



SET DINNER MENU





# SET MENU DINNER

++ Tax and Service Charges

IDR 675,000 ++

Min 40 Guests

Up to 150 pax

min 1 week notice

More than 150 pax

min 2 weeks notice

## ITALIAN

### Farm House Salad

Fresh mozzarella, goat cheese, garden vegetables, San Daniel ham, green leaves, basil, virgin olive oil, balsamic reduction & tapenade crouton

### Tasmanian Salmon

Slow cooked salmon w oyster mushroom, crushed zucchini, corn fritter, cherry tomatoes, orange sauce, red wine vinaigrette, fresh basil & arugula

### Classic Tiramisu

Italian cheese cake w coffee sponge, cocoa, mascarpone cream cheese & cappuccino gelato

## FRENCH

### Jimbaran Prawns

Grilled tiger prawn, crushed fennel salad, orange-ginger emulsion & exotic fruit chutney w fresh coriander

### Organic Poultry

Roasted chicken breast filled w tartufade, garlic potato puree, ratatouille, red wine sauce w grilled shallot & truffle oil

### Opera Cake

Classic French pastry w dark chocolate ganache, coffee cream, almond sponge & raspberry sorbet

## SOUTH EAST ASIA

### Thai Beef Salad

Seared Australian beef, young papaya, cabbage, radicchio, paprika, cucumber, bean sprouts, onion, coriander, mint, chili, peanut, sweet & sour dressing

### Mahi-Mahi & Prawn

Grilled mahi-mahi & prawn lemongrass skewer marinated w sweet chili sauce, Asian green vegetables, coconut rice, sambal matah & pumpkin puree

### Exotic Fruit Salad

Pomello, dragon fruit, mangosteen, longan, passion fruits, banana, mango nectar, Valhrona milk chocolate, cashew nut caramel & sorbet

# SET DINNER MENU

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IDR 875,000 ++

Min 40 Guests

Up to 150 pax

min 1 week notice

More than 150 pax

min 2 weeks notice

## MEDITERRANEAN

### “Black Angus” Beef Carpaccio

Thin slices of beef fillet, whole-grain mustard, lime juice, shaved parmesan, arugula, fine ratatouille, black truffle oil & aged balsamic vinegar

### Cream of Pumpkin Soup

Pumpkin soup w caramelised onion, mushrooms & garlic topped w crème fraiche

### Pork Duo

Pork tenderloin wrapped w bacon, BBQ ribs, sweet mashed potato, sautéed garlic vegetables & black pepper sauce w rosemary

### Passion Fruit Panacotta

Coconut cream infused w vanilla served w almond biscotti

## NTH & STH ASIA

### Tuna Sashimi

Thin slice of fresh tuna served w onion, bean sprouts, daikon, radish, cucumber, enoki mushroom, green leaves, soya, ponzu, sesame seed dressing & fresh coriander

### Sup Buntut

Clear wagyu beef oxtail soup w carrot, potato, leek, celery, tomato, cinnamon & nutmeg

### Sea Bass & Squid

Grilled squid, herb crusted sea bass, black rice, mixed vegetables & sweet chili emulsion.  
Coconut milk sauce w wine, lemon, seaweed, nori & cucumber

### Balinese Dessert Sampler

Black rice & coconut pudding  
Dadar Galung (coconut crepe)  
Mango pudding

## LAND & SEA

### Seafood Salad

Marinated seafood salad w grilled shrimp, scallop, squid & fish, bell pepper, zucchini, eggplant, lime-pesto vinaigrette & paprika coulis

### Corn & Lobster Soup

Sweet yellow corn, poached lobster, Balinese vanilla, chili flake & basil

### Surf & Turf

Beef tenderloin & king prawn, mashed potato croquette, green pea puree, asparagus & mushroom cream sauce

### Caramel Brownie Cheese Cake

Creamy caramel cheese on chocolate brownie topped w pecan



# SET MENU DINNER

++ Tax and Service Charges

IDR 1,250,000++    Min 40 Guests

Up to 150 pax    min 1 week notice    |    More than 150 pax    min 2 weeks notice

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## EAST & WEST

### Salmon & Crab

Vietnamese king crab leg rolled in smoked salmon, Lumpfish caviar, orange segment, wasabi mayonnaise, daikon & radish salad

### Seafood Chowder

Prawn, calamari, reef fish, baby corn, potatoes, coconut milk, Balinese spices & herbs

### New Zealand Lamb Loin

Glazed w Balinese mint honey and crushed nuts, spinach, ratatouille, oven dried cherry tomatoes, purple sweet mashed potato & red wine sauce w thyme

### Sweet Duo

Sweet lemon tartlet w meringue flambé, crushed pistachio & Bedugul strawberry sorbet

Dark Valhrona chocolate w crunchy hazelnut, banana paste & coconut sorbet

## SURF & TURF

### Sea Scallop Ceviche

Thin slice of Hokkaido scallops marinated w lime juice, olive oil, cucumber, shallots, fresh herbs, diced tomatoes, mango & avocado

### Cream of Pumpkin Soup

Creamy pumpkin soup w caramelised onion, mushrooms & garlic, topped w crème fraiche & balsamic reduction

### Beef & Lobster

Black angus beef tenderloin, half slipper lobster, root vegetable stew w bacon, sautéed green bean w shallots, cauliflower puree & port wine sauce w black pepper

### Pineapple Delight

Soaked with Balinese honey & crushed nuts, spices jelly, palm sugar caramel & vanilla ice cream

# VEGETARIAN OPTIONS

++ Tax and Service Charges

Interchangeable with all set menus

Up to 150 pax   min 1 week notice   |   More than 150 pax   min 2 weeks notice

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## STARTERS

### **Farm House Salad**

Fresh mozzarella, goat cheese, garden vegetables, green leaves, basil, virgin olive oil, balsamic reduction & tapenade crouton

### **Gado-Gado** (gluten & dairy free)

Traditional mixed vegetables w tofu, tempe & peanut sauce

### **Mixed Green Salad**

(gluten & dairy free)  
Organic leaves w cherry tomatoes, cucumber, marinated artichoke, guacamole & french dressing

## SOUPS

### **Minestrone** (gluten free)

Light soup w tomato, cabbage, potato, carrot, celery, eggplant, pasta, onion, garlic, herbs & parmesan

### **Corn Soup** (gluten free)

Sweet yellow corn w Balinese vanilla, chili flakes & basil

### **Cream of Pumpkin Soup**

(gluten free)  
Pumpkin soup w caramelised onion, mushrooms & garlic, topped w crème fraiche & balsamic reduction

## MAIN COURSES

### **Indonesian Curry**

(gluten & dairy free)  
Yellow curry, coconut milk, kaffir lime, spring onion, green beans, potato, baby corn, capsicum, cilantro & steamed rice

### **Vegetable Platter**

Fried polenta topped w ratatouille, mixed vegetables, fresh herbs & tomato vinaigrette

### **Feta Cheese Cannelloni**

Stuffed w spinach, leeks, olives & sundried tomato served w homemade tomato sauce, melted mozzarella cheese & fresh basil



# FINNS

— B A L I —

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