

MENU SELECTIONS



BARUNA BALI

Holiday Inn Resort® Baruna Bali

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ASIAN

Buffet Selections

IDR 405.000

per person

Appetizers

- Chinese Style Chicken Salad
- Salad Bar with Condiments, Dressings & Vinaigrettes

Soup

- Bean Curd & Vegetable Soup

Main Courses

- Steamed Rice
- Wok-fried Glass Noodles
- Eggplant with Chili Szechuan Style
- Sweet and Sour Local Catch
- Roasted Chicken with Balinese Spices
- Braised Beef Strips with Cucumber and Dried Chilies

Desserts

- Thai Style Rice Porridge
- Tropical Fruit Platter

IDR 475.000

per person

Appetizers

- Thai Seafood Salad
- Gado Gado

Soup

- Tom Yum Gai

Main Courses

- Fragrant Yellow Rice
- Yong Chow Fried Rice
- Stir Fry Tofu With Mushrooms
- Beef with Basil and Garlic
- Fish in Spiced Szechuan Sauce
- Kampoeng Style Fried Noodles

Desserts

- Mango Pudding
- Deep Fried Sesame Balls with Mung Bean
- Tropical Fruit Platter

ASIAN

Buffet Selections

IDR 475.000

per person

Appetizers

- Vegetable Spring Rolls
- Papaya Salad

Soup

- Hong Kong Style Hot and Sour Soup

Main Courses

- Red Fried Rice
- Steam Rice
- Stir-fried Vegetables with Tofu
- Kwetiauw with Chicken
- Roasted Whole Local Catch in Banana Leaves
- Beef with Dried Chilies

Carving : Roasted Hainan Chicken

Desserts

- Sliced Fruits
- Black Rice Pudding
- Mixed Fruits with Coco-Pandan Syrup

IDR 540.000

per person

Appetizers

- Crispy Seafood Pangsit
- Chicken Siu-may
- Mixed Steamed Vegetables with Peanut Sauce

Soup

- Seafood Laksa

Main Courses

- Chicken Teriyaki
- Sweet and Sour Local Catch
- Beef Rendang
- Fragrant Rice
- Hongkong Style Noodles
- Stir-fried Vegetables with Toasted Sesame Seeds

Carving : Oven-roasted Whole Fish with Asian Spices

Desserts

- Sliced Fruits
- Mango Pudding
- Javanese Layer Cake
- Lychees Longan in Ginger Syrup

INDONESIAN

Buffet Selections

IDR 405.000
per person

Appetizers

- Lawar Kacang Panjang
- Asinan Jakarta

Soup

- Soto Ayam

Main Courses

- Kampoeng Fried Rice
- Steamed Rice
- Javanese Fried Noodles
- Stir-fried Mixed Vegetables with Soy Sauce
- Ikan Bakar Sambal Dabu Dabu
- Beef Rendang
- Balinese style Roasted Chicken

Desserts

- Tropical Fruit Platter
- Banana Fritters with Cinnamon Sugar

IDR 475.000
per person

Appetizers

- Vegetable Fritters
- Urap Sayur

Soup

- Kimlo Vegetable Soup with Steamed Seafood Dumplings

Main Courses

- Steam Rice
- Nasi Uduk
- Bakmie Goreng Udang
- Wok Fried Bean Curd and Bean Sprouts
- Ayam Bakar Bumbu Rujak
- Ikan Bakar Disini
- Kare Daging

Desserts

- Es Kelapa Kopyor
- Tropical Fruit Platter
- Kue Putu Ayu

INDONESIAN

Buffet Selections

IDR 540.000
per person

Appetizers

- Vegetable Fritters
- Tofu with Peanut Sauce

Soup

- Brown Bean Soup

Main Courses

- Steamed Rice
- Egg-fried Rice
- Vegetables in Oyster Sauce
- Javanese Fried Noodles
- Grilled Local Catch with Sambal Matah
- Daging Kalio

Carving : Ayam Betutu

Desserts

- Sliced Tropical Fruit
- Lapis Surabaya
- Chilled Mixed Fruits in Ginger Syrup

IDR 608.000
per person

Appetizers

- Lawar Ayam
- Tahu Isi
- Lalapan dan Sambal

Soup

- Soto Daging

Main Courses

- Opor Ayam
- Ikan Bakar with Sambal Matah
- Lamb Curry "Gulai"
- Steamed Local Rice
- Rice Cake in Coconut Leaves "Ketupat"
- Mie Ayam Jamur
- Oven-baked Eggplants with Chili Sauce
- Prawn Fritters with Fresh Ketoembar

Carving : Ayam Bakar Bumbu Rujak

Desserts

- Sliced Fruits
- Es Kelapa Muda
- Jajan Pasar - Traditional Indonesian Sweets

MEDITERRANEAN

Buffet Selections

IDR 405.000
per person

Appetizers

- Greek Salad
- Salad Bar with Condiments, Dressings & Vinaigrettes

Soup

- Roasted Tomato Soup with Crunchy Croûtons

Main Courses

- Roasted Chicken with Mushroom Sauce
- Local Catch à la Meunière with Brown Butter Sauce
- Beef Goulash
- Pasta Primavera
- Honey Glazed Roasted Pumpkin
- Mashed Potato with Parmesan Cheese

Desserts

- Chocolate Pudding with Vanilla Sauce
- Profiteroles with Chocolate Sauce
- Fruit Tartlets

IDR 540.000
per person

Appetizers

- Potato Salad with Sour Cream & Whole Grain Mustard
- Cobb Salad
- Ratatouille Salad with Basil Dip

Soup

- Cream of Asparagus

Main Courses

- Chicken Picata With Oven-roasted Tomato Sauce
- Baked Local Catch with Fennel, Dill and White Wine
- Brazilian Style Beef Stew
- Potato Wedges
- Buttered Pilaf Rice
- Pan-fried Vegetables with Saffron
- Spaghetti in Mushroom Sauce

Carving : Lamb Mechoui OR Roasted Pork Belly (Choice)

Desserts

- Sliced Fruits
- Orange Pudding with Caramel Sauce
- Black Forest Cake
- Crêpes Suzette (live)

MEDITERRANEAN

Buffet Selections

IDR 608.000

per person

Appetizers

- Salad Bar with Condiments, Dressings & Vinaigrettes
- Cheese Croquettes
- Caprese Salad "Tri Colore"

Soup

- Rich Seafood Bouillabaisse

Desserts

- Sliced Fruits
- Chocolate & Hazelnut Log
- Bedugul Strawberry Sabayon
- Selection of Ice Creams and Toppings

Main Courses

- Crispy Fried Duck with Orange & Mango Sauce
- Pan-fried Local Catch with Choron Sauce
- Mushroom Cannelloni
- Grilled Vegetables with Thyme
- Spaghetti Frutti de Mare
- Potato Gratin

Carving : Beef Wellington with Red Wine Sauce

MEDITERRANEAN & ASIAN

Buffet Selections

IDR 405.000

per person

Appetizers

- Vegetable Fritters with Sweet Chili Sauce
- Thai Style Chicken & Garlic Salad

Soup

- Soto Daging

Main Courses

- Pan-fried Local Catch with Lemon Butter Sauce
- Grilled Vegetables with Pesto
- Herb Roasted Potatoes
- Chicken Makhani
- Asian Spiced Beef Stew
- Nasi Lemak

Desserts

- Sliced Fruits
- White Fungus Soup (Chilled)
- Brownies with Crème Anglaise

IDR 608.000

per person

Appetizers

- Thai Style Beef Salad
- Roasted Tomato & Fennel Salad with Herb Dressing

Soup

- Shrimp Bisque with Garlic Bread

Main Courses

- Rosemary and Garlic Roasted Chicken
- Potato Wedges
- Vegetable Lasagna
- Beef Kalio
- Sweet & Sour Local Catch

Carving : Charsiu Roasted Chicken

Desserts

- Fruit Skewers & Chocolate Fondue
- Lemongrass Crème Brûlée
- Apple Crumble with Cinnamon Sauce

MEDITERRANEAN & ASIAN

Buffet Selections

IDR 540.000

per person

Appetizers

- Vietnamese Spring Roll
- Hawaiian Chicken Salad

Soup

- Cream of Mushroom
- Hot and Sour Soup

Main Courses

- Chicken Cacciatore
- Steam Fish with Lemon Grass, Ginger and Coriander
- Beef with Garlic and Basil
- Yong Chow Fried Rice
- Sautéed Vegetable with Garlic Butter
- Spaghetti Aglio olio

Carving : Lamb Mechoui/ Babi Guling

Desserts

- Sliced Fruits
- Banana fritters with Cinamon Sugar
- Apple Pie with Custard
- Waffle with Ice Cream

IDR 608.000

per person

Appetizers

- Salad Bar with Condiments, Dressings & Vinaigrettes
- Chicken Siu-May
- Seafood & Grapes Salad with Herb Mayonnaise

Soup

- Thai Style Seafood Tom Yam

Main Courses

- Egg Fried Rice
- Roasted Chicken with Mushroom Sauce
- Ikan Bakar with Balinese Style Chili Salsa
- Rosemary Braised Lamb Shoulder
- Sautéed Broccoli with Garlic
- Roasted Baby Potatoes with Herbs
- Pasta Live Station

Carving: Peking Duck with Condiments

Desserts

- Sliced Fruits
- Rich Chocolate Cake with Crème Anglaise
- Lemon Tart
- Lychee Longan
- Jajan Pasar - Traditional Indonesian Sweets
- Banana Fritters

COLD CANAPES

- Smoked Marlin on Bread
- Poached Shrimp with Cocktail Sauce
- Caprese with Pesto Sauce
- Roasted Beef Canapé with Pickle
- Herbed Cheese on Whole Wheat Toast
- Liver Mousse on Farmer Bread
- Country Ham With Cornichons on French Bread Roll
- Chicken Liver Foam in Profiterole
- Pecking Duck BBQ in Tortilla Roll
- Pesto Shrimp on Italian Bread
- Spicy Minced Chicken Salad on Chinese Spoon
- Chicken and Sweet Corn in Golden Spicy Cup
- Finger Beef Ham Sandwich
- Egg Sandwich
- Vegetable Sandwich
- Chicken Sandwich
- Cheese Sandwich
- Tomato Cheese Sandwich
- Tuna Sandwich

SAVOURIES & TID BITS

SAVOURIES

- Chicken Curry Puff
- Mini Pizza
- Assorted Vegetable Tempura with Soya Sauce
- Leek and Ham Mini Quiche
- Vegetable Spring Roll
- Breaded Fish Fillet with Tartar Sauce
- Volauvent with Mushroom Ragout
- Bbq Shrimp on Skewer
- Beef Teriyaki Skewer
- Deep Fried Sea Food Wonton with Sweet Chili Sauce
- Mushroom Stuffed with Chicken Garnished
- Beef Croquette
- Vegetable Samosa
- Dragon Fish Ball
- Vegetable Croquette
- Chicken Wings with BBQ Sauce
- Martabak Telur

TID BITS

- Prawn Crackers
- Selection of Garden Fresh Crudités with Deeps
- Cassava Crackers
- Corn Crackers
- Banana Crackers
- Sweet Potatoes Crackers
- Gnemon Crackers
- Roasted Peanut
- Roasted Whole Peanut
- Fried Eggy Nut (Kacang Disco)
- Fried Peas (Kacang Kapri Hijau)

SWEETS & PASTRIES

- Crème Brule Served in Chinese Spoons
- Fruit on Skewer
- Assorted Fruit Tartlet
- Sliced Seasonal Fruit
- Tart and Pie From Our House Pastry
- Mini Chocolate Cake
- Brownies
- Lapis Surabaya
- Kue Ku
- Dadar Gulung
- Mini Éclair
- Lapis Maizena
- Pudding Mutiara
- Bubur Sumsum
- Choux Ala`cream
- Black Rice Pudding
- Getuk Lindri
- Putu Ayu
- Naga Sari
- Kue Lapis Beras
- Vanilla Choux
- Zebra Cake
- Pandan Bread Roll
- Fruit Jelly
- Apple Puff

PRICES

Any dollar currencies would be follow to Rupiah priced

Cold item could be switchable with savories

This menu is arranged by a minimum 20 pax for 30 minutes free flow.

IDR 208.000

- 1 Tied Bits
- 2 Cold Item
- 2 Savories

IDR 230.000

- 1 Tied Bits
- 2 Cold Item
- 2 Savories
- 1 Sweets / Pastries

IDR 258.000

- 2 Tied Bits
- 3 Cold Item
- 2 Savories
- 1 Sweets / Pastries

IDR 288.000

- 2 Tied Bits
- 3 Cold Item
- 3 Savories
- 2 Sweets / Pastries

IDR 318.000

- 2 Tied Bits
- 4 Cold Item
- 4 Savories
- 2 Sweets / Pastries

BEVERAGE PACKAGE

PLATINUM package

Soft Drink - options

Coke, Coke Diet, Coke Zero, Fanta Strawberry, Ginger Ale, Soda Water, Sprite, Tonic Water

Chilled Juice - options

Apple , Cranberry , Mango , Orange, Pineapple

Natural Water

Beer - options

Bintang, Bali Hai

Wine - options

White Wine : Chardonnay

Red Wine : Shiraz

Spirit - options

Vodka : Smirnoff

Gin : Gordon

Rum : Brugal Extra Dry

Tequila : Jose Cuervo

Scotch : Johnnie Walker

Red Label

Cocktail - options

Cosmopolitan

Mojito

Tequila Sunrise

2 Hours IDR 675.000

3 Hours IDR 1.000.000

4 Hours IDR 1.258.000

GOLD package

Soft Drink - options

Coke, Coke Diet, Coke Zero, Fanta Strawberry, Ginger Ale, Soda Water, Sprite, Tonic Water

Chilled Juice - options

Apple , Cranberry , Mango , Orange, Pineapple

Natural Water

Beer - options

Bintang, Bali Hai

Wine - options

White Wine : Chardonnay

Red Wine : Shiraz

Spirit - options

Vodka : Smirnoff

Gin : Gordon

Rum : Brugal Extra Dry

Tequila : Jose Cuervo

Scotch : Johnnie Walker

Red Label

1 Hour IDR 475.000

2 Hours IDR 540.000

3 Hours IDR 878.000

4 Hours IDR 1.018.000

BEVERAGE PACKAGE

SILVER package

Soft Drink - options

Coke, Coke Diet, Coke Zero, Fanta Strawberry, Ginger Ale, Soda Water, Sprite, Tonic Water

Chilled Juice - options

Apple , Cranberry , Mango , Orange, Pineapple

Natural Water

Beer - options

Bintang, Bali Hai

Wine - options

White Wine : Chardonnay
Red Wine : Shiraz

1	Hour	IDR 338.000
2	Hours	IDR 540.000
3	Hours	IDR 608.000
4	Hours	IDR 810.000

BRONZE package

Soft Drink - options

Coke, Coke Diet, Coke Zero, Fanta Strawberry, Ginger Ale, Soda Water, Sprite, Tonic Water

Chilled Juice - options

Apple , Cranberry , Mango , Orange, Pineapple

Natural Water

1	Hour	IDR 208.000
2	Hours	IDR 270.000
3	Hours	IDR 338.000
4	Hours	IDR 405.000

CORKAGE

Beverage Package

IDR 500.000 / bottle

(Wine, Liqueur, Spirit)

PLATING FEE

Wedding Cake

IDR 1.000.000