

FINNS

— RECREATION CLUB —



SET MENU'S 3 COURSE

SET MENU 3 COURSE

prices are in '000 rupiah and subject to
10% government tax & 7% service charge

IDR 300.000 ++ per person

free flow water included

min 8 people

min 2 weeks notice required

MENU 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
and vanilla ice cream

MENU 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

MENU B

APPETIZER

roast beetroot
*slow roasted beetroot, molasses quinoa,
beetroot hummus, parsley and orange segments*

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 cheesecake
with pecan nuts

MENU D

APPETIZER

roast beetroot
*slow roasted beetroot, molasses quinoa,
beetroot hummus, parsley and orange segments*

MAIN COURSE

vegie 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

SET MENU 3 COURSE

prices are in '000 rupiah and subject to
10% government tax & 7% service charge

IDR 500.000 ++ per person

free flow water included

min 8 people

min 2 weeks notice required

MENU A

APPETIZER

beef tenderloin carpaccio
*truffle, arugula, parmesan cheese, old fashion mustard
dressing and crostini*

MAIN COURSE

grilled tasmanian salmon
*sautéed green asparagus with cherry tomatoes,
corn fritter and avocado salsa with coriander*

DESSERT

lemon pie with meringue
and vanilla ice cream

MENU 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,
garlic and lemon butter*

DESSERT

dark chocolate mud cake
with vanilla ice cream

MENU 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 cheesecake
with chocolate ice cream