

## **Program Christmas**

### **CHRISTMAS EVE DINNER**

**IDR 590K++/person**

**IDR 790 K++/person 1-hour Balinese Massage Include**

#### **Mondays, 24 December 2018**

Complimentary Free Flow Drink

Time : 6:30.pm to 7:00.pm

Venue : The Lounge

Entertainment : Bartender Juggling and offering preparation

Christmas Eve Dinner

Time : 7:00.pm to 9:00.pm

Venue : Terrace Restaurant

Menu : Set Dinner

Entertainment : Video Live Story of Ubud

### **Menu Cocktail party**

#### Finger bites Canapé

- Slice Tasmanian smoked salmon and feta cheese canapé  
On thousand island sauce
- Vegetarian Bruschetta
- Tiramisu triples / Chicken breaded top with guacamole

CHRISTMAS DINNER MENU  
24 December 2018

Cocktail party

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On thousand island sauce
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AMUSE BOUCHE

Crispy fried battered bean cake Balinese spice paste sambal terasi  
And dipping curry grissini in sweet basil pesto

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SAMBAL UDANG MADU

Marinated skewered tiger prawn in honey garlic soy sauce  
Fresh farm mixed salad, tomato salsa and sweet cassava  
crackers

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CHICKEN HERB RAVIOLI SOUP

The classic chicken soup consists of a clear chicken broth with pieces of chicken and  
vegetables  
additions dumpling composed of a filling pasta dough use local spice minced chicken  
and  
processed cheese

Mango and lemon sherbet  
On crispy meringue

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KAMBING GULING BUMBU REMPAH DAN SALMON LADA HITAM

Pan-fried and roasted New Zealand lamb rack in Gulai space paste and salmon fillet  
Marinated with coriander crust and black pepper on puree purple potatoes  
Sautéed asparagus and splash of tomato chili lime sauce

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SWEET TEMTATIONS

Balinese Black Sticky Rice Pudding with Palm Sugar crepes caramelized fruit  
and pumpkin custard coconut sauce