

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 www.mesahotelsandresorts.com/theedge

