

## BBQ BUFFET MENU

### MENU INDONESIAN

#### COMPOUND SALAD

Selada Ayam Pelalah

*Spicy chicken salad*

Tuna Sambel Matah

*Balinese tuna salad with lemongrass relish*

#### SALAD BAR

*Mix lettuce, sliced onion, cucumber, capsicum, carrot, black olive*

#### DRESSING

*Cocktail dressing, thousand islands, olive oil*

#### SOUP

Sup Jagung Muda

*Sweet corn soup with egg drop*

#### LIVE GRILLED STATION

Sapi Bakar Bumbu Ketumbar

*Grilled beef loin, coriander spice marination*

Udang Bakar

*Grilled prawn chilli marination*

Ayam Bakar Bumbu merah

*Grilled chicken, sweet soya & chili sambal marination*

Ikan Bakar Bumbu Kemiri

*Charcoal grilled fish fillet, candlenut spice marination*

Sate Campur

*Charcoal grilled chicken satay, beef satay and lilit in bamboo skewer*

#### HOT DISHES

Jagung Bakar Pedes Manis

*Grilled sweet corn cob*

Tumis Sayur Campur

*Sautee mix vegetable with garlic and oyster sauce*

Nasi Kebuli Ayam

*Chicken biryani rice*

Nasi Putih



## CONDIMENTS

Aneka Sambal/ Assorted Indonesian Chilli Sambal  
*Sambal dabu-dabu, sambal matah, sambal mbe, sambal kecap*

## DESSERT

Assorted Seasonal Fresh Fruits

*Irisan buah segar*

Kue Wajik Pandan

*Sweet steamed pandanus sticky rice with coconut milk*

Sentiling

*Steamed cassava cake with coconut grated*

Dadar Gulung Pisang Coklat

*Chocolate crepes with banana filling*

Pisang Rai

*Coated Banana Steam cake*

Es Teler

*Avocado coconut jackfruit iced dessert*

