

THE  
edge

WEDDINGS & EVENTS - SET MENU

## CHEFS CANAPÉ SELECTION

*please choose 4 canapés for 1-hour tray service*

roast pork belly with vanilla poached pear & crisp shallot

smoked salmon roulade, crème fraiche, dill

crisp duck, bao bun, shallot, hoisin sauce

mini spinach quiche, parmesan, pea sprout

roast beef crostini, caramelised onion, tomato relish

spanish omelet, tomato relish, crisp basil

chicken satay, peanut sauce, lime

king prawn, avocado, cocktail sauce, iceberg, fried basil



## STARTER

*Choose 1 starter, or 2 by alternate drop*

Carpaccio of Australian beef, petit salad of asparagus, parmesan, truffle vinaigrette

Smoked salmon roulade, herb cream, petit salad, beetroot jelly

Chicken terrine with pistachio, bell pepper and cranberry sauce

Crisp soft-shell crab, jicama, pineapple, sweet chili dressing

Grilled tiger prawn, long bean salad, Balinese sambal

Duck spring rolls, crispy rice noodle, petit salad, plum sauce

Beetroot, walnut, goats cheese, beetroot crisp, egg yolk, harissa

Wild mushroom arancini, truffle oil, roast tomato sauce, baby rocket



## MAIN

*please choose one main, or two for alternate drop*

Javanese barramundi, fennel, orange, baby potato, wild rocket

Five-spice salmon fillet, baby vegetable, purple kumera, nage sauce

Australian beef tenderloin, oxtail ravioli, braised red cabbage, baby zucchini, thyme jus

Rendang of Australian beef, steamed greens, coconut rice

Balinese roasted pork, crackling, lawar of long bean, 'thousand-spice' sauce, coconut rice

Bebek betutu roast Balinese spicy duck, salad of fiddlehead fern, sweet corn rice

Prosciutto-wrapped chicken roulade, truffle whipped potato, baby bean, rosemary jus

Roast portobello mushroom, goats cheese, onion marmalade, roast bell pepper, truffle oil

Indonesian vegetable curry, lemon basil, coconut rice



## DESSERT

*please choose one dessert, or two for alternate drop*

- Lemon meringue pie, tropical fruit, raspberry purée
- Valrhona chocolate mousse, vanilla cream, bitter chocolate
- Chocolate tart, strawberry, vanilla cream
- Coconut pandan crème brûlée, vanilla cream, coconut tuile
- Palm sugar panna cotta, mango, young coconut, vanilla syrup, caramel spiral
- Balinese pandan pancakes, fresh coconut, palm sugar, coconut ice cream
- Balinese black sticky rice, mango, coconut cream, toasted coconut
- Tiramisu, mascarpone cream, espresso, vanilla sponge



# OPTIONAL ADDITIONAL COURSES

## Amuse Bouche

*Additional charge Rp 60,000 per person, per piece*

Seared scallop with cauliflower puree and tobiko roe  
Lemongrass prawn with pineapple salsa  
Mushroom arancini with petit rocket salad

## Soup

*Additional charge IDR 140,000 per person, per piece*

Porcini mushroom soup with white truffle oil  
Lobster bisque with crème fraiche and caviar  
Sop buntut with Australian oxtail & Javanese spice

## Pre-dessert

*Additional charge IDR 50,000 per person, per piece*

Green tea éclair with white chocolate  
Chocolate truffle with roast pistachio  
Lemon meringue pie

For more information and reservations, please contact +62 361 8470 700  
email: [weddings@edge.mesahotelsandresorts.com](mailto:weddings@edge.mesahotelsandresorts.com) [www.mesahotelsandresorts.com/theedge](http://www.mesahotelsandresorts.com/theedge)

