

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, avruga caviar

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.

MASSAGE 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

Poached Scampi
Kyuri, carrot, spring onion, coriander leaves,
chilli lime dressing
+

Quail Ballotine
Pickled beetroot, green pea puree, mesclun salad,
quail jus
+

Butternut Squash Velouté
Scallop tortellini, ginger, basil oil
+

Broiled Salmon
Green asparagus, baby parsley potato, scallion,
warm tomato-capers dressing
+

Yoghurt
Vanilla bean and yogurt panna cotta,
sliced tropical fruits, berries compote
+

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
+

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

Beef Essence
Foie gras agnolotti and shaved truffle
+

Limoncello Sorbet
+

Salmon (A)
Roasted parsnip, hot emulsion of citrus and fennel,
quinoa and capsicum
Or

Black Angus Beef Tenderloin
Beetroot puree, pumpkin rosti, jus gras
+

Chocolate Millefeuille
Milk chocolate mousse, chocolate crèmeux,
passion fruit jelly
+

**Coffee or Herbal Tea
with Petit 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

Salmon Roll

Cure salmon, crab meat, granny smith, scallion, crème fraiche, salmon caviar



Fisherman Soup

Prawn, mussel, reef fish, calamari, young papaya, lemongrass, spiced turmeric broth



Seafood Combo

Broiled half bintan lobster in laksa velouté,
Tiger prawn skewer rubbed in tomato-chilli paste
Reef fish fillet with yellow spiced, lemon basil wrapped in banana leave
Steamed coconut rice
Baby kailan and condiments



Crème Brûlée

Ginger-lemongrass crème brûlée

Exotic Fresh Fruit Platter



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
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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KELONG DINNER



*An authentic dining experience, an adventure over sea.
Step into the waters, climb on the local boat and ride the gentle waves of the South China Sea for dinner at our traditional fisherman's house. Underneath wide open skies, surrounded by lanterns and a perfect scenery, watch the sun set as our friendly waiter attends to you.
With a sensational three course menu including our well known gong gong and chilli crab, it will be an enchanting night to never forget.*

Menu

SET A

Otak Otak

Grilled minced spices seafood
wrapped in coconut leaves

Gong Gong

Steamed sea snail with ginger and garlic

Sop Ikan

Clear fish soup with scallion, onion and curry leaves



Ikan Segar

Grilled, braised or fried fish of the day
with Jimbaran sauce, asam pedas or
asam manis

Kepiting

Stone crab with chilli sauce or black pepper sauce

Ayam Kampung

Free range chicken with spiced grilled or steam-roasted with
spices

Sayur

Kangkung belacan, wok fried baby kailan with garlic or
wok-fried bean sprout

Nasi Putih or Nasi Goreng

Steamed jasmine rice or fried rice



Sambal

Sambal belacan, sambal matah, sambal hijau,
sambal kecap



Palu Butung

Rice pudding with steamed banana, pandan syrup

Fruit Platter

SET B

Otak Otak

Grilled minced spices seafood
wrapped in coconut leaves

Gong Gong

Steamed sea snail with ginger and garlic

Sop Ikan

Clear fish soup with scallion, onion and curry leaves



Sotong

Grilled, fried or wok-fried calamari
with Jimbaran sauce or sweet chilli sauce or asam manis

Udang Galah

Grilled or wok-fried tiger prawn
with jimbaran sauce, chilli sauce or asam manis

Iga Bakar

Grilled short rib with sweet chilli soy sauce or
barbecue sauce

Sayur

Kangkung belacan, wok-fried baby kailan with garlic or
wok-fried bean sprout

Nasi Putih or Nasi Goreng

Steamed jasmine rice or fried rice



Sambal

Sambal belacan, sambal matah, sambal hijau,
sambal kecap



Palu Butung

Rice pudding with steamed banana, pandan syrup

Fruit Platter

IDR 909' per person

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DINNER OF THE REFLECTION



*Upon the solemn reflection cast by the tall, majestic trees upon the still waters,
broken into ripples by the gentle sea breeze,
unwind with the classic dishes from our master chefs.*

Menu

Amuse Bouche



Tiger Prawn

Salad with crab, avocado & lemon dressing



Hot Rocks Beef

Waygu tenderloin, shichimi dressing - *Cooked tableside*



Black Cod

Steamed, baby bok choy & miso glaze



Cheese

Brie aux truffes, camembert samosa, pear chutney



Coconut

Semifreddo, raspberry cranachan



**Coffee or Herbal Tea
with Petit Fours**

IDR 2,866.5' per person

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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

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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

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MESSAGE OF THE SENSES



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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



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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**

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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



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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

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