

IN-VILLA BBQ

M E N U

TO PLACE YOUR ORDER,
PLEASE DIAL #4

IN VILLA BARBECUE

To avoid disappointment, we highly recommend minimum
24 hours advance reservation

FAMILY BBQ

IDR 550 per person

SALADS

Mixed Green Salad With Balsamic Vinaigrette
Apple Coleslaw With Chili Mayo
Potato & Mustard Salad

FROM THE GRILL

Buffalo Chicken Wing In Bbq Sauce
Lamb & Vegetable Kebab
Baby Back Ribs With Texas Bbq Sauce
Mini Beef Burger
Hot Dog

CONDIMENTS

BBQ Sauce
Grilled Sweet Corn
Crusty Baguette
Baked Potato With Sour Cream & Melted Cheese

DESSERT

Sliced Fruit Platter
Taro Cake With Orange Jelly & Chantilly Cream

AUSSIE STYLE BBQ

IDR 700 per person

SALADS

Organic Baby Lettuce With Balsamic & Olive Oil
Chicken Salad, Cucumber, Mint & Apple
Beetroot Coleslaw

FROM THE GRILL

Jumbo Ocean Prawns
Wagyu Fillet Mignon
Handmade Sausages & Rissoles

CONDIMENTS

Sautéed Mushrooms
Whiskey BBQ Sauce
Crusty Baguettes
Grilled Vegetable Kebab
Potato Salad With Condiments & Dressings

DESSERT

Sliced Fruit Platter
Chocolate Fondant Cake
Shots Of Mixed Homemade Ice Cream & Sorbet

STEAK & LOBSTER BBQ

IDR 900 per person

SALADS

Organic Baby Lettuce With Balsamic Vinaigrette

Jumbo Prawn Cocktail

Lobster, Prawn & Crab Cake With Citrus Mayo

FROM THE GRILL

Fresh Bamboo Lobster With Beurre Blanc

Wagyu Fillet Mignon Wrapped With Pancetta

7 Herbs Marinated Sirloin

CONDIMENTS

Garlic & Herbs Butter

Whiskey BBQ Sauce

Crusty Baguette

Lemon Grilled Sweet Corn

Baked Potato With Sour Cream & Melted Cheese

DESSERT

Sliced Fruit Platter

Taro Cake With Orange Jelly & Chantilly Cream

Shots Of Mixed Homemade Ice Cream & Sorbet

ASIAN SEAFOOD BBQ

IDR 650 per person*

SALADS

Vietnamese Vegetable Rice Paper Roll, Nuoc Cham Dip

Asian Tuna Salad Served On Betel Leaf

Grilled Fish Cakes, Pickles, Coriander

FROM THE GRILL

Half Sea Lobster With Garlic & Lesser Galangal Spiced

Whole Baby Snapper With Sweet Spicy Sambal

Fresh Mud Crab, Shallot & Ginger Spiced

Grilled Ocean Prawn With Sweet & Spicy Chili Bean

CONDIMENTS

Steamed Jasmine Rice

Tempe Crackers

Sambal Matah

Acar Sayuran

DESSERT

Steamed Pumpkin Cake

Batun Bedil - Sweet Chewy Cassava Bullet

Sliced Fruit Platter

BALINESE / INDONESIAN BBQ

IDR 650 per person

SALADS

Gado-gado Saus Kacang
Vegetable salad with peanut sauce

Tum Be Siap
Spiced Balinese chicken parcel

Otak-otak Ikan
Grilled wrapped fish cake in banana leaf

Lemper Ayam
Grilled glutinous rice with sweet chicken filling

FROM THE GRILL

Sate Campur
Pork, chicken, and squid satay in Balinese spices

Pepes Ikan Kemangi
Grilled fish and lemon basil in banana leaf

Sapi Sambal Serai
Char grilled beef in lemongrass paste

Udang Bakar Madu
Grilled prawn in honey chili spices

CONDIMENTS

Nasi Kuning
Turmeric & coconut steamed rice

Sambal Matah
Balinese chili salsa

Acar
Vegetables pickled

Sambal Bajak
Indonesian chili paste

Krupuk Tempe
Soy bean crackers

DESSERT

Buah Campur
Sliced fruit platter

Bubuh Injin
Black glutinous rice sweet porridge with coconut broth

VEGETARIAN BBQ

IDR 450,000 ++ per person

STARTER

Fresh vegetable rice paper roll
Vegetarian nouc cham dip

Garlic flat bread
Potato curry, tomato, onion, chili flakes

FROM THE GRILL

Spiced BBQ bean wrapped
Shredded lettuce, capsicum, onion and spiced baked bean

Haloumi skewer
Moroccan eggplant jam, raisin, olive

Baked potato
Sour cream and cheese

Aubergine melting parcel
Fresh mozzarella, tomato, basil, pesto

Stuffed capsicum
Mushroom risotto

Lemon and coriander grilled corn
Grilled vegetable Tikka

DESSERT

Chocolate fondant
with caramel ice cream

Tropical slice fruit