ISLAND ROMANCE

CELEBRATE LOVE WITH AN UNFORGETTABLE ROMANTIC BEACH DINNER AGAINST MAGICAL SUNSET-HUED SKIES. THE LAGUNA OFFERS THE PERFECT SETTING FOR AN INTIMATE DINNER WITH A MAJESTIC OCEAN BACKDROP ON A PRISTINE STRETCH OF PRIVATE BEACH. DELIGHT IN A 3 OR 5 COURSE EXQUISITE DINNER UNDER THE BALINESE MOONLIGHT.
5-COURSE MENU

1ST COURSE

Spiny lobster – slow poached
Crabmeat and Bali black rice salad, Pinot noir jus, drizzled with rosemary oil
or
Tataki of Ahi tuna
Warm mango chili salad, snow pea sprouts, wasabi balsamic reduction herb micro greens, sprinkled with Togarashi peppers
or
Chinese roasted duck breast
Light young ginger, hoisin glace, brioche toast, raspberry sea salt

2ND COURSE

Double boiled chicken herbal broth
Delicate dumplings filled with chicken and ginger ragout, crunchy sprouts, edamame beans and fresh coriander leaves
or
Light lobster bisque
Crabmeat and fish quenelles, fresh herb, lime foam
or
Scallops – char grilled
Crabmeat dumplings, fresh coriander leaves, enoki mushroom served in a herbal broth

3RD COURSE

Tasmanian salmon confit
Avruga caviar beurre blanc, wilted spinach, crispy leeks, wasabi mayonnaise espuma
or
Pan seared foie gras
Chinese roasted duck breast, light young ginger hoisin glace, red wine jelly, brioche toast, raspberry sea salt
or
Lobster tail – adobo glaze
Stir-fried spring vegetables, basmati rice espuma

4TH COURSE

Lamb loin – grain fed
Slow roasted, caramelized rhubarb, citrus braised fennel, parsnip purée, natural meat jus
or
Lobster thermidor
Whole lobster flambe with Cognac, creamy mushroom mustard sauce, spinach
or
Victorian beef tenderloin – prepared medium
Coated in portobello mushrooms, green asparagus, and baby turnip fondue, mousseline potato, shaved summer black truffles, natural meat jus

5TH COURSE

Valrhona and Grand Marnier bitter chocolate gateau
Ball vanilla bean ice cream, air dried orange chip, ivory milk foam
or
Slow roasted mango crumble
orange sherbet and sugar swirl
or
Strawberry basil parfait
hang yoghurt sorbet, pistachio crumble

Food only: IDR 2,150,000 per couple
Wine package: IDR 1,250,000 per couple

IN OUR EFFORT TO FULFILL YOUR EXPECTATIONS, PLEASE INFORM OUR STAFF SHOULD YOU HAVE SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.

PRICES ARE SUBJECT TO 11% GOVERNMENT TAX AND 10% SERVICE CHARGE.
3-COURSE MENU

1ST COURSE

Pan seared foie gras
Chinese roasted duck breast, light young ginger hoisin glace, red wine jelly, brioche toast, raspberry sea salt

or

Scallops – char grilled
Crabmeat dumplings, fresh coriander leaves, enoki mushroom served in a herbal broth

or

Warm Bali lobster
In sauce “Nage” with green asparagus tips, slow roasted cherry tomatoes, Avruga pearls

2ND COURSE

Lobster thermidor
Whole lobster flambé with Cognac, cooked in a creamy mushroom mustard sauce and spinach

or

Victorian beef tenderloin – prepared medium
Coated in portobello mushrooms, green asparagus, and baby turnip fondue, mousseline potato, shaved summer black truffles, natural meat jus

or

Grain-fed lamb loin
Slow roasted, caramelized rhubarb, citrus braised fennel, parsnip purée, natural meat jus

3RD COURSE

Slow roasted mango crumble
orange sherbet and sugar swirl

or

Valrhona and Grand Marnier bitter chocolate gateau
Bali vanilla bean ice cream, air dried orange chip, ivory milk foam

or

Strawberry basil parfait
hang yoghurt sorbet, pistachio crumble

Food only: IDR 1,750,000 per couple
Wine package: IDR 1,250,000 per couple

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PRICES ARE SUBJECT TO 11% GOVERNMENT TAX AND 10% SERVICE CHARGE.