

Program New Year

NEW YEAR'S EVE GALA DINNER

IDR 790 K++/person

IDR 990 K++/person 1hour Balinese Massage Include

Monday, 31 December 2018

Complimentary Free Flow Drink

Time : 7.30.pm to 8.00.pm

Venue : The Lounge

Entertainment : Bartender Juggling and offering preparation

New Year's Eve Gala Dinner

Time : 8.00pm to 9.30pm

Venue : Terrace Restaurant

Menu : BBQ Buffet Dinner

Entertainment : Live Video of an old story of Ubud in 1935 - 1978

COUNTDOWN TO 2019

Time : 9.30pm until finish

Venue : The Lounge

Entertainment : Balinese Dance

NEW YEAR EVE DINNER

BBQ BUFFET DINNER

BREAD STATION

Includes a variety of freshly baked breads and rolls, herb butter and a selection of vegetarian dips

APPETIZER AND SALAD STATION

Field Mixed Greens and Julienne Vegetables with House Dressing

Tomato Salad with Feta Cheese, Cucumber and Olives

Rustic Caesar Salad with roasted chicken and Home Made Croutons

VIETNAMESE SUMMER ROLLS, THAI STYLE SEARED RARE BEEF SALAD,

INDONESIAN GADO-GADO ROLL

BALINESE CHICKEN AND BEAN SALAD, PASTA AND TURKEY PASTRAMI SALAD,

SOUP

SOP BUNTUT

INDONESIAN FAVORITE SOUP

Clear Consommé oxtail soup a local use complex spice paste combined carrot and potato,

Lemongrass aromatic kaffir lime leaf

LIVE STATION

GRILLED CHICKEN SATE- Skewered of chicken in Balinese paste and peanut sauce

LAMB BROCHETTE – Skewered lamb, onion, pepper and capsicum sweet dipping sauce,

BBQ PORK SPARE –RIB- Balinese honey spice paste

BLACK PEPPERED DIPP TIGER PRAWN- Marinated sweet spicy black tiger prawn

MAIN DISHES

INDONESIAN FAVORITE FOOD

RENDANG- Indonesian slow roasted beef in local spices

NASI GORENG- Fried rice combined with mixed vegetable

DESSERTS

Raspberry and mango mouse sponge cake with crispy cereal praline

Strawberry Compote

Crème BRULEE

Cheese Cake with STRAWBERRY

PISANG KEJU-Fried bananas with a Vanilla and grated cheddar cheese

KELEPON-Sticky rice cake ball with fresh grated coconut

SEASONAL SLICE FRESH FRUIT