pannacotta Oreo chocolate pudding Slice Seasonal Fruit |

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| PACKAGE D (FINEST) |
| Still and Sparkling Water Signature Iced Tea Soft Drinks Homemade Lemonade Local Beer House Wine (2 Red, 2 White & 1 Sparkling) |

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| PACKAGE F (SUPREME) |
| Still and Sparkling Water Signature Iced Tea Chilled Juice Fresh Lemonade 1 Imported Beer & 1 Local Beer House Wine (2 Red, 2 White & 1 Sparkling) Premium House Pouring Spirits (Vodka, Gin, Rum, Tequila, Whisky) 3 Andaz’s Signature Cocktail |

BEVERAGE G (PICK YOUR OWN)
Personalized Tailored Bar Tab with Minimum Spend

BEER DRAUGHT
Prost | Bintang

48-hour reservation is required. Feel free to reach out to our Group Sales team for more information and tailored menu options.

Non-Alcohol Beverages

A variety of non-alcoholic beverages to keep you refreshed throughout the day.

PACKAGE A (RESTORING)
Still and Sparkling Water | Homemade Iced Tea | Homemade
Lemonade

PACKAGE B (BRACING)
Still and Sparkling Water | Signature Iced Tea | Soft Drinks |
Chilled Juices | Homemade Lemonade

48-hour reservation in advance is required. Feel free to reach out to our Group Sales team for more information and tailored menu options.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian