

# Alila

ALILA SOLO  
MEETING & EVENT MENUS





# Breakfast, Plated

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items.

## CONTINENTAL BREAKFAST

- Juice
- Fresh Squeezed Orange
- .....
- Pastries
- Croissants, Assorted Danish, Muffins, Sweet Breads
- .....
- Appetizer
- Home-Made Granola Parfait
- .....
- Mains
- Smoked Salmon with Multi-Grain Bread
- .....
- Sliced Seasonal Fruits
- .....
- Beverages
- Coffee or Tea
- .....

**\$15** *Per-Guest*

## GO TRADITIONAL

- Juice
- Fresh Squeezed Orange
- .....
- Jamu
- Traditional Herbal Drinks
- .....
- Nasi Liwet
- Aromatic Rice, Braised Chicken in Coconut Milk, Chicken, Eggs, Condiments
- .....
- Buah Segar Musiman
- Sliced Seasonal Fruits
- .....
- Jajanan Pasar
- Traditional Sweets
- .....
- Beverages
- Coffee or Tea
- .....

**\$15** *Per-Guest*

## INDONESIAN BREAKFAST

## AMERICAN BREAKFAST

- Juice
- Fresh Squeezed Orange
- .....
- Omelette
- Served with Country Roasted Potatoes, Roasted Tomatoes, Grilled Sausages, Beef Bacon
- .....
- Appetizer
- Home-Made Granola Parfait
- .....
- Sliced Seasonal Fruits
- .....
- Beverages
- Coffee or Tea
- .....

**\$15** *Per-Guest*

## WELLBEING BREAKFAST

- Juice
- Fresh Squeezed Orange
- .....
- Salad
- Kale Salad with Honey Mustard Dressing
- .....
- Appetizer
- Fruits Cocktail, Low-Fat Yogurt with Granola, Cereals with Multi-Grain Milk
- .....
- Omelette
- Egg White Omelette with Mushrooms, Broccolis, Scallions, Tomatoes
- .....
- Beverages
- Coffe or Tea
- .....

**\$15** *Per-Guest*

Juice
Fresh Squeezed Orange
Jamu
Traditional Herbal Drinks
Pecel Sayur
Assorted Mixed Blanched Vegetables, Peanut Sauce, Crackers
Nasi Goreng Ayam
Wok Fried Rice, Chicken, Eggs, Scallions, Pickles
Buah Segar Musiman
Sliced Seasonal Fruits
Jajanan Pasar
Traditional Sweets
Beverages
Coffee or Tea

**\$15***per-guest*

Prices are subject to a 10% taxable service charge and the prevailing government tax of 11%. The menus shown are examples, and all listed prices represent base rates. Additional charges may apply depending on your selections. For a more comprehensive and tailored menu, please reach out to our sales team or event manager.

## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

### BREAKFAST ENHANCEMENT

Salmon Benedict
Smoked Salmon, Rocket Salad, Poached Egg, Hollandaise Sauce
Egg Florentine
English Muffin, Sautéed Spinach, Poached Egg, Beef Bacon
Bircher Muesli
Rolled Oats, Green Apple, Yogurt, Cream, Fresh Strawberry
Waffle
Maple Syrup, Honey, Whipped Cream
Pancake
Maple Syrup, Honey, Unsalted Butter

Granola Parfait  
Homemade Granola, Natural Yogurt, Fresh Strawberries

Avocado Toast  
Poached Egg, Guacamole, Multi-Grain Bread, Rocket Salad

\$5

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## Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

### TRADITIONAL BREAKFAST BUFFET

Juices  
Fresh Orang Juice, Guava Juice, Chilled Mango Juice, and Varieties of Seasonal Juice

Fruits  
Assortment of Sliced Watermelons, Honeydews, Papayas, Pineapples, accompanied by Whole Bananas, Apples, Pears, Oranges, and Varieties of Seasonal Fruits

Cold Selection

- **Brambang Asam:** Steamed Sweet Potato Leaves, Bean Cake, Javanese Sugar and Tamarind Dressing
- **Pecel Empal:** Steamed Mixed Vegetables, Peanut Sauce, Fried Marinated Beef, Crackers

Local Specialties

- Indonesian Fried Rice
- Wok Fried Egg Noodle
- Marinated Fried Chicken
- Braised Beef In Sweet Soya Sauce
- Stir-Fried Vegetables With Meatballs
- Indonesian Omelet

Traditional Corner  
Nasi Kuning: Infused Steamed Rice With Turmeric And Coconut Milk, Fried Chicken, Beef Floss, Spicy Boiled Egg, Traditional Condiments

Beverages

### INTERNATIONAL BREAKFAST BUFFET

Juices  
Fresh Orang Juice, Guava Juice, Chilled Mango Juice, and Varieties of Seasonal Juice

Fruits  
Assortment of Sliced Watermelons, Honeydews, Papayas, Pineapples, accompanied by Whole Bananas, Apples, Pears, Oranges, and Varieties of Seasonal Fruits

Bakery and Pastry  
Croissants, Assorted Danish, Muffins, Sweet Bread, Pancake, Waffle, Unsalted Butter, Homemade Jams, Spreads

Yogurt  
Plain Yogurt, Fruits Yogurt, Homemade Granola Parfait, Fruit Compote

Cereals  
Cornflakes, Homemade Granola, Coco Crunch, Choco Pops

Milk  
Full Cream Milk, Low-Fat Milk, Soya Milk, Chocolate Milk

Salad Selection  
Iceberg Lettuce, Romaine Lettuce, Kale, Tomato, Onion, Cucumber, Boiled Egg, Sweet Corn, Peppers

Salad Dressing  
Caesar dressing, Thousand Island, Balsamic Vinaigrette, Lemon Vinaigrette, Italian Dressing

Coffee and Tea

**\$15** *Per-Guest*

Cheese and Charcuteries

Selection of Local Cheese with Condiments, Beef Pastrami, Beef Ham, Chicken Mortadella, Pickles, Mustard, Olives

Egg Corner

Fried Egg, Omelette, Scrambled Egg, Poached Egg, Boiled Egg With Condiments Such As Mushrooms, Bacon, Cheese, Onions, and Tomatoes

Hot Selection

Beef Sausage, Chicken Sausage, Beef Bacon, Baked Beans, Roasted Country Potatoes, Sautéed Mixed Vegetables

Beverages

Coffee and Tea

**\$15**

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## Live Stalls

Incorporate our live stalls to your event will leave your guests in awe, showcasing the live cooking experience from our culinary experts

### VARIETIES OF LIVE STALLS

Noodle Station

Egg Noodle, Glass Noddle, And Flat Rice Noodle. With Varieties of Toppings: Chinese Cabbage, Pok Choy, Beef Meat Ball, Chicken, Shrimp, Traditional Condiments: Chicken Broth, Beef Broth

Tekwan

Fish Ball, Ear Mushroom, Glass Noodle, Jicama, Fish Clear Soup

Bakwan Malang

Meat Ball, Egg Noodle, Stuffed Tofu, Wonton

Mie Kangkung

Swam Spinach, Bean Sprout, Bok Choy, Meat Ball

Mie Kocok

Noodle, Chives, Greens, Cow's Trotter

Mie Bakso

Noodle, Meat Ball, Tofu, Glass Noodle

Siomay Bandung
Stuffed Tofu, Boiled Egg, Dumpling, Fried Wonton
Kupat Tahu Solo
White Cabbage, Tofu, Peanut, Spicy Tamarind Sauce
Soto Ayam
White Cabbage, Shredded Chicken, Scallion, Glass Noodle, Chicken Broth
Tahu Gimbal
Prawn Fritter, Rice Cake, Sprouts, White Cabbage, Tofu, Peanut Sauce
Sop Timlo
Shredded Chicken, Chicken Liver, Vegetables, Quail Eggs, Leek, Aromatic Clear Soup
Ketoprak
Rice Noodle, Cucumber, Tofu, Fried Egg, Sprouts, Peanut Sauce
Wedang Ronde
Glutinous Balls, Peanuts, Ginger Soup
Wedang Angsle
Glutinous Rice, Mung Beans, Peanuts, White Toast, Sago Pearl
Es Campur
Avocado, Jackfruits, Fermented Cassava, Jelly, Coconut Milk, Pandan Syrup

**\$15***per-guest, per-stall*

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## Western Breaks

Ideal for grab-n-go in a busy convention, our Western Breaks offers finely curated menus from our culinary experts guarantee to satisfy the international palate.

### MORNING BREAKS 1

Mini Chicken Sandwich
Chocolate Truffle Cake
Cheese Brownies
Chips and Nuts
Coffee and Tea

### MORNING BREAKS 2

Mushroom Arancini
Caramel Choux
Chocolate Muffin
Chips and Nuts
Coffee and Tea

*\$15* per-guest

MORNING BREAKS 3

- Chicken Wrap
- Pineapple Apple Crumble
- Coffee Pistachio Cake
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

MORNING BREAKS 5

- Chicken Val au Vent
- Mix Berries Pavlova
- Mud Cake
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

AFTERNOON BREAKS 1

- Mini Chicken Sandwich
- Pulled Orange Barbecue Chicken Sliders
- Dates Almond Cake
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

AFTERNOON BREAKS 3

*\$15* per-guest

MORNING BREAKS 4

- Mini Chicken Puff
- Chiffon Cake
- Green Tea Velvet
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

MORNING BREAKS 6

- Tuna Sandwich
- Marble Cake
- Paris Brest
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

AFTERNOON BREAKS 2

- Orange Baked Cheese Cake
- Mini Beef Burger
- Chicken Vol au Vent
- Chips and Nuts
- Coffee and Tea

*\$15* per-guest

AFTERNOON BREAKS 4

Chicken Wrap
Onion and Cheese Tartlets
Black Forest
Chips and Nuts
Coffee and Tea
<i>\$15</i> per-guest

### AFTERNOON BREAKS 5

Muhsroom Arancini
Sausage Puff
Banana Puff
Chips and Nuts
Coffee and Tea
<i>\$15</i> per-guest

Mini Chicken Puff
Chicken Finger Sandwich
Lemon Cream Custard
Chips and Nuts
Coffee and Tea
<i>\$015</i> per-guest

### AFTERNOON BREAKS 6

Tuna Sandwich
Chicken Wings
English Cake
Chips and Nuts
Coffee and Tea
<i>\$15</i> per-guest

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## Traditional Breaks

The captivating culinary delicacies of Solo is a great way to satisfy your taste buds. In the simple form of breaks buffet, the Javanese delicacies will surely satisfy your appetite.

### TRADITIONAL MORNING BREAKS 1

Tahu Isi
Fried Stuffed Tofu with Chicken and Vegetables
Pisang Goreng
Banana Fritters
Dadar Gulung
Indonesian Crepes, Stuffed with Sweet Grated Coconut
Chips and Nuts

### TRADITIONAL MORNING BREAKS 2

Lumpia Ayam
Chicken Spring Roll
Otak-Otak Bakar
Grilled Fish Cake Wrapped in Banana Leaf
Bolu Kukus Coco Pandan
Steamed Cake with Coco Pandan Paste
Ketan Pisang



Coffee and Tea

**\$15***per-guest*

TRADITIONAL MORNING BREAKS 3

Sosis Solo

Javanese Sausage

Kroket Ayam

Chicken Croquette

Talam Ubi

Sweet Potato Layered Cake

Rondo Royal

Fried Fermented Cassava

Chips and Nuts

Coffee and Tea

**\$15***per-guest*

TRADITIONAL MORNING BREAKS 5

Bakwan Udang

Sweet Corn Fritters

Onde-Onde

Stuffed Glutinous Rice Ball

Nona Manis

Steamed Rice Flour Cake with Coconut Milk

Chips and Nuts

Coffee and Tea

**\$15***per-guest*

TRADITIONAL AFTERNOON BREAKS 1

Sticky Rice with Banana

Chips and Nuts

Coffee and Tea

**\$15***per-guest*

TRADITIONAL MORNING BREAKS 4

Siomay Ayam Goreng

Fried Chicken Dumpling

Bakwan Tahu

Vegetable Fritters with Tofu

Kue Ku

Steamed Sticky Rice Cake with Mung Bean Paste

Bika Caramel (Sarang Semut)

Baked Caramel Cake

Chips and Nuts

Coffee and Tea

**\$15***per-guest*

TRADITIONAL MORNING BREAKS 6

Tahu Bakso

Fried Stuffed Tofu with Minced Beef

Lapis Surabaya

Indonesian Layered Sponge Cake

Cantik Manis

Steamed Green Bean Flour with Sago Pearl

Chips and Nuts

Coffee and Tea

**\$15***per-guest*

TRADITIONAL AFTERNOON BREAKS 2

Pastel Ayam
Deep Fried Chicken Puff
.....
Martabak Ayam
.....
Lapis Beras
Steamed Rice Flour Cake
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

### TRADITIONAL AFTERNOON BREAKS 3

Singkong Keju
Fried Cassave with Cheese
.....
Kroket Ayam
Chicken Croquette
.....
Putu Mayang
Steamed Rice Flour Cake with Brown Sugar Coconut Sauce
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

### TRADITIONAL AFTERNOON BREAKS 5

Lumpia Kulit Tahu
Deep Fried Stuffed Tofu Skin
.....
Ande-Ande Lumut
Steamed Cassava with Coconut Milk Sauce
.....
Tempe Mendoan
Fried Battered Soy Bean Cake
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

Tahu Bom
Fried Stuffed Tofu with Spicy Chicken
.....
Otak-Otak Bakar
Grilled Fish Cake Wrapped in Banana Leaf
.....
Putu Ayu
Steamed Pandan Cake with Shredded Coconut
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

### TRADITIONAL AFTERNOON BREAKS 4

Bakwan Tahu
Vegetable Fritters with Tofu
.....
Sosis Solo
Javanese Sausage
.....
Proll Tape
Fermented Cassave Cake
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

### TRADITIONAL AFTERNOON BREAKS 6

Pangsit Goreng
Deep Fried Chicken Wonton
.....
Pisang Coklat Gulung
Chocolate Crepes with Banana
.....
Semar Mendem
Sticky Rice Wrapped in Crepes
.....
Chips and Nuts
.....
Coffee and Tea
.....
<b>\$15</b> <i>per-guest</i>

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## Themed Breaks

Our themed lunch and dinner breaks are fully customizable and designed for convenience. Simply select the options you'd like to offer, and we'll ensure a seamless experience for your attendees.

### HONEY

- Beverages
- Honey Lemonade, Honey Virgin Mojito, Honey Green Tea
- Honey Glazed Chicken Wings
- Honey Chicken Char-Siew Pao
- Honey Bread
- Honey Cake
- Honey Lemon Cup Cake
- Honey Fruits Parfait
- Honey Fruits Parfait
- Spiced Honey
- Herbs Honey
- Plain Honey

**\$17.5** *Per-Guest*

### VIBRANT

- Beverages
- Selection of Juices, Infused Water, Strawberry Smoothies, Peach Tea, Selection of Coffee and Tea
- Fruits Tartlet
- Oat Energy Ball
- Assorted Donuts
- Assorted Puddings and Jellies

### WELLBEING

- Beverages
- Fresh Orange Juice, Heart Beet Ginger, Banana Smoothies, Peach Tea, Mixed Vegetables Juice
- Fruits Tartlet
- Matcha Oat Energy Ball
- Tortilla Chicken Sandwich
- Steamed Edamame with Himalayan Salt
- Kale Salad
- Home-Made Granola
- Yogurt
- Selection of Tropical Fruits
- Fruits Cocktail

**\$20** *Per Guest*

### GO LOCAL

- Beverages
- Wedang Jahe, Wedang Kopi, Wedang Susu (D), Wedang Ronde, Wedang Angsle, Kolak Pisang
- Kue Lapis Beras
- Kue Lumpur
- Kue Koe
- Cara Bikang

Petit Four  
.....  
Salmon Ball  
.....  
Open Chicken Sandwich  
.....  
Charcoal Beef Slider  
.....  
Selection of Tropical Seasonal Fruits  
.....  
Tropical Fruits Cocktail  
.....

**\$20** *Per Guest*

Naga Sari  
.....  
Dadar Gulung  
.....  
Lemper Ayam  
.....  
Pastel Ayam  
.....  
Tahu Isi  
.....  
Tempe Mendoan  
.....  
Snacks  
Traditional Chips and Assorted Nuts  
.....

**\$20**

OVER COFFEE

Beverages  
Selection of Coffee: Robusta, Arabica, Decaf, Local Coffee, Kopi Tarik, Turkish Coffee, Selection of Premium Tea, Chocolate  
.....  
Tomato and Ham Sandwich  
.....  
Smoked Beef Focacia Sandwich  
.....  
Chicken Panini Sandwich  
.....  
Opera Cake  
.....  
Tiramisu  
.....  
Coffee and Chocolate Mousse  
.....  
Coffee Bread  
.....  
Cookies Selections  
Choco chips Cookie, Puff Stick, Butter Cookie, Nuts and Chips  
.....

**\$20**

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# Lunch, Plated

Our Lunch is designed to simplify your event planning while also being a sustainable choice. Our chef has thoughtfully curated menus to offer variety, ensuring no repetition of options.

## WESTERN LUNCH, PLATED

- Amuse Bouche - Rolled Aubergine **VGN**  
Cream Cheese, Fresh Herbs, Crusted Walnut
- Soup - Roasted Pumpkin Soup  
Panna Cotta, Mixed Seeds, Fresh Cream
- Mains - Chicken Supreme  
Chicken Breast, Dauphinoise Potatoes, Thyme Jus
- Dessert - Cookies Cheese Cake  
Oreo Crumble, Fresh Strawberries, Kalamansi Sauce

**\$20** *Per Guest*

## WESTERN LUNCH, PLATED MENU 3

- Amuse Bouche - Nicoise Tartare  
Tuna, Tomato, Shallot, Quail Egg
- Soup - Chicken Vichyssoise  
Cream Of Chicken, Potato Confit, Chives
- Mains - Tasmanian Salmon  
Basil Mashed, Vegetables Tomato Ragout, Capers Cream
- Dessert - Passion Fruits Namaleka  
Creamy Coconut, Passion Fruits Glazing, Almond Jaconde

**\$20** *Per Guest*

## INDONESIAN LUNCH, PLATED MENU 2

- Amuse Bouche - Ayam Geprek  
Spicy Chicken, Sambal Bawang, Spring Onion
- Soup - Timlo Solo  
Chicken Liver, Boiled Eggs, Mixed Vegetables, Glass Noodles
- Mains - Ikan Asam Padeh  
Cassava Leafs, Mixed Vegetables, Fresh Lime
- Dessert - Klepon Mousse

## WESTERN LUNCH, PLATED MENU 2

- Amuse Bouche - Cheese Brulee  
Caramelized Brown Sugar, Crusted Nuts, Marmalade
- Soup - Forest Mushroom Veloute  
Roasted Mushroom, Fresh Herbs, Truffle Oi
- Mains - Beef Ribs Barbecue  
Colcannon Potato, Grilled Baby Corn, Fruits BBQ Sauce
- Dessert - Chocolate Raspberry  
Chocolate Bavaois, Rasperry Gel, Pistachio Crumble

**\$20** *Per Guest*

## INDONESIAN LUNCH, PLATED

- Amuse Bouche - Pecel Sayur  
Blanched Mix Vegetable, Peanut Sauce, Crackers
- Soup - Laksa Udang  
Shrimp Dumpling, Glass Noodles, Watercress, Laksa Broth
- Mains - Empal Suwir  
Aromatic Steamed Rice, Sautéed Papaya Leaf, Green Chili
- Dessert - Kolak Mousse  
Coconut Milk, Banana, Jackfruits

**\$20** *Per Guest*

## INDONESIAN LUNCH, PLATED MENU 3

- Amuse Bouche - Rujak Tuna Natsepa  
Seared Tuna Loin, Compressed Fruits, Peanut Sauce
- Soup - Mie Kari  
Roasted Beef, Egg Noodles, Crackers, Pickles
- Mains - Ayam Bekakak  
Grilled Chicken, Fresh Vegetables, Sambal
- Dessert - Nastar Cake



Javanese Brown Sugar, Chocolate Ganache, Desiccated Coconut

**\$20** *Per Guest*

Butter Cream, Pineapple Crumble, Almond Sponge

**\$20** *Per Guest*

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## Lunch Buffet

Ideal for a lunch meeting, our lunch buffets feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

### INDONESIAN LUNCH BUFFET 1

Appetizer - Tahu Gejrot

Crusted Tofu with Sour and Spicy Brown Sugar Sauce

Soup - Sop Iga

Beef Ribs, Carrot, Celery, Potatoes, Tomatoes

Mains

- Nasi Pandan Wangi: Steamed Rice Infused with Pandan Leaves
- Soun Masak Cabai Hijau: Wok-Fried Glass Noodles with Minced Chicken and Green Chili
- Kentang Masak Balado: Stewed Potatoes with Chili and Herbs
- Daging Ungkep Berempah: Stewed Beef with Local Herbs and Spices
- Ayam Goreng Serundeng: Deep-Fried Chicken with Shredded Coconut
- Ikan Bakar Jimbaran: Grilled Fish Balinese Style
- Sayur Lodeh Rebung dan Nangka Muda: Stewed Young Jackfruit and Bamboo Shoots in Coconut Milk

Dessert

- Es Degan Gula Jawa: Young Coconut with Palm Sugar
- Pudding Tape Ketan: Fermented Glutinous Rice Pudding
- Sliced Fruits

**\$15** *Per Guest*

### INDONESIAN LUNCH BUFFET 2

Appetizer - Karedok

Mixed Raw Vegetables Salad with Aromatic Ginger and Peanut Sauce

Soup - Sop Ikan Pangandaran

Clear Aromatic Fish Soup with Green Tomatoes, Lemongrass and Kemangi Leaves

Mains

- Nasi Ungu: Steamed Rice with Purple Sweet Potato
- Mie Goreng Jawa: Traditional Javanese Wok-Fried Egg Noodles with White Cabbage and Pok Choy
- Telor Masak Santan: Boiled Egg Cooked in Aromatic Coconut Milk
- Daging Masak Sereh: Stewed Beef with Lemongrass
- Ayam Bakar Madu: Grilled Marinated Chicken with Honey Glaze
- Ikan Bakar Dabu-Dabu: Grilled Fish with Fresh Chili and Tomato Relish
- Tumis Buncis dengan Bakso: Stir-Fried Green Beans with Garlic and Meatballs

Dessert

- Es Manado: Soursop, Avocado, Fresh Milk, Coconut
- Pandan Cake: Homemade Sponge Cake with Pandan Leaves
- Dadar Gulung: Indonesian Crepe Rolls with Brown Sugar and Grated Coconut
- Sliced Fruits

**\$15** *Per Guest*

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# Dinner, Plated

As part of Hyatt’s "Menu of the Day" program, our Dinner is designed to simplify your event planning while also being a sustainable choice. Our chef has thoughtfully curated daily menus to offer variety, ensuring no repetition of options. All prices listed apply only to the designated day. If selected for an alternate day, base pricing starts at \$20 per guest, with additional charges depending on your customizations.

## WESTERN DINNER, PLATED

- Amuse Bouche - Rolled Aubergine  
Cream Cheese, Fresh Herbs, Crusted Walnut
- Soup - Roasted Pumpkin Soup  
Panna Cotta, Mixed Seeds, Fresh Cream
- Mains - Chicken Supreme  
Chicken Breast, Dauphinoise Potatoes, Thyme Jus
- Dessert - Cookies Cheese Cake  
Oreo Crumble, Fresh Strawberries, Kalamansi Sauce

**\$30** Per Guest

## WESTERN DINNER, PLATED MENU 2

- Amuse Bouche - Cheese Brulee  
Caramelized Brown Sugar, Crusted Nuts, Marmalade
- Soup - Forest Mushroom Veloute  
Roasted Mushroom, Fresh Herbs, Truffle Oi
- Mains - Beef Ribs Barbecue  
Colcannon Potato, Grilled Baby Corn, Fruits BBQ Sauce
- Dessert - Chocolate Raspberry  
Chocolate Bavaois, Rasperry Gel, Pistachio Crumble

**\$30** Per Guest

## WESTERN DINNER, PLATED MENU 3

- Amuse Bouche - Nicoise Tartare  
Tuna, Tomato, Shallot, Quail Egg
- Soup - Chicken Vichyssoise  
Cream Of Chicken, Potato Confit, Chives
- Mains - Tasmanian Salmon  
Basil Mashed, Vegetables Tomato Ragout, Capers Cream
- Dessert - Passion Fruits Namaleka  
Creamy Coconut, Passion Fruits Glazing, Almond Jaconde

**\$30** Per Guest

## INDONESIAN DINNER, PLATED

- Amuse Bouche - Pecel Sayur  
Blanched Mix Vegetable, Peanut Sauce, Crackers
- Soup - Laksa Udang  
Shrimp Dumpling, Glass Noodles, Watercress, Laksa Broth
- Mains - Empal Suwir  
Aromatic Steamed Rice, Sautéed Papaya Leaf, Green Chili
- Dessert - Kolak Mousse  
Coconut Milk, Banana, Jackfruits

**\$30** Per Guest

## INDONESIAN DINNER, PLATED MENU 2

- Amuse Bouche - Ayam Geprek  
Spicy Chicken, Sambal Bawang, Spring Onion
- Soup - Timlo Solo  
Chicken Liver, Boiled Eggs, Mixed Vegetables, Glass Noodles
- Mains - Ikan Asam Padeh  
Cassava Leafs, Mixed Vegetables, Fresh Lime

## INDONESIAN DINNER, PLATED MENU 3

- Amuse Bouche - Rujak Tuna Natsepa  
Seared Tuna Loin, Compressed Fruits, Peanut Sauce
- Soup - Mie Kari  
Roasted Beef, Egg Noodles, Crackers, Pickles
- Mains - Ayam Bekakak  
Grilled Chicken, Fresh Vegetables, Sambal

Dessert - Klepon Mousse  
Javanese Brown Sugar, Chocolate Ganace, Desiccated Coconut

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**\$30** *Per Guest*

Prices are subject to a 10% taxable service charge and the prevailing government tax of 11%. The menus shown are examples, and all listed prices represent base rates. Additional charges may apply depending on your selections. For a more comprehensive and tailored menu, please reach out to our sales team or event manager.

## Dinner Buffet

Ideal for a dinner meeting, our composed buffet dinner feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.

### INDONESIAN DINNER BUFFET 1

Appetizer - Tahu Gejrot  
Crusted Tofu with Sour and Spicy Brown Sugar Sauce

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Soup - Sop Iga  
Beef Ribs, Carrot, Celery, Potatoes, Tomatoes

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Mains

- **Nasi Pandan Wangi:** Steam Rice infused pandan leaves
- **Soun masak Cabai Hijau:** Wok Fried Glass noodle with minced chicken and green chili
- **Kentang Masak Balado:** Stewed potato with chili and herbs
- **Daging Ungkep Berempah:** Stewed beef with local herbs and spices
- **Ayam Goreng Serundeng:** Deep Fried Chicken with Dried Coconut
- **Ikan Bakar Jimbaran:** Grilled Fish in Balinese Style
- **Sayur Lodeh Rebung Dan Nangka Muda:** Stewed Young Jackfruit and bamboo shoot in Coconut Milk

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Dessert

- **Es Degan Gula Jawa:** Young Coconut with Palm Sugar
- **Pudding Tape Ketan:** Fermented glutinous rice Pudding
- **Sliced Fruits**

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**\$20** *Per Guest*

Dessert - Nastar Cake  
Butter Cream, Pineapple Crumble, Almond Sponge

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**\$30** *Per Guest*

### INDONESIAN DINNER BUFFET 2

Appetizer - Karedok  
Mixed raw vegetables salad with aromatic ginger and peanut sauce (S) Bakwan Sayur: Mixed Vegetables fritter

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Soup - Sop Ikan Pangandaran  
Clear aromatic fish soup with green tomatoes, lemongrass and kemangi leaves

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Mains

- **Nasi Ungu:** Steamed Rice with Purple Potato
- **Mie goreng jawa:** Traditional Javanese wok fried egg noodle with white cabbage and pok choy
- **Telur Masak Santan:** Boiled Egg cooked in aromatic Coconut milk
- **Daging Masak Sereh:** Stewed Beef with Lemongrass
- **Ayam Bakar Madu:** Grilled marinated chicken with honey glazed
- **Ikan Bakar Dabu Dabu:** Grilled fish with fresh chili and tomatoes relish
- **Tumis Buncis dengan bakso:** Stir fried green beans with garlic and meatball

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Dessert

- **Es Manado:** Soursop, avocado, fresh milk, coconut
- **Pandan Cake:** Homemade sponge cake with pandan leaves
- **Dadar Gulung:** Indonesian crepes roll with brown sugar and grated coconut
- **Sliced Fruits**

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# OFFERS

Our Reception Offers are designed to simplify your event planning while also being a sustainable choice. Our chef has thoughtfully curated daily selections to offer variety, ensuring no repetition of options. All prices listed apply only to the designated day. If selected for an alternate day, base pricing starts at \$20 per guest, with additional charges depending on your customizations.

## SWEETS

- Signature Mini Crème Brulée
- Delicious Fruit Scones
- Chocolate Mousse Eclairs
- Rum Raisin Pastry Cream Puffs
- Hazelnut Caramel Cream Puffs
- Custard Tartlets with Fresh Fruit & Apricot Glaze
- Lemon Meringue Pie Tartlets with Candied Citrus Zest
- Apple-cinnamon Strudel with Caramel Sauce
- Raspberry Cream Profiteroles
- Banana-rum Custard Profiteroles

## SAVORY

- Fish Of the Day Ceviche with Jicama, Tomato, Avocado, Lime Juice Peppe **SF**
- Calamari Salad with Fire Roasted Pepper Garlic Herbs, Vinaigrette **VGN**
- Balinese Scallop Ceviche and Bloody Mary Cocktail Sauce **SF**
- Sweet Pea Panna Cotta Topped with Crab Salad **SF**
- Seared Rare Miso Crusted Tuna on A Bed of Seaweed Salad
- Vegetables Shooters (Cucumber, Tomato or Potato) **VGN V**
- Poached Prawn with Chili Lime Young Mango **SF**
- Beef Teriyaki, Sesame, Cucumber
- Kemangi Fish Cake, Pickles, Chili
- Curried Chicken, Italian Parsley, Mini Tart
- Seafood Mousse, Sweet Onion Jam, Cassava Chips
- Vegetables Crudities, Cucumber Tzatziki Dip
- Anti Pasti Skewer, Mozzarella, Pesto Dip
- Roasted Duck Breast, Sweet Potato, Honey Lemon
- Tuna Lollipop, Wasabi Mayo, Nori
- Cherry Tomatoes with Herb Cream Cheese
- Sun Dried Tomato and Chevre on Crostini
- Eggplant Parmesan Rolls

Rainbow Spring Rolls

Roasted Duck and Mango Salad

Chicken Skewer with Peanut Sauce

Creamy Spinach and Feta Mini Tart

Sate Lilit, Sambal Matah, Green Lime

Chicken Lemongrass Dumpling, Sweet Chili Sauce

Pulled Orange Barbecue Chicken Sliders

Roasted Chicken on Homemade Soft Rolls

Wild Mushroom and Cheese Tartlets

Olive Tapenade with Goat Cheese Crostini

Shrimp And Guacamole with Fresh Cilantro and Lime

Chicken Tortilla, Pico De Gallo

Mac And Cheese Ball

Teriyaki Chicken Bites

Chicken Parmesan Rolls

Maple-glazed Duck Breast on Sweet Potato Cake

Sesame Chicken Skewers in Pineapple with Asian Sauce

Coconut Crusted Shrimp, Pina Colada Cream

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## SMALL PLATE STATION

Our themed lunch and dinner breaks are fully customizable and designed for convenience. Simply select the options you'd like to offer, and we'll ensure a seamless experience for your attendees.

### HEALTHY STATION

Watermelon and Feta

Watermelon, Feta, Fresh Mint, Balsamic Glaze

### SLIDERS STATION

Black Angus Beef Sliders with Jalapeño Jack Cheese



Smoked Salmon
House made Smoked salmon with Green Salad, capers, snake fruit, Sour Cream
Rujak Buah
Tropical Fruits, Tamarind, Spicy Peanut Butter
Gado-Gado
Boiled Mixed Vegetables, Crackers, Boiled Egg, Peanut Sauce
Marinated Poached Shrimp
Roasted Cauliflower Puree, Mini Lettuce and Passion Fruit Vinaigrette
Seafood Cake
House Seafood Cake with Roasted Corn Salad, Herbs Lime Sauce
Tuna Bowl
Edamame, Seared Tuna, Iceberg, Miso Dressing
Wings Station
Fruits BBQ Sauce, Blue Cheese Dressing, Corn Chips

SALAD BAR STATION

Assorted Seasonal Greens, Salad Condiments, Vinaigrette and Dressing
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NACHOS STATION

Content
Crisp Corn Tortilla Chips, Chicken Tinga, Beans, Jalapeño
Add-Ons
Cheddar, Cheese Sauce, Pickled Jalapeños, Black Olive Rings, Sour Cream, Pico De Gallo, Guacamole

Chicken Sliders Pulled Confit Rotisserie Chicken
Vegetarian Slider Bun, Side of Crispy Vegetable Salad, Fruits BBQ
Assorted Roll and Buns, Coleslaw, Pickled Vegetables, Peppers Chips

PASTA STATION

Choice of Pasta
Fettucine, Spaghetti, Penne, Fusilli, Breadsticks, Crushed Red Pepper and Parmesan Cheese
Sauces
Select Two Sauces from The Following: Pink Sauce, Pomodoro Sauce, Classic Genovese Pesto and Ragout
Add-Ons
Grilled Vegetables, Smoked Chicken, Fresh Tomato, Assortment of Mushrooms, Garlic and Sweet Fresh Basil

NOODLE STATION

Choice of Noodle
Egg Noodle, Glass Noddle, And Flat Rice Noodle
Add-Ons
Chinese Cabbage, Pok Choy, Beef Meat Ball, Chicken
Condiments

Traditional Condiments: Chicken Broth, Beef Broth

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OFFERS

Enhance your banquet experience with our exclusive Endless Pour Package, offering a seamless flow of beverages throughout your event. Whether you’re celebrating a wedding, corporate event, or any special occasion, this package ensures your guests enjoy a wide variety of drinks without limits. Available for minimum 3 hours free-flow session for minimum 20 persons.

NON-ALCOHOL PACKAGE

- Mineral Water
- Iced Tea (2 Kinds)
- Chilled Juices
- Soft Drinks (2 Kinds)

\$5 Per-Guest

ALCOHOL PACKAGE A

- Mineral Water
- Iced Tea
- Chilled Juices
- Soft Drinks (2 Kinds)
- Beer (1 Kind)

\$22 Per-Guest

ALCOHOL PACKAGE B

- Mineral Water
- Chilled Juices
- Iced Tea
- Soft Drinks (2 Kinds)
- Beer (1 Kind)
- Wine (2 Kinds)

\$33 Per-Guest

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# Special Offers

Enjoy exclusive savings with our Bulk Bottle Special, perfect for those looking to add more experience their event with premium beverages.

## GROUP BOTTLE ORDERS

- 15% Off  
For wine or spirits purchase of minimum 6 bottles  
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- 20% Off  
For wine or spirits purchase of minimum 10 bottles  
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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian