



FLAVOURS OF INDONESIA

14 – 17 AUGUST



Image is for illustration purposes only.

HIGHLIGHTS

Gohu Ikan

Rujak Pengantin

Savoury Tartlets

Tajima Ribeye (Grain-Fed Kuroge Wagyu), Indonesian-Style Marinade

Indonesian Steak Marinade, Sweet Soy Sauce, Minced Shallots, Minced Garlic, Grated Ginger, Tamarind Juice, Ground Coriander, Ground Black Pepper, Palm Sugar

Samsam Guling Bali

Balinese-Style Crispy Roasted Rolled Pork Belly with Balinese Base Genep

Wagyu Beef Steamship, Indonesian-Style Marinade

Indonesian Steak Marinade, Sweet Soy Sauce, Minced Shallots, Minced Garlic, Grated Ginger, Tamarind Juice, Ground Coriander, Ground Black Pepper, Palm Sugar

Whole Baby Lamb, Indonesian-Style Marinade

Whole Pig, Indonesian-Style Marinade

Smoked & Slow-Roasted Lumina Lamb Leg with Indonesian Spices

Indonesian Satay Experience

Sate Ayam, Sate Kambing, Sate Kulit, Sate Lilit, Plecing Kangkung, Sate Ati Ampela, Sate Padang

Indonesian Grilled Seafood

Tuna Collar, Pepes Kian, Clams, White Fish, Squid

Batagor Bandung

Fried Fish Dumplings, Peanut Sauce

Martabak Telur

Savoury Pancake with Minced Meat, Eggs, Scallions & Spices

Indonesian Soups

Sop Buntut | Sop Iga | Sup Merah | Rawon | Soto Banjar | Sup Ikan Sanur

Beef Cheek Rendang

Ayam Goreng Lengkuas

Ayam / Ikan Woku

Nasi Gila Menteng

Cumi Goreng Tepung

Gulai Tunjang

Ikan Bakar Jimbaran

Ayam Pop

Ayam Bumbu

Cumi Cabe Ijo

Udang Saus Padang

Nasi / Mie Goreng Jawa

Nasi Goreng Merah

Nasi Kuning

Telur / Terong Balado

Gulai Daun Singkong

Opor Tahu

Bakwan Sayur

Tempe Mendoan

Tahu Goreng Kremes

Lawar Bali

Mie Ayam Wonogiri

Javanese Egg Noodles Topped with Turmeric Braised Chicken,
Served with Fragrant Chicken Broth

Mie Celor Palembang

Palembang Signature Noodles in a Rich Prawn & Coconut Broth with Garlic,
Shallots, Celery, Spring Onions

Laksa Bogor

West Javanese Coconut Noodles Soup with Lemongrass, Galangal,
Kaffir Lime Leaves, Coconut Milk, Aromatic Spices

SEAFOOD ON ICE

Boston Lobster, Crayfish, Atlantic Snow Crab, Tiger Prawns, Greenland Shrimps, Atlantic Blue Mussels, Venus Clams, Chilean Half-Shell Scallops, Abalone & Alaskan King Crab (Weekends Only)

Dips & Condiments

Homemade Thai Green Chilli Sauce, Honey Mustard,
Vietnam Ginger Fish Sauce, Cocktail Sauce, Lemon Wedges

COLD DISHES

Gohu Ikan

Rujak Pengantin

Gado Gado, Peanut Sauce

Kerabu Salad, Wing Beans, Red Guava

Caprese With Heirloom Tomatoes & Fresh Mozzarella, Balsamic, Fresh Basil

Caesar Salad in Parmesan Wheel

CHINESE MARINATED COLD DISHES

Stem Lettuce, Cucumber, White Cabbage, Lotus Root, Shanghainese Kao Fu

INDONESIAN LIVE COOKING

Savoury Tartlets

Pulled Beef Rendang, Ayam Betutu, Smoked Duck Betutu

CALIFORNIAN SALAD BAR

Mesclun, Coral Lettuce, Sweet Peppers, Tomatoes, Japanese Cucumber,
Corn Kernels, Quinoa, Wild Rice, Asparagus Spears, Quail Eggs,
Smoked Chicken, Tuna in Oil

Dressings

Caesar | Thousand Island | Citrus Vinaigrette | Goma | Olive Oil | Balsamic

Kalamata Olives

Marinated Peppers

Sun-Dried Tomatoes

Grilled Artichokes

SASHIMI & SUSHI

Atlantic Salmon (Sustainable), Octopus, Yellowfin Tuna

Tamaki, Gunkan, Maki Rolls

Shoyu | Wasabi | Pickled Ginger

JAPANESE GRILLED

Chicken Yakitori, Aburi Station

JAPANESE COLD

Soba, Spring Onions, Wasabi, Nori

Prawn Tempura | Breaded Oysters | Chicken Karaage

CHEESES & BREADS

Morbier, Gubbeen, Münster, Brillat-Savarin, Banon, Stilton

Walnuts, Raisins, Cranberries, Kiwi, Guava, Fig Jam, Strawberry Jam,
Bread Sticks, Crackers

Australian Fresh Honeycomb

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental,
Multi-Seed, Mustard, Mediterranean Focaccia, Cereals Sourdough,
Rye Sourdough, Walnut Cranberry Red Wine

SMOKED FISH & CHARCUTERIE

Smoked Salmon (Sustainable), Hot-Smoked Salmon with
Crème Fraîche & Horseradish,

Truffle Salami, Pastrami, Rosette, Black Forest Ham, San Daniele Ham

Pâté en Croûte | Tuna Tataki, Soy Emulsion | Foie Gras Terrine

Capers

Sweet Shallots

Pickled Onions

Cornichons

Onion Marmalade

INTERACTIVE STATION

Tajima Ribeye (Grain-Fed Kuroge Wagyu), Indonesian-Style Marinade

Indonesian Steak Marinade, Sweet Soy Sauce, Minced Shallots, Minced Garlic,
Grated Ginger, Tamarind Juice, Ground Coriander, Ground Black Pepper, Palm Sugar

Spinach Ravioli | Pumpkin Tortellini | Clarified Butter in Parmesan Wheel

CARVERY

Samsam Guling Bali

Balinese-Style Crispy Roasted Rolled Pork Belly with Balinese Base Genep
Sustainable Norwegian Salmon Wellington

ROTISSERIE AT OUTDOOR GARDEN

Wagyu Beef Steamship, Indonesian-Style Marinade

Indonesian Steak Marinade, Sweet Soy Sauce, Minced Shallots, Minced Garlic,
Grated Ginger, Tamarind Juice, Ground Coriander, Ground Black Pepper,
Palm Sugar

Whole Baby Lamb, Indonesian-Style Marinade

Whole Pig, Indonesian-Style Marinade

Smoked & Slow-Roasted Lumina Lamb Leg with Indonesian Spices

INDONESIAN GRILL STATION

Indonesian Satay Experience

Sate Ayam, Sate Kambing, Sate Kulit, Sate Lilit, Plecing Kangkung,
Sate Ati Ampela, Sate Padang

Indonesian Grilled Seafood

Tuna Collar, Pepes Kian, Clams, White Fish, Squid

STREET FOOD

Batagor Bandung

Fried Fish Dumplings, Peanut Sauce

Martabak Telur

Savoury Pancake with Minced Meat, Eggs, Scallions & Spices

HOT SIDES

Baby Carrots with Honey Glaze

Potato Gratin

Eggplant Parmigiana

Broccolini with Échiré Butter

Snow Peas with Bacon Bits

SOUPS

Lobster Bisque, Chinese Herbal Soup

Indonesian Soups

Sop Buntut | Sop Iga | Sup Merah | Rawon | Soto Banjar | Sup Ikan Sanur

INDONESIAN

Hot Dishes

Ayam Goreng Lengkuas

Beef Cheek Rendang

Ayam / Ikan Woku

Nasi Gila Menteng

Cumi Goreng Tepung

Gulai Tunjang

Ikan Bakar Jimbaran

Ayam Pop

Ayam Bumbu

Cumi Cabe Ijo

Udang Saus Padang

Rice & Vegetables

Nasi / Mie Goreng Jawa

Nasi Goreng Merah

Nasi Kuning

Telur / Terong Balado

Gulai Daun Singkong

Opor Tahu

Bakwan Sayur

Tempe Mendoan

Tahu Goreng Kremes

Lawar Bali

INDONESIAN NOODLES STATION

Mie Ayam Wonogiri

Javanese Egg Noodles Topped with Turmeric Braised Chicken,
Served with Fragrant Chicken Broth

Mie Celor Palembang

Palembang Signature Noodles in a Rich Prawn Coconut Broth with Garlic,
Shallots, Celery, Spring Onions

Laksa Bogor

West Javanese Coconut Noodles Soup with Lemongrass, Galangal,
Kaffir Lime Leaves, Coconut Milk, Aromatic Spices

LEVANTINE

Hummus, Baba Ghanouj, Tarator, Harissa, Raheb Salad, Carrot Salad,
Levantine Pickles, Fattoush,

Cheese Fatayer, Pita Bread, Chicken Shawarma, Moussaka, Falafel,
Kharouf (Lamb with Couscous)

Batata Harra (Potatoes with Harissa Sauce)

SWEETS

Levantine Desserts

MAINLAND CHINA LIVE STATION

Kong Bak Bao

Braised Pork Belly in Chinese Steamed Bun

Shanghainese Fried Buns

With Pork Filling

Hangzhou Mini Dumplings

Dried Seaweed & Sakura Shrimps

Northern China Fried Dumplings

Aged Vinegar, Chilli

Beijing Duck

Chinese Crepes, Cucumber, Leek, Beijing Duck Sauce

SINGAPORE

CHINESE

Chilli Crab

LIVE NOODLES STATION

Laksa

INDIAN

Vegetable Biryani

Butter Chicken

Goan Fish Curry

Dhal

Vegetable Bhaji

Naan Bread