



## 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

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### YOGHURTS

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

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### 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*

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### DRIED FRUITS, NUTS & SEEDS

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

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### LOCAL FLAVOUR

### COLD CUTS

Pork Leg Ham | Smoked Chicken Breast | Beef Ham Pastrami

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### CHEESE

Brie | Shankless | Manchego | Camembert | Raclette

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### 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*

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### EGG STATION

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

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### SOUP & NOODLE STATION

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

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

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## FRUIT BAR

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

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## SWEET STATION

French Toast | Classic Pancakes | Belgian Waffles | Poffertjes

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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

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Raspberry Eclair

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Mini Tuna Sandwich

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Coffee, tea, water, infused water

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Mini Cinnamon Roll

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Tahu Isi

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### MENU B

Balinese Whole Fruit in Season

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Kroket Kentang

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Lemper Ayam

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Coffee, tea, water, infused water

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Indonesian Coffee Buns

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Chocolate Muffin

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### MENU C

### MENU D

Balinese Whole Fruit in Season

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Sosis Solo

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Seafood Wonton

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Coffee, tea, water, infused water

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Fruit Danish

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Onde Onde

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Balinese Whole Fruit in Season

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Vegetable Spring Roll

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Caramel Cake

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Coffee, tea, water, infused water

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Blueberry Muffin

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

### MENU A

Balinese Whole Fruit in Season

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Vegetable Sandwich

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Coffee, tea, water, infused water

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Vanilla Profiterol

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Pastel Sayuran

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Cookie Of The Day

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### MENU B

Balinese Whole Fruit in Season

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Apple Tart

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Coffee, tea, water, infused water

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Chocolate Eclair

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Vegetable Samosa

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Mix Nut

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### MENU C

Balinese Whole Fruit in Season

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Chocolate Brownies

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Cookie Of The Day

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Bika Ambon

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Coffee, tea, water, infused water

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Risoles

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### MENU D

Balinese Whole Fruit in Season

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Prawn Spring Roll

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Coffee, tea, water, infused water

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Batagor

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Brownies Kukus

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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 \$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, pelicing kangkung, sambal dabu-dabu, steamed rice

Lime Merengue Pie

Mandarin sherbet

### 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 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 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

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## 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

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### Sambal & Crackers

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

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### Live Soup

**Soto Ayam** Shredded chicken, cabbage, glass noodle, egg, turmeric broth

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### Main Course

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

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### Dessert

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

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## MENU C

### Appetizers

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

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### Sambal & Crackers

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

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### Live Soup

**Bakso Sapi** Beef broth, tofu, cabbage, noodle

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### 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

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### Dessert

**Chocolate Mousse | Apple Crumble | Slice Seasonal Fruit**

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## MENU B

### Appetizer

**Chicken Noodle Salad | Som Tam Salad**Glass noodle, grill chicken, capsicum, coriander / Young papaya salad, green bean, tomato cherry, peanut, Nam Jim dressing

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### Sambal & Crackers

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

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### Live Soup

**Crab Corn Soup** Sesame, spring onion, egg white

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### Main Course

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

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### Dessert

**Hongkong Egg Tart | Chinese Mango Pudding | Slice Seasonal Fruit**

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## MENU D

### Appetizers

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

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### Sambal & Crackers

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

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### Live Soup

**Soup Ikan Sanur**Prawn, squid, catch of the day, tomato, cucumber, fried garlic

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### Main Course

**Ayam Betutu | Ikan bakar Jimbaran | Bebek Goreng Ubud | Kacang Mekalas | Nasi Putih**Wrapped 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

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### Dessert

**Es Daluman | Nastar Cake | Slice Seasonal Fruit**

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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*

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Lemon Macaron  
*Lemon curd*

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Vanilla Profiterol  
*Vanilla custard*

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Chocolate Truffle  
*Chocolate ganache*

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Raspberry Eclair  
*Raspberry chantily*

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### SAVORY SELECTIONS

Fish Sate Lilit  
Sambal Matah

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Mushroom Arancini  
Pesto mayo

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Lollipop Chicken Wings  
BBQ sauce

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Vegetable Spring Roll  
Spicy sambal dip

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Caprese Skewer  
Basil Pesto

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Truffle Mushroom Quiche  
Parmesan cheese

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Tuna Tataki  
Teriyaki sauce

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Chinese Roasted Duck Bao  
Hoisin Sauce

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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 \$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 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 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 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

### MENU B

## Soto Ayam

*Indonesian chicken soup, cabbage, egg, glass noodle*

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## Seafood Mix Grill

*King prawn, catch of the day, squid skewer, pelicing kangkung, sambal dabu-dabu, steamed rice*

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## Lime Merengue Pie

*Mandarin sherbet*

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## MENU C

### Tahu Gejrot

*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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## Laksa Seafood

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

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## Ayam Bakar Taliwang

*Urab Sayur, sambal Lombok, steamed rice*

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## Dark Chocolate Brownies

*Cashew nut, vanilla ice cream*

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## MENU D

### Lumpia

*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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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 Nicheise 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 crouton*

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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,*

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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



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 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*

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Live Soup

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

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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*

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Dessert

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

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

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## 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*

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Live Soup

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

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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*

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Dessert

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

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