

KORI SET MENU I – International/Balinese

Price Rp 350,000 / per person nett
(Including tax, service & hire equipment)

Entrée

Fresh Yellow Fin Tuna Sashimi

Served with a salad of Lombok tomato in pesto. Finished with fetta cheese and Margaret River olives.

Main Course

Chef Jaya's Baked Duckling Bumbu

Our chef's own bumbu seasoned duck, with nasi uduk (pilaf style), stirfry asparagus and green beans. Accompanied with Balinese lalapan salad. (Raw vegetables with sambal)

Dessert

Steam Coconut Custard

With caramelized banana and giant tuille biscuit.

Coffee or Tea

KORI SET MENU II – International Seafood

Price Rp 400,000/ per person nett
(Including tax, service & hire equipment)

Entrée

Prawn and Mango “Margarita” Cocktail

Fresh prawn chopped with papaya, pineapple and mango, dressed in tequila cocktail sauce.

Main Course

Fresh Tasmanian Salmon

Coated in sesame seeds and grilled with a miso mustard sauce, served on mashed potato and pok choy.

Dessert

Bavarian Vanilla Cheese Cake

With a warm vanilla custard and palm sugar syrup.

Coffee or Tea

**KORI SET MENU III –
International/Indonesian Cuisine**

**Price Rp 430,000 / per person nett
(Including tax, service & hire equipment)**

Entrée

Cajun Chicken Fillet Salad

In a salad of mixed leaves and baby spinach, dressed with passion fruit dressing.

Soup

Java Corn Soup

Young sweet Java corn creamed with fresh chives, cumin and a touch of cream.

Main Course

Australian Beef Tenderloin “Rendang”

Tenderloin in rending marinade (A Sumatra specialty of aromatic roots, herbs and spices). Served with a stir fry of Bedugul organic greens.

Dessert

Warm Chocolate Pecan Nut Pie

The Worlds Best !!!

With cream and ice cream.

Coffee or Tea

KORI SET MENU IV – The Kori Favourite

Price Rp 410,000 / per person nett

(Including tax, service & hire equipment)

Appetizer

Classic Caesar Salad

Romaine and iceberg leaves tossed with crispy bacon lardoons, anchovies and grated parmesan.

Soup

Tortilla Soup

With fresh bamboo prawn salsa and avocado cream.

Main Course – “Kori “Nasi Campur”

Ikan Pepes

Grilled snapper fillet steamed in banana leaf with Balinese spice.

Jaya’s Sate

Beef sate with peanut sauce.

NZ Double Cooked Lamb Rack

With forest mushroom.

Sayur Urap dan Nasi Kuning

Cumi-Cumi (Calamari)

Served in a spring roll.

Dessert

Sticky Toffee Date Pudding

Served warm smothered in butterscotch sauce. Accompanied with ice cream.

Coffee or Tea

KORI SET MENU V – International Cuisine

Price Rp 345,000 / per person nett

(Including tax, service & hire equipment)

Entrée

Crabmeat and Avocado Salad

Sweet blue swimmer crabmeat, tossed with avocado and chopped mango.

Main Course

Char-Grilled Chicken Breast

Marinated in chef's Jaya bumbu, served on garlic spaghetti with avocado salad.

Dessert

Black Rice Pudding Spring Roll

With a warm vanilla custard and palm sugar syrup.

Coffee or Tea