



HALLOWEEN *Buffet Dinner*

ANTIPASTO BOARD

**TOMATO BRUSCHETTA, SMOKED
SALMON, OLIVES & LEMON**

SEA OF SHADOWS SEAFOOD

**FRESHLY SHUCKED OYSTERS
POACHED RIVER PRAWNS
BLUE SWIMMER CRAB
LOCAL ASARI CLAMS**

CONDIMENTS & SAUCES:

Lime, Red Wine & Shallot Vinaigrette,
Tartare Sauce, Cocktail Sauce & Tabasco

YOKAI JAPANESE CORNER

SASHIMI SELECTION (DF)

Yellowfin Tuna, Salmon & Butterfish

SUSHI MORIAWASE (DF)

California Maki, Avocado Roll & Tuna Maki

CONDIMENTS:

Wasabi, Kikkoman Soy Sauce &
Pickled Ginger

BALI ARTISAN CHEESE SELECTION

LOCAL ARTISAN CHEESE

Sake Kasu, Pesto Gouda, Brie & Rahu

CONDIMENTS:

Dried Fruits & Cheese Crackers

SOUP

CREAM OF ASPARAGUS & SPINACH SOUP (V)

Asparagus, Spinach & Cream

CONDIMENTS:

Garlic Croutons

HAUNTED BREADS

ASSORTED BREADS & BUTTER

SALAD CORNER

DRACULA'S BEEF SALAD

Beef Carpaccio, Arugula, Feta Cheese &
Balsamic

GHOSTLY FRUIT MEDLEY (V, DF)

Tropical Fruits, Mint & Citrus Dressing

PLAGA FARM MIXED GREENS (V, GF, DF)

Fresh Mixed Greens & Seasonal Vegetables

CRISPY CAESAR SALAD

Crisp Romaine Lettuce, Golden Croutons,
Parmesan & Caesar Dressing

THAI CHICKEN SALAD

Grilled Chicken, Garden Greens,
Fresh Herbs & Thai Lime Dressing

CONDIMENTS & DRESSINGS:

Tomato, Cucumber, Sweet Corn, Thousand
Island Dressing, Balsamic & Classic Vinaigrette

LIVE CARVING

ROASTED BALINESE PORCHETTA (P, GF)

Slow-Roasted Pork With Balinese Spices

SAUCES & CONDIMENTS:

Sambal Matah, Sambal Embe & Bumbu Bali

ROASTED PRIME RIB OF BEEF

SAUCES:

Mushroom Sauce & Black Pepper Sauce

ROASTED DRY-AGED DUCK (GF)

Dry-Aged Duck & Roasted Root Vegetables

SAUCES:

Orange Sauce & Hoisin Sauce

(P): Contains Pork | (V): Vegetarian | (GF): Gluten Free | (DF): Dairy Free



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HALLOWEEN LIVE STATION

MONSTER BITE BEEF SLIDER

Mini Beef Patty, Melted Cheese, Lettuce & Slider Bun

MUMMY DOG

Chicken Sausage, Brioche Bun & Savory Sauce

WITCH'S GOLDEN FRIES (V)

Crispy Golden Fries & Halloween Seasoning

THE HAUNTED HARVEST PIZZA (V)

Roasted Seasonal Vegetables, Mozzarella, Tomato Sauce & Fresh Herbs

CONDIMENTS:

Tomato Ketchup, Chili Sauce & Mustard

LIVE PASTA

SPAGHETTI, FUSILLI & PENNE

SAUCES:

Bolognese, Carbonara & Aglio E Olio

MAINS

SEAFOOD PAELLA (GF)

Saffron Rice, Seafood, Vegetables & Aromatic Herbs

SHEPHERD'S GRAVE PIE

Minced Beef, Vegetables, Savory Gravy & Creamy Mashed Potato

PHANTOM CAPRICCIOSA CHICKEN

Chicken Breast, Tomato, Mozzarella, Mushrooms, Olives & Herbs

PAN-SEARED KING PRAWN WITH GARLIC BUTTER (GF)

King Prawn, Garlic Butter & Seasonal Vegetables

WITCH'S BUTTERED GARDEN VEGETABLES (V)

Seasonal Vegetables & Herb Butter

LIVE BBQ GRILL

SEAFOOD SKEWERS

BEEF SATAY

CHICKEN SAUSAGE

CORN ON THE COB

DESSERTS

GHOST HUNTER DOUGHNUTS

Dark Chocolate, Almond & Strawberry Doughnuts

HAUNTED TARTS

Pumpkin, Chocolate & Banana Tarts

ENCHANTED ECLAIRS

Raspberry, Caramel & Green Tea Éclairs

THE MACARONS (V, GF)

Blueberry, Mango & Chocolate Macarons

LESS SUGAR SELECTION

STRAWBERRY CHEESECAKE (V)

Creamy cheesecake with strawberry compote & fresh strawberries

LEMON BLUEBERRY (V)

Lemon & Blueberry Napoleon with Crisp Puff Pastry

LEMONGRASS BRÛLÉE (V, GF)

Creamy Lemongrass-Infused Custard

ICE CREAM CORNER

VANILLA, CHOCOLATE & STRAWBERRY ICE CREAM, MANGO SORBET (V)

TROPICAL FRUIT SELECTION

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