



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 \$20/ guest *** Breakfast menu varies 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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$17.2 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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$17.2 for the designated day only, kindly choose one menu option.

MENU A

- Balinese Whole Fruit in Season
- Vegetable Sandwich

MENU B

- Balinese Whole Fruit in Season
- Apple Tart

Coffee, tea, water, infused water
Vanilla Profiterol
Pastel Sayuran
Cookie Of The Day

MENU C

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

Coffee, tea, water, infused water
Chocolate Eclair
Vegetable Samosa
Mix Nut

MENU D

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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$45 for the designated day only, kindly choose one menu option.

MENU A

Sambal and Crackers
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

Sambal and Crackers
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

- 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

MENU D

- 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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$45 for the designated day only, kindly choose one menu option.

MENU A

- 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
- 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 B

- 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
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 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 Pesmol | 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

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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$35 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

SAVORY SELECTIONS

Fish Sate Lilit

Sambal Matah

Mushroom Arancini

Pesto mayo

Lollipop Chicken Wings

BBQ sauce

Vegetable Spring Roll

Spicy sambal dip

Caprese Skewer

Raspberry chantily

Basil Pesto

Truffle Mushroom Quiche

Parmesan cheese

Tuna Tataki

Teriyaki sauce

Chinese Roasted Duck Bao

Hoisin Sauce

Chicken Sambal Matah on Crackers

Emping melinjo

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$65 for the designated day only, kindly choose one menu option.

MENU A

Chicken Roulade

Pesto chicken mousse, asparagus, potato gratin

Tuna Carpaccio

Capers, lemon, dill, rocket, herb paste

Crostata

Nonna’s baked apple tart, vanilla ice cream

MENU B

Caprese Salad

Tomato cherry, fresh mozzarella, pesto

Mediterranean Grill Seafood Plater

Tiger prawn, catch of the day, calamari, lemon, mix green

Vanilla Panna Cotta

Strawberry compote, cinnamon oat crumble

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

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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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 \$75 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 C

- 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

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 D

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

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

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*

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 /*

/ Sustainable tuna, garden greens, potato, red onion, tomato, citrus dressing

Live Soup
Roasted Mushroom Soup *Garlic crouton*

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*

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

MENU C

Appetizer
Caprese Salad | Green Quinoa Salad | Beetroot Hummus | Waldroff Salad *Tomato cherry, mozzarella, basil pesto / Pomelo, spinach, coriander, cucumber, balsamic dressing / Tahini, olive oil, cumin / Mayonnaise, apple, celery, raisin, walnut*

Live Soup
Prawn Chowder *Prawn, carrot, potato, celery, creamy broth*

Main Course
Grilled BBQ Chicken | Braised Barramundi | Lamb Shepherd’s Pie | Spinach Ricotta Pasta | Cauliflower Gratin | Pilaf Rice | Butter Glazed Baby Potato *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*

Dessert
Tutti Frutti Cheesecake | Coconut Milk Chocolate | Lemon Blueberry Tart | Bread Pudding | Slice Seasonal Fruit

All prices are subject to 10% service charge and 11% government tax.48-hour reservation is required.

Pomelo, garden greens, citrus dressin/ Mayonnaise, sour cream, spring onion

Live Soup
Roasted Pumpkin Soup *Garlic crouton*

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*

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

MENU D

Appetizer
Chickpea Salad | Caesar Salad | Grill Prawn Salad | Roasted Pumpkin Salad *Capsicum, red onion, coriander, cumin / Romaine lettuce, caesar dressing / Spice dressing, lime juice, tomato cherry, cucumber, tomato cherry / Balsamic dressing, feta cheese, spinach, raisin*

Live Soup
Creamy Tomato Soup *Tomato, cream, garlic crouton*

Main Course
Rosemary Grilled Chicken | Grilled Mahi-Mahi | Seafood Baked Pasta | Beef Stroganoff | Ratatouille | Pilaf Rice | Lyonnaise Potato *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*

Dessert
Berry Shortcake | Pistachio Financier | Green tea & Sesame Pannacotta | Oreo chocolate pudding | Slice Seasonal Fruit



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian