

ASIAN BARBEQUE

Starter

Jumbo prawn
Shitake mushroom sesame seed salad
Spring onions



Please pick any two items to be grilled for you

Barbequed prawns with ginger cilantro and chili
Gochjang marinated squid
Balinese style mahi mahi wrapped in banana leaf
Barbequed chicken teriyaki
Angus beef sirloin bulgogi style
Barbequed pork rib adobo
Grilled tofu and vegetable sticks (v)



Side dishes

Mixed green salad with coriander ginger dressing (v)
Marinated grilled vegetables (v)
Bean sprouts chinese cabbage slaw (v)



Dessert

Coconuts pannacotta with pineapple lemongrass
chutney
Sliced tropical fruits

Please circle the items that you want us to prepare and
return the form to your butler

Rp 4.300 ++ per couple with bottle of champagne

V – Suitable for Vegetarian N – Contains Nuts

Price are in (000) rupiah and subject to 10% service charge & 11% government tax.
For further information and reservations please contact Dining Reservations
on extension 87555.

INDONESIAN BARBEQUE

Starter

Balinese poached prawns
Keredok (*seasonal raw vegetables toasted*)
with peanuts sauce (N)



Please pick any two items to be grilled for you

Spicy balacan prawns in banana leaf
Charcoal grilled iga asam pedas
(*Balinese marinated short rib*)
Cumi bakar sambal mentah
(*Grilled spicy marinated squid*)
Ikan bakar acar kuning
(*Indonesian sweet sour baramundi*)
Sate sapi muda sauce kacang
(*Beef satay with peanuts sauce*)
Ayam besengek
(*Marinated spicy chicken in chili sambal*)
Chili sambal mentah bumbu cobek, sambal kecap
(*Raw chili paste, soy sauce*)



Side Dishes

Cah kangkung sero lemo
(*Fried water spinach with shrimp paste and Balinese lime*)
Nasi goreng kampung
(*Fried rice in kampung style*)
Jagung bakar sauce cabe dan mentega (v)
(*Corn on the cob*)



Dessert

Pisang goreng madiun
(*Fried banana in madiun style*)
Sliced tropical fruits

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 **INTERCONTINENTAL®**
BALI RESORT

ROMANTIC DINING UNDER THE STARS



SPECIAL OCCASSIONS & ROMANTIC EVENINGS

ROMANTIC DINING

InterContinental Bali Resort provides outdoor dining venues that offer the ultimate in romantic dining and private interludes in the form of tented pavilion, canopied in white cotton and discreetly located on beachfront lawns that overlook Jimbaran Bay.

After sunset, these tented pavilion for two emerge as romantic dining retreats under a tropical night sky filled with stars, illuminated by flickering candles and the glow of the moon, while accompanied by tropical sea breezes and the sound of waves gently lapping the shoreline.

You will be seated at a beautifully decorated table for two, with candles and a set menu especially created for this intimate beachside rendezvous. Each course is prepared by a personal chef and served throughout the evening by a personal butler, completed with private entertainment. This romantic dinner experience can be provided at various locations within the resort.

All reservations must be made at least 12 hrs in advance.

InterContinental Bali Resort

Jalan Uluwatu 45, Jimbaran, Bali 80361, Indonesia

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UNDER THE STARS

Starter

30 gms of sturia caviar on traditional ice carving



Appetizers

Grilled foie gras, apple and raisin compote, micro leaves scented with sesame

or

Grilled sea scallops with lemongrass vierge sauce, mesclum mix



Please pick any two items to be grilled for you

From the sea

Grilled lobster scented with sambal aioli

Grilled sea scallops with lemongrass vierge sauce

Barbequed salmon flavored with teriyaki marinade

Char grilled jumbo prawn with garlic cilantro butter

From the field

Barbequed mulwara beef tenderloin

Grilled lamb cutlet persillade

Bulgogi barbequed short rib

Orange mustard and honey rub veal medallion



Side dishes

Raw bedugul vegetables and lettuce leaves, sugarcane dressing (v)

Lemongrass grilled potatoes (v)

Saffron pisto (v)



Dessert

Valhrona mangari chocolate royal

Raspberry feuillantine

Passion fruit coulis

Sliced tropical fruits

Rp 6.300 ++ per couple with bottle of champagne

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JIMBARAN BAY

Starter

Oyster and shrimps on ice carving
Mignonette, sambal and spring saffron aioli



Please pick any three items to be grilled for you

Fennel and star anise marinated squid

Grilled lobster with ginger oyster sauce and spring onion

Cilantro pesto salmon steak with bok choy compote

Light soya, honey marinated red snapper with sesame

Macadamia crusted tuna served with a pawpaw salsa

Barbequed jumbo prawn served with a rocket garlic pesto

Grilled parmesan rice patties (v)



Side dishes

Raw Bedugul vegetables and lettuce leaves,
sugarcane dressing (v)

Lemongrass grilled potatoes (v)

Light sambal balinese ratatouille (v)



Dessert

Pandan leave cheese cake

Coconut and sweet potato salsa

Sliced tropical fruits

Rp 5.300 ++ per couple with bottle of champagne

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