



THE LAGUNA
RESORT & SPA
NUSA DUA, BALI

THE
LUXURY
COLLECTION

FIVE COURSE SET MENU

THE LAGUNA
A LUXURY COLLECTION RESORT & SPA, NUSA DUA, BALI
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FIVE COURSE SET MENU – 1

Tuna tartare

Green asparagus, soft quail egg, organic micro herbs,
virgin olive oil, citrus emulsion and sea salt flakes

Double boiled chicken herbal broth

Delicate dumplings filled with chicken and ginger ragout, crunchy sprouts,
edamame beans and fresh coriander leaves

Grilled Victorian beef sirloin

With roasted button mushrooms, potato gratin,
vegetable fondue, onion jam and natural beef jus

Italian Talagio cheese

Walnut bread and honey-poached pears in an enchanting
Balsamic reduction

Valrhona bitter chocolate mousse

Local grown tangerines and almonds in light Grand Marnier syrup,
tangerine sherbet and sesame tuile

Coffee or tea

Homemade white chocolate truffles

FIVE COURSE SET MENU – 2

Chinese style roasted duck breast

Organic greens, light hoisin vinaigrette, spring onion and red chili oil

Light lobster bisque

Crabmeat and fish quenelles nuanced with
fresh herbs and a light lime foam

Crispy skin sea bass

Chinese cabbage rolls, pink peppercorn and homemade citrus compote,
crustacean bisque

Free-range chicken breast

Baby bok choy, natural meat jus and fresh tarragon leaves

Praline ice soufflé with pistachio espuma

Dark rum-raisins and mixed-nut compote

Coffee or tea

Homemade white chocolate truffles

FIVE COURSE SET MENU – 3

Locally caught deep sea scallop carpaccio

Red radish, slow roasted cherry tomatoes, ceviche marinade and coriander oil

Doubled boiled crab consommé

Slow poached barramundi, enoki mushrooms and edamame beans nuanced with kaffir lime oil

River lobster tail

Sauce nage, fresh salmon roe and dill oil

Slow braised Wagyu beef cheeks

Glazed root vegetables and an exquisite Shiraz red wine meat reduction

Malibu liquor marinated fresh strawberries

Nata de coco jellies and fresh made coconut ice cream sprinkled with cocoa nibs

Coffee or tea

Homemade white chocolate truffles

FIVE COURSE SET MENU – 4

Carpaccio of black cod and locally caught yellow fin tuna

Salmon roe vinaigrette, aged balsamic, fresh pomegranate,
organic micro leaves and lemon sea salt

Vine ripened tomato consommé

Veal tortellini, cannellini beans, basil oil

Pacific salmon confit

Creamy mushroom risotto topped with
shaved grana padano cheese and fresh basil oil

Victorian beef tenderloin (prepared medium)

Ox-tail filled morel mushrooms, green asparagus and potato purée
in a Georges Duboeuf red wine reduction

Our chef's enchanting chilled white chocolate fondant

Pistachio crumble, strawberry liquid

Coffee or tea

Homemade white chocolate truffles

FIVE COURSE SET MENU – 5

Chinese style roasted Peking duck

Szechuan pepper orange compote, wild arugula and coriander leaves
in a light hoisin vinaigrette

Poached river lobster tail

Crabmeat and black rice salad with a hint of rosemary oil

Rack of lamb coated with portobello mushrooms

Foie gras crumble, parsley potato cake, fresh thyme and Shiraz sauce

Brulée of matured Pont LeVec cheese

Barthelemy poached pear, young frisée, crispy walnut bread

Our chef's unforgettable tamarillo ice soufflé

Local rhubarb in vanilla syrup,
low fat yoghurt sherbet and a delicate mint foam

Coffee or tea

Homemade white chocolate truffles