

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

- Lawar Kacang**
Long bean salad, grated coconut
- Sayur Urab**
Assorted spicy vegetables salad, lime leaf, lemongrass
- Sate Tempe**
Grilled marinated bean cake skewer with tamarind and coriander
- Gado Gado**
Vegetables and spinach salad, potato, crispy tofu, peanut dressing
- +
- Perkedel Jagung**
Fried sweet corn fritters
- Pepes Tahu**
Grilled marinated bean curd with shallot, chili and lemongrass wrapped in banana leaf
- Terong Balado**
Spicy stir fried eggplant with chili and tomato
- Sayur Lodeh**
Braised vegetables in coconut broth
- Tumis Sayur**
Stir fried vegetables
- Steamed white and yellow rice**
- +
- Buah Buahan**
Sliced tropical fruits, lime, honey
- Es Cendol**
Javanese's jelly coconut milk and palm sugar
- Bubur Ketan Hitam**
Warm black sticky rice pudding
- Naga Sari**
Steamed banana cake in banana leaf

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**
- +
- Feta Cheese and Pesto Marinated Watermelon**
Rocket salad, balsamic dressing
- +
- Tomato and Carrot Cream**
Wild Mushroom Ravioli
- +
- Ratatouille Stuffed with Tomato, Grilled Asparagus**
Crispy Wild Rice Cake, Truffle Cream Sauce, Hot and Sour Carambola Sambal
- +
- Mango Crepes Suzette**
Flambéed in amaretto
- +
- Tropical Sliced Fresh Fruits,**
Ginger and vanilla syrup
- +
- 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.

MESSAGE OF THE SENSES



Relax and unwind with a sunset massage in your private cliff top cabana. Listen to the sound of the South China Sea while you and your partner are offered a choice of treatments from your private spa therapists. Dinner awaits you on the cliff top outside where your personal waiter will take care of your every need.

Menu

- Vegetable Carpaccio Frisse Lettuce,**
Sour cream, roasted capers, lemon basil vinaigrette
- +
- Duo of Chilled Bell peppers**
- +
- Grilled Sesame and Curry Coated Tofu Steak**
Miso marinated cucumber salad, mango papaya salad
- +
- Soya Milk Kefir Lime Panna Cotta**
Sweet balsamic berry compote
- +
- Marinated Fresh Fruits,**
Honey and lemongrass
- +
- Herbal Tea Selection**

- IDR 2,352' per person**

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**
- ∞
- Vegetable Anti Pasti**
Feta cheese, pesto sauce
- +
- White Bean and Basil Soup**
Lavosh crackers, truffle oil
- +
- Passion Fruit Sorbet**
- +
- Spinach and Ricotta Cheese Ravioli**
Asparagus ragout
Or
- Grilled Portobello Mushroom, Oak Leaves, Water Cress, Aged Balsamic Dressing, Pink Grape Fruit Segments**
- +
- Thin Orange Crepe**
Iced berry compote, mint sherbet
- +
- Coffee or Herbal Tea with Petits Fours**

- IDR 2,132' per person**

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FISHERMAN’S TABLE



Discerning diners, lovers of authenticity, this gastronomic journey is about to set sail. Seated in a traditional fisherman’s boat with the sand between your toes, a feast of local seafood awaits you. Sit back and admire the moonlit sky and the splendour of the stars in the company of your partner.

Menu

High Fiber Salad

Chinese cabbage, shredded apples, carrots, soya sprouts roasted sunflower seeds, tossed in beetroot vinaigrette



Coconut Milk Galangal Soup

Assorted mushroom



Baked Tofu Steak,

Cherry tomato, turmeric steamed jasmine rice, sautéed bok choy, mango chutney



Tropical Fruits

Mango lemon grass sorbet



Coffee or Herbal Tea

IDR 1,396’ 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
Penne salad, sundried tomato, grapes, cilantro, parmesan cheese
Mixed garden greens



Dressings

French, balsamic, lime & ginger



From The Grill

Corn tikka skewer
Teriyaki tofu, leeks, sesame oil
Pecel tempe, Javanese spice tempeh
Chimucurri roots vegetables
Zucchini & capsicum skewers, pesto marinate
Grilled sweet potatoes



Sauces

Grain mustard sauce, tomato provencal, papaya salsa, lemon



Freshly baked breads & rolls



Desserts

Mango & lime trifle
Eggless brownies
Cut fresh exotic fruits

IDR 1,543’ per person

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