

**DINNER OF THE LEGEND**



*Gastronomy and intriguing folklore conspire to hold you spellbound in this themed dinner extravaganza. Make your way to the softly silhouetted Marine Center, where a beach dinner of Indonesian Rijstafel awaits.*

**Menu**

**Jukut Mekalas**

Long bean salad in spiced coconut milk

**Tum Bebek**

Steamed marinated duck with yellow spice wrapped in banana leaf

**Sate Campur**

Assorted sate of chicken, beef and minced seafood

**Asinan Jakarta**

Fruits and vegetables salad, pineapple, cucumber, cabbage, jicama



**Udang Balado**

Wok-fried tiger prawns, red chilli

**Kare Ayam**

Braised spring chicken, turmeric coconut sauce

**Tongseng Kambing**

Marinated lamb stew, soy-cinnamon sauce, cabbage, tomato, chilli

**Orak Arik**

Stir fried green beans, carrot julienne, bean sprouts, tofu, scrambled egg



**Buah Buahan**

Sliced tropical fruits, lime, honey

**Es Cendol**

Javanese jelly coconut milk and palm sugar

**Bubur Candil**

Glutinous rice ball, palm sugar

**Lapis Legit**

Cinnamon layered cake

**Couples at IDR 1,396' per person**

4 persons at IDR 1,323' per person

6 persons at IDR 1,176' per person

8 persons at IDR 1,029' per person

10 persons at IDR 882' per person

12 persons at IDR 735' per person

**DINNER ON '17'**



*Plan an intricate dinner adventure like no other, with the raw majesty of the South China Sea in your sights. Travel down to the signature 17th hole of Laguna Golf Bintan in your buggy, where a personal waiter and chef prepare a gourmet medley under the stars. Lighted boats pass silently in the night, as you savour this incomparable experience.*

**Menu**

**Amuse Bouche**



**Tuna Two Ways**

**Tuna Tartar**

Avocado, tomato, sour cream, capsicum

**Tuna Tataki**

Herb crusted, soy mirin dressing



**Beef Oxtail Consommé**

Double beef consommé, pearl vegetable, celery leaves, fried shallot



**Hole 17 - "Surf & Turf"**

Herb-crusted Australian angus beef medallion, grilled Bintan lobster with lemongrass infused hollandaise sauce, roasted vegetable ratatouille, truffle mousseline potato, port wine reduction



**Dessert**

Mango cheesecake, hazelnut praline, raspberry sauce



**Coffee or Herbal Tea with Petit Fours**

**Couples at IDR 1,838' per person**

4 persons at IDR 1,690.5' per person

6 persons at IDR 1,470' per person

8 persons at IDR 1,323' per person

10 persons at IDR 1,103' per person

12 persons at IDR 956' per person

Destination Dining options are available daily from 6pm onwards, weather permitting.

Advance booking is required.

Beverages are not included and can be pre-ordered at the time of booking for faster service.

Prices are in '000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

**DINNER ON THE ROCK**



*Follow the alluring scent of romance for a dinner adventure in the wild heart of nature. Ascend to the dramatic rocks beachside, where a personal chef and waiter orchestrate dinner amidst the hypnotic sounds of the sea. A symphony of waves surrounds you on all sides, affording complete privacy for the most intimate of tête-à-têtes.*

**Menu**

**Amuse Bouche**

+

**Scallop**

Green apple, cauliflower puree, compressed honey dew,  
Salmon roe, parsley tuile

+

**Beef Essence**

Oxtail ravioli, pearl vegetable, truffle oil

+

**Limoncello Sorbet**

+

**Salmon**

Butternut pumpkin puree, edamame, fennel  
and hot emulsion of citrus, roasted cherry tomato

Or

**Black Angus Beef Medallion**

Roasted beetroot, pumpkin rosti, kenya bean,  
veal jus and port wine reduction

+

**Chocolate Millefeuille**

Milk chocolate mousse, chocolate crèmeux,  
passion fruit jelly

+

**Coffee or Herbal Tea**

with Petit Fours

**IDR 2,132' per person**

**BLUE MOON BBQ DINNER**



*Blue Moon In-Villa BBQ brings blue coloured lanterns which cast a soothing romantic glow around your villa's terrace, accompanied by a plethora of candles. A private Chef will prepare for you a sumptuous meal made of the freshest local ingredients.*

**Menu**

**Salads**

Grilled vegetable salad with pesto & parmesan  
Green papaya salad with coriander & cashew nuts  
Tomato, red onion & basil salad with virgin olive oil  
Yellow fin tuna salad, chilli, lemongrass & shallots  
Mixed garden greens

+

**Dressings**

French, balsamic, lime & ginger

+

**From The Grill**

Sea bass fillet, marinated in soy, ginger & scallions  
Angus beef fillet, rosemary, thyme & garlic  
Tiger prawns with herbs & lemon  
Javanese spiced chicken  
Zucchini & capsicum skewers  
Grilled sweet potatoes

+

**Sauces**

Mustard sauce, tomato Provencal, papaya salsa, lemon

+

**Freshly baked breads & rolls**

+

**Desserts**

Mango & lime trifle  
Rich chocolate tart  
Cut fresh exotic fruits

**IDR 1,543' per person**

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