

# FINNS

— RECREATION CLUB —



3 COURSE SET MENU'S

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IDR 300,000++ per person

free flow water included

## 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 B

### APPETIZER

roast beetroot

*slow roast 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 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 D

### APPETIZER

roast beetroot

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

### MAIN COURSE

vegie delight

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

### DESSERT

lemon pie

*min. 8 people | min. 72 hours notice required (More than 50 pax min 1 week notice required)*

*++ prices are subject to 10% government tax & 7% service charge*

# 3 COURSE SET MENU'S

IDR 500,000++ per person

free flow water included

## 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

yellowfin tuna tataki

*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 potato wedges*

### DESSERT

pecan & caramel cheesecake  
with chocolate ice cream

**min. 8 people | min. 4 days notice required (More than 50 pax min 1 week notice required)**

*++ prices are subject to 10% government tax & 7% service charge*