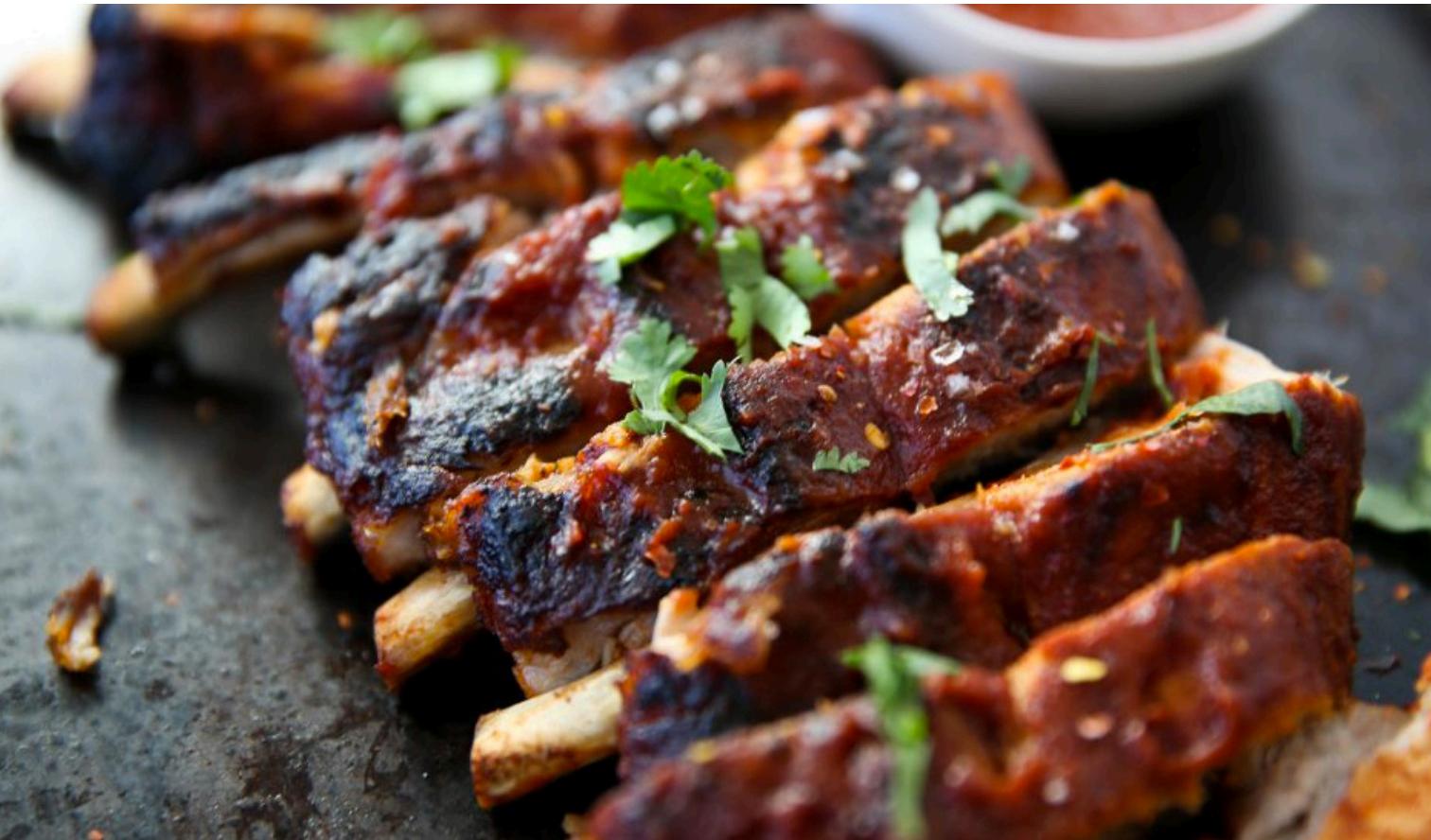


FINNS

— RECREATION CLUB —



CLUB CATERING

SET MENU 3 COURSE

Prices are nett including 10% Tax and 7%Service Charge

IDR 300,000 net (Minimum 8 people) Including Free Flow Water Minimum 24 hours notice

CHOICE A

APPETIZER

Spicy Prawns

Grilled fresh prawns, served with spicy mayonnaise, romaine lettuce, avocado, cucumber, orange segment, coriander & lime

MAIN COURSE

Free Range Spring Chicken

Crispy skin half chicken seasoned with Cajun spices, mashed potatoes, green peas & grain mustard gravy

DESSERT

Lemon Pie with Meringue & Vanilla Ice Cream

CHOICE B

APPETIZER

Roast Beetroot

Feta cheese, orange segments, pickled onion, oven baked cherry tomatoes, radicchio, green leaves, cashew nut & balsamic glaze

MAIN COURSE

Pork Spare Ribs

Authentic texas style smoked with Indonesian rambutan wood, USA pork ribs seasoned with our unique dry rub & BBQ sauce coleslaw & grilled corn

DESSERT

Caramel Brownie Cheese Cake with Pecan Nuts

CHOICE C

APPETIZER

Smoked Chicken & Quinoa

Edamame, roast pumpkin, grilled halloumi cheese, spiced seeds, watercress, spinach & yoghurt- cumin dressing

MAIN COURSE

Barramundi Fillet

Marinated with coconut oil, lime & exotic fish seasoning, avocado and tomato salsa, Steamed rice and sautéed leafy greens

DESSERT

Dark Chocolate Mud Cake with Strawberries

CHOICE D (vegetarian)

APPETIZER

Roast Beetroot Salad

Feta cheese, orange segments, pickled onion, oven baked cherry tomatoes radicchio, green leaves, cashew nuts & balsamic glaze

MAIN COURSE

Veggie delight

Organic red and white quinoa, grilled asparagus with oven baked tomatoes, Sarawak pepper, sauteed mushrooms, oyster mushrooms, shimeji, buttons mushrooms with thyme garlic on spinach

DESSERT

Lemon Pie

with meringue and vanilla ice cream

SET MENU 3 COURSE

Prices are nett including 10% Tax and 7%Service Charge

IDR 500,000 net (Minimum 8 people) Including Free Flow Water Minimum 24 hours notice

CHOICE A

APPETIZER

Beef Tenderloin Carpaccio

Truffle, arugula, parmesan cheese, old fashion mustard dressin and crostini

MAIN COURSE

Grilled Tasmanian Salmon

Sautéed green asparagus with cherry tomatoes, corn fritter and avocado salsa with coriander

DESSERT

Lemon Tart with Meringue & Vanilla Ice Cream

CHOICE B

APPETIZER

Yellow Fin Tuna Tataky

Crusted with black and white sesame, ginger, soya Asian raw vegetables salad, wasabi mayonnaise

MAIN COURSE

Surf & Turf

Grilled Australian beef Tenderloin and king prawn, roasted potatoes, sautéed asparagus, black pepper sauce and garlic lemon butter

DESSERT

Chocolate Mud Cake with Vanilla Ice Cream

CHOICE C

APPETIZER

Grilled Prawns

Shaved fennel salad with kaffir lime leaf and roasted almonds, orange reduction sauce

MAIN COURSE

USA Pork ribs

Seasoned with our special rub and smoked with rambutan wood, coleslaw, grilled corn and Cajun potatoes wedges

DESSERT

Pecan & Caramel Cheese Cake with Chocolate Ice Cream