



**MAN
HUA**



Chef Ken Foo

• Chinese Corporate Chef

“Good food is very often, even most often, simple food.”

– Anthony Bourdain





Emerald Garden

Golden prawn tempura
黄金天妇罗虾

Sweet & sour sliced fish
酸甜鱼片

Homestyle chicken curry with potatoes
咖喱鸡伴马铃薯

Thai spicy golden tofu
泰式香辣豆腐

Cocktail spring rolls
蔬菜小春卷

Fried rice vermicelli with fish cakes
炒米粉伴鱼饼

Standard 2: Mixed fruit platter
标准双味水果拼盘

Homemade iced lemon tea
冰冻柠檬茶



IDR 222,888,-



Grand Dynasty

Oatmeal cereal prawn tempura
谷类麦片天妇罗虾

Thai pineapple sliced fish
泰式黄梨鱼片

Sambal squid rings
叁岬苏东圈

Homestyle chicken curry with potatoes
咖喱鸡伴马铃薯

Golden egg tofu with salted eggs
黄金蛋豆腐伴咸蛋

Braised broccoli and cauliflower with mushrooms
香炒野菜花菜花伴蘑菇

Chef 2: Golden platter:
(samosas, seaweed otak rolls, seafood cubes)
名厨什锦拼盘 (咖喱角, 菜春卷)

Mamak fried noodles
妈嬷炒面

Seafood fried rice
海鲜炒饭

2 types of kuih (sweet snacks)
多口味娘惹糕点

Iced orange squash
冰冻香橙汁

Buffet Menu

• All prices include government taxes and service, exclude venue rental. • A minimum order of 30 pax is required.



IDR 368,888,-



Royal Jade

Spicy creamy golden butter prawn tempura
奶油香炒黄金天妇罗虾

Baked salmon with mayonnaise and teriyaki sauce
烧烤三文鱼伴蛋黄酱 & 烧烤酱

Marmite and honey chicken wings
香料蜜糖鸡翅膀

Golden egg bean curd with salted egg
黄金蛋豆腐伴咸蛋

Roasted spring chicken with BBQ sauce
烤童子鸡块伴烧烤酱

Chef 3: Golden Platter
[Cocktail spring rolls, tofu skin rolls]
名厨什锦拼盘 (蔬菜小春卷, 腐皮卷)

Braised broccoli and cauliflower with mushrooms
焖椰菜花菜花伴蘑菇

Longevity noodles
炒寿面

Fried rice with eggs and garlic
蒜蓉炒饭

Assorted puddings with fruits
多口味水果布丁

Iced passion fruit juice
冰冻百香果汁



IDR 598,888,-



Lucky Lotus

• Appetizer

前菜

Combination platter
厨师双拼盘

• Soup

汤

Sweet corn soup with crab meat
鸡肉粟米羹

• Main Courses

主食

Crispy chicken with lemon sauce
柠檬鸡

Steamed red snapper
清蒸红非洲鱼

Stir-fried prawns with sweet and spicy sauce
辣汁虾

Braised black mushroom sea cucumber with broccoli in superior sauce
海参冬菇扒西兰花

Edamame fried rice
毛豆炒饭

• Dessert

甜品

Chilled honeydew cream with sago
蜜瓜西米露

Set Menu

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IDR 369,888,-



Golden Dragon

• **Appetizer**

前菜

Combination platter

厨师双拼盘

• **Soup**

汤

Dry scallop crab meat with superior stock

干贝蟹肉冬蓉羹

• **Main Courses**

主食

Soft poached chicken with garlic onion oil

蒜油浸滑鸡

Yu Xiang style stir-fried beef sirloin

余香炒牛丝

Drunken prawns

醉酒虾

Braised dou gan and tofu in wolfberry sauce

枸杞豆根扒豆腐

Sauteed Yee-Fu noodles with bean sprouts and chives

银芽韭菜焖伊面

• **Dessert**

甜品

Chilled wild fungus with red dates & longan

雪儿红枣龙眼甜汤



IDR 498,888,-



Imperial Pearl

• Appetizer

前菜

Trio combination platter
三味拼盘

• Soup

汤

Pumpkin soup with lobster
金瓜龙虾羹

• Main Courses

主食

Peking duck

北京烤鸭

Stir-fried wagyu beef with black pepper sauce

黑椒炒牛柳

Hong Kong style steamed cod fish

港式蒸鸳鸯雪鱼

Sautéed scallops and Hawaiian nuts with broccoli

夏果带子炒西兰花

Steamed rice in lotus leaves

荷叶饭

• Dessert

甜品

Chilled bird's nest with red dates

燕窝红枣糖水

Set Menu

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IDR 1,333,888,-



Chef Muhamad Irfan

• Indonesian Corporate Chef

*“You learn a lot
about someone
when you share
a meal together.”*

- Anthony Bourdain





Spicy Sojourn

- **Canapés**
Lumpia sayur, Perkedel tahu
- **Appetizers**
Gado-gado with peanut sauce, Asinan buah
- **Soup**
Soto ayam
- **Main Courses**
Steamed rice
Nasi kuning
Fragrant coconut turmeric rice
Ayam rica-rica
Manadonese grilled chicken with red chili sauce
Ikan tongkol balado
Skipjack fish braised in balado chili sauce
Mie goreng
Indonesian fried noodles
Sambal goreng tempeh
Crispy soybean cakes in tamarind chili paste
Tumis buncis bawang putih
Sautéed green beans with garlic
Perkedel
Indonesian potato cakes
- **Condiments**
Sambal terasi, sambal matah, crackers, acar
- **Desserts**
Kolak pisang
Banana braised in palm sugar and coconut milk
Seasonal sliced fruits
- **Beverages**
Infused water, Mineral water, Iced lemon tea, Es buah



IDR 278,888,-

Buffet Menu

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Indonesian Delights

- **Canapés**
Otak-otak, Lemper ayam, Gado-gado roll
- **Appetizers**
Lawar ayam, Asinan buah, Martabak telur
- **Soup**
Sayur lodeh
Local vegetable soup in a fragrant coconut broth
- **Main Courses**
Steamed rice
Nasi uduk
Fragrant coconut rice
Rendang sapi
Sumatran style simmered beef with dry coconut and chili sauce
Ayam goreng rempah
Spiced fried chicken
Ikan psmol
Crispy fish braised in a yellow spice sauce
Bihun goreng
Vermicelli with mixed vegetables stir-fry
Tumis kacang panjang tempe
Long beans with soybean cakes stir friend in soya sauce
Bakwan sayur
Indonesian vegetable tempura
- **Condiments**
Sambal terasi, sambal matah, crackers, acar
- **Stall**
Ketoprak
Rice cakes, vermicelli and sprouts with peanut sauce
Condiments:
Sliced cucumber, sweet soya sauce, chili sauce and fried shallots
- **Desserts**
Kolak pisang
Banana braised in palm sugar and coconut milk
Pisang onte
Caramelized banana with coconut palm sugar
Seasonal sliced fruits
- **Beverages**
Infused water, Mineral water, Orange juice, Es campur

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IDR 338,888,-



Nusantara Feast

- **Canapés**
Pangsit goreng ayam, Lemongrass chicken skewers, Otak-otak
- **Salads**
Balinese lawar, Gado-gado with peanut sauce, Asinan Jakarta
- **Appetizers**
Tahu gejrot
Fried tofu with palm sugar, vinegar, shallots and chili
Tahu isi
Tofu fritters stuffed with vegetables
Lumpia sayur
Mixed vegetable spring rolls with sweet chili sauce
- **Soup**
Sop buntut
Oxtail soup
- **Main Courses**
Steamed rice
Semur daging sapi
Braised beef in spiced soya sauce
Opor ayam
Braised chicken in a fragrant coconut sauce
Gurame goreng saus manga
Crispy gurame fish with a fresh mango sauce
Sambal goreng kentang
Potatoes stir-fried in a chili paste with stinky beans
Krecek
Braised beef skin with soybeans and potatoes in a chili coconut broth
Gudeg
Jackfruit braised in coconut broth and palm sugar
- **Condiments**
Sambal terasi, sambal matah, crackers, acar
- **Stall**
Ketoprak
Rice cakes, vermicelli and sprouts with peanut sauce
Condiments:
Sliced cucumber, sweet soya sauce, chili sauce and fried shallots
- **Live Station**
Iga bakar
Grilled beef spare ribs
Condiments:
Rice cakes, peanut sauce, sambal matah, soy sauce and chopped chili
- **Desserts**
Bubur ketan
Black sticky rice pudding with coconut milk
Pisang onte
Caramelized banana with coconut palm sugar
Seasonal sliced fruits
- **Beverages**
Infused water, Mineral water, Watermelon juice, Es campur

Buffet Menu

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IDR 528,888,-



Tropical Treats

- **Welcome crackers**

Kripik singkong
Served with sambal matah

- **Canapé**

Ox tongue vol-au-vent
Crispy puff pastry filled with ox tongue balado

- **Entrée**

Salad
Gado-gado roll
Traditional Indonesian salad with peanut sauce

- **Soup**

Soto ayam
Aromatic chicken consomé, chicken bonbon, mixed local vegetable bronise

- **Main Courses**

Opor ayam
Pan-seared rollade chicken leg with fragrant coconut spice sauce with local vegetables

- **Dessert**

Es palu butung
Traditional Sulawesi dessert



IDR 248,888,-



Island Treasures

- **Welcome crackers**

Kripik singkong
Served with sambal matah

- **Canapé**

Seafood cincalok
Pontianak style ceviche served in a shot glass

- **Entrée**

Salad
Urab sayur
Local vegetables mixed with a spiced yellow paste and shredded coconut wrapped in rice paper

- **Soup**

Seafood asam pedas
Fresh local seafood served in a homemade spicy sour broth

- **Sorbet**

Es doger
Crushed ice with fermented cassava, black grass jelly and sago pearls

- **Main Course**

Semur daging
Braised U.S. beef cheeks in malbi spices served with baby bok choy, sautéed potatoes with balado sauce and crispy onions

- **Dessert**

Dadar gulung
Pandan crepes filled with coconut palm sugar, palm sugar jelly and coconut Malibu cream

Set Menu

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IDR 348,888,-



Archipelago Adventures

- **Welcome crackers**

Rempeyek
Served with sambal balado

- **Canapé**

Otak-otak ika
Homemade fish cakes grilled in banana leaves and served with peanut sauce

- **Entrée**

Salad
Rujak buah
Local fruit salad infused with palm sugar, chili and tamarind paste

- **Soup**

Oxtail soup
Braised oxtail in a clear, fragrant beef broth with baby carrots, baby potatoes and cherry tomatoes

- **Sorbet**

Es puter
Homemade coconut sorbet with coconut crumbs and palm sugar sauce

- **Main Course**

Short ribs mebase
48-hour braised short ribs with base genep, an authentic Balinese spice paste

- **Dessert**

Klepon
Sweet glutinous rice balls stuffed with palm sugar and coconut, palm sugar jelly and coconut Malibu cream

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IDR 598,888,-



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