IN-VILLA BBQ

MENU

TO PLACE YOUR ORDER,
PLEASE DIAL #4



IN VILLA BARBECUE

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

Add IDR 199k** for 1 pitcher Bintang

Add IDR 199k** for 1 Jug of Red or White Sangria

Add IDR 299k** per person for 1-hour free flow house wine (red/white)

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 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