

A botanical illustration in the top left corner features two large, light green leaves with dark green veins and several small, dark green berries. A thin, dark green line representing a branch or stem extends from the leaves towards the center of the page.

# THE KITCHEN HOUSE

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CREATIVE CATERING

*Our 2024 menu*



TKH

# Wedding Catering

## INTERNATIONAL MENU

**Minimum pax 40**

### **CANAPE**

*2 hours*

**150.000** *3 Canapes*

**180.000** *5 Canapes*

### **SILVER - 650.000**

**NIBBLES** *Select 1*

**SALADS** *Select 2*

**MAINS** *Select 3*

**SIDES** *Select 2*

**DESSERTS** *Select 1*

### **GOLD - 750.000**

**NIBBLES** *Select 1*

**SALADS** *Select 3*

**MAINS** *Select 4*

**SIDES** *Select 4*

**DESSERTS** *Select 2*

*Shared plates or Set Menu are an additional 100K Per Pax*



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# Wedding Catering

## INDONESIAN MENU

**Minimum pax 40**

### **CANAPE**

*2 hours*

**150.000** *3 Canapes*

**180.000** *5 Canapes*

### **SILVER - 550.000**

**NIBBLES** *Select 2*

**MAINS** *Select 3*

**VEGGIES** *Select 3*

**SIDES** *Select 2*

**SAMBALS** *Select 3*

**DESSERTS** *Select 2*

### **GOLD - 625.000**

**NIBBLES** *Select 2*

**MAINS** *Select 4*

**VEGGIES** *Select 4*

**SIDES** *Select 2*

**SAMBALS** *Select 3*

**DESSERTS** *Select 2*

*Shared plates or Set Menu are an additional 100K Per Pax*



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# Wedding Catering

## PREMIUM MENU

**Minimum pax 40**

### **CANAPE**

*2 hours*

**150.000** *3 Canapes*

**180.000** *5 Canapes*

### **950.000/PAX**

**NIBBLES** *Select 1*

**SALADS** *Select 3*

**MAINS MEAT** *Select 2*

**MAINS SEAFOOD** *Select 2*

**SIDES** *Select 3*

**DESSERTS** *Select 3*

*Shared plates or Set Menu are an additional 100K Per Pax*



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# Wedding Catering

## ADD-ON

### **FOOD STALLS - 250.000**

*minimum 20 pax*

BBQ

TACO

PASTA

SALAD

INDONESIAN NASI CAMPUR

### **BABI GULING -7.000.000**

*up to 70pax*

### **KIDS -250.000**

*Set menu*

PACKAGE 1 - Chicken tender with aioli sauce served with  
mashed potato and broccoli

PACKAGE 2 - cheese beef/chicken burger with fries and  
cauliflower nugget

PACKAGE 3 - spaghetti bolognese with roasted carrot

*Desserts (Select 1)*

ICE CREAM VANILA WITH MACAROON

CHOCOLATE MOUSSE

STRAWBERRY CHEESECAKE



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# Event Catering

**Minimum pax 40**

## **RECOVERY PARTY - 500.000**

**NIBBLES** *Select 1*

**SALADS** *Select 2*

**MAINS** *Select 3*

**SIDES** *Select 3*

**DESSERTS** *Select 1*

## **FOOD STALLS - 450.000**

BBQ

TACO

PASTA

SALAD

INDONESIAN NASI CAMPUR

## **EVENT - 475.000**

**NIBBLES** *Select 1*

**SALADS** *Select 2*

**MAINS** *Select 3*

**SIDES** *Select 3*

**DESSERTS** *Select 1*

*Shared plates or Set Menu are an additional 100K Per Pax*



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# Beverage

## **ALCOHOLIC**

**IDR 700.000**

per person for 6hrs

### **PACKAGE INCLUSIONS :**

NON ALCOHOLIC WELCOME DRINKS

FREE FLOW OF 3 SIGNATURE COCKTAILS

BEER - BINTANG

VODKA - ABSOLUTE, SMIR NOFF

GIN - GORDON' S

WHISKY - JIM BEAM, JAMESON

RUM - MYERS RUM, MORGAN SPICED

TEQUILA - JOSE CUER VO

### **ADDITIONAL IDR 100,000**

per person to include house wine

### **HOUSE WINE (SELECT 1 FROM EACH CATEGORY)**

#### **RED :**

CABERNET SAUVIGNON - KAIKEN MALBEC, TWO OCEANS

SHIRAZ - TWO OCEANS, JACOBS CREEK

#### **WHITE:**

SAUVIGNON BLANC - TWO ISLANDS, TWO OCEANS

CHARDONNAY - JACOBS CREEK, BILYARA

*Water Service During Dinner*



# Canape

## EAST

### **VIETNAMESE ROLLS**

*Red vermicelli, tofu, vegetable, with Vietnamese sauce*

### **VEGETABLE SPRING ROLLS**

*Vibrant vegetables and sweet chilli lime dip*

### **AVOCADO NORI ROLLS**

*Avocado, cucumber and kewpie mayo.*

*Choose from naturally dyed sushi rice (blue or pink)*

### **INDIAN SAMOSAS**

*Spiced potato and green peas filling. Served with a mango chutney.*

### **VIETNAMESE BEEF LETTUCE CUPS**

*Spicy beef, vermicelli noodles, coriander and hoisin sauce*

### **FISH SATAY**

*Minced fish, coconut milk and lemon juice on a lemongrass skewer.*

*Served with a raw Balinese salsa.*

### **CHICKEN SATAY**

*Seasoned chicken skewers served with a ground peanut sauce.*

### **TEMPEH AND TOFU SATAY**

*Marinated tofu and tempeh skewers*

*served with a ground peanut sauce.*

### **CHILLED PUMPKIN SOUP SHOTS**

*Spiced pumpkin soup with cumin, garam masala and tumeric.*

### **SWEET CORN FRITTERS**

*Corn fritters served with a raw Balinese salsa.*

### **FRIED WONTON**

*Bite-sized dumplings filled with ground chicken / shrimp / vegetable and seasonings and fried to a crisp, served with chili oil*





# Canape

## WEST

### **TOMATO BRUSCHETTA**

*Tomatoes, basil and red onions on grilled bread.*

### **WATERMELON CUCUMBER SKEWERS**

*Roast capsicum thins, basil and feta on grilled bread.*

### **ANTI PASTO**

*Fresh mozzarella, beef salami, olive, fresh tomato and basil.*

### **SMOKED SALMON BLINI**

*Smoked salmon, cream fraiche, lemon, dill and cracked pepper.*

### **MUSHROOM ARANCINI**

*Crumbed rice balls with baby portobello mushrooms and mozzarella. Served with a tomato relish*

### **CAULIFLOWER NUGGETS**

*Crunchy cauliflower nuggets with a Sriracha mayo.*

### **PESTO CROSTINI**

*Grilled bread with pesto, fresh mozzarella, cherry tomatoes and basil.*

### **APPLE AND RICOTTA CROSTINI**

*Ricotta, thin apple slices and candied walnuts.*

### **CHILLED MINESTRONE**

*Beetroot soup with cumin, garam masala and tumeric.*

### **SHRIMP COCKTAILS**

*Cooked prawns in a cocktails sauce, served in a glass.*

### **PESTO POLENTA ROUNDS**

*Polenta patties topped with basil pesto and cherry tomatoes.*



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# Nibble

**GUACAMOLE & MANGO OR TOMATO SALSA**

*Served with vegetable crudites, tortilla or crackers.*

**HUMMUS**

*Served with vegetable crudites or corn tortilla or pita bread*

**TZATZIKI**

*Served with vegetable crudites or corn tortilla or pita bread*

**GARLIC BREAD**

*Grilled garlic bread with olive oil, garlic and salt.*

**PESTO WITH GRISSINI**

*Grilled bread with pesto, fresh mozzarella, cherry tomatoes and basil.*

**MUSHROOM SAN CHOY BAU**

*Lettuce cups filled with mushrooms, rice noodles, ginger, chili and coriander.*

**VEGETABLE SPRING ROLLS**

*Vibrant vegetables, herbs, and sweet chili lime dip*

**MUSHROOM ARANCINI**

*Corn fritters topped with avocado salsa.*

**SWEET CORN FRITTERS**

*Corn fritters served with a raw Balinese salsa.*



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# Salads

## EAST

### **THAI SALAD (V)**

*Carrots, peppers, coriander, edamame and cashews with a zingy Thai sesame garlic dressing.*

### **POMELO SALAD (V)**

*Pomelo (Indonesian grapefruit), coriander, chili, red onion, Ginger flower, nuts and a chile lime dressing*

### **SAYUR URAP (VG)**

*Green beans tossed through a fragrant shredded coconut dressing.*

### **GADO GADO (V)**

*Indonesian salad of mixed vegetables, tofu, tempeh and egg with a peanut sauce*

### **PAPAYA SALAD (V)**

*Shredded young papaya and carrots with a spicy Asian dressing.*

### **CHRUNCHY VERMICELLI SALAD**

*Chicken, rice noodles, purple cabbage, carrot, jicama, coriander, and a spicy sesame dressing.*

### **ASIAN SLAW (VG)**

*Shredded cabbage, carrots, bell peppers and coriander with peanut dressing.*

### **CRUNCHY EDAMAME (VG)**

*Shredded cabbage, carrot, edamame and cashews with a peanut dressing.*

### **BROWN RICE & BROCCOLI PILAF SALAD (VG, GF)**

*Garlicky broccoli, brown rice, toasted cashews and currants*

### **SOBA NOODLE SALAD (V)**

*Soba noodles, red peppers, cucumbers, carrots, coriander and peanuts with a peanut lime dressing.*



# Salads

## WEST

### **GREEK SALAD (V)**

*Marinated feta, cucumber, cherry tomatoes, red onion and olives.*

### **GARDEN GREENS (V)**

*A healthy combination of all things green - rucola, cos lettuce, mixed leaves and cucumber with a coriander, lemon vinaigrette.*

### **HALOUMI, ORANGE & MINT (V)**

*Grilled halloumi, orange segments, mint, leafy greens and nuts with orange dressing.*

### **APPLE, WALNUT & RUCOLA (V)**

*Apple slices, rucola and parmesan with toasted walnuts and a Dijon mustard dressing.*

### **ORANGE, FENNEL & QUINOA (V)**

*Orange segments, carrots, spinach and fennel seeds.*

### **MEDITERRANEAN COUSCOUS (V)**

*Couscous, currants, mint, cucumber, tomato, feta cheese and a lemon dressing*

### **BEET SALAD (V)**

*Beetroot, crumbled feta, rukola, toasted sunflower seeds and dill*

### **LEMON POTATO SALAD (V)**

*Baby potatoes, parsley, green onions and yogurt.*

### **ROAST CAULIFLOWER (V)**

*Roast cauliflower florets with rucola, pomegranate with edamame puree and a coconut dressing.*



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# Mains

## EAST

### **JACKFRUIT RENDANG (VG)**

*Tender jackfruit infused with traditional rendang spices and coconut milk.*

### **BEEF RENDANG**

*Traditional Indonesian spiced beef stew.*

### **AYAM RICA**

*Chicken in a fragrant chilli, basil and lemongrass sauce.*

### **IKAN BUMBU BALI**

*Grilled snapper fillet with a Balinese ginger tumeric sauce*

### **CRISPY TAMARIND FISH**

*Whole crispy fish with a tamarind sauce.*

### **IKAN BAKAR JIMBARAN**

*Balinese grilled fish with a spicy Balinese marinade.*

### **CHINESE SWEET & SOUR FISH**

*Snapper fillets with a sweet and sour sauce.*

### **CHINESE CHICKEN**

*Crispy sesame chicken with honey garlic sauce.*

### **BAO BUN PORK SLIDER**

*Pork belly sliders with hoisin sauce.*

### **CHICKEN SAPO TAHU**

*Stir fried chicken, vegetables and tofu.*



# Mains

## WEST

### LEMON CHICKEN

*Grilled chicken breast marinated in garlic, lemon and oregano.*

### PORTOBELLO MUSHROOMS

*Roast portobello mushrooms with crushed walnuts and gravy.*

### LAMB KOFTAS

*Herbed lamb koftas served with cucumber yoghurt sauce.*

### BARRAMUNDI FILLETS

*Pan grilled barramundi with lemon and caper sauce.*

### BEEF / LAMB RAGU

*a hearty meat sauce made of ground meat, vegetables, wine and some tomatoes, served with rigatoni pasta*

### PORK / FISH / CHICKEN TACO

*Soft tortillas, tangy cabbage slaw, guacamole and salsa*

### HALLOUMI SLIDERS

*Grilled halloumi cheese on a bun, tomato relish, lemon mayo cabbage slaw, and caramelized onion.*

### BEEF SLIDERS

*Beef patty on a bun with secret sauce, shredded lettuce, smoke cheese, caramelized onion and pickle on the top.*

### VEGETARIAN MOUSSAKA

*Layers of eggplant, zucchini, lentil, cheese and tomatoes with a bechamel sauce.*

### BEEF STROGANOFF

*Sauteed beef in a mushroom gravy.*

### CHICKEN SOUVLAKI

*Grilled marinated chicken breast in a pita wrap.*

### SEARED SNAPPER

*Seared snapper with a mango avocado salsa.*

## Sides

### RICE

**NASI MERAH/PUTIH**

*Plain steamed red rice or white rice.*

**NASI UDUK**

*Fragrant Coconut Rice.*

**NASI KUNING**

*Yellow turmeric coconut rice.*

**HERBED RICE**

*Rice cooked through a garlic butter sauce with fresh herbs.*

**CORIANDER RICE**

*Rice cooked through a green salsa.*

**MEXICAN RED RICE**

*Rice cooked through a delicious red salsa.*

**GINGER FLOWER RICE**

*Coconut rice infused with torch ginger flower*



## Sides

### **POTATO MASH**

*Creamy mashed potatoes with parmesan.*

### **PUMPKIN & SWEET POTATO MASH**

*Smooth pumpkin and sweet potato mash with a hint of garlic.*

### **GARLIC GREEN BEANS**

*Crunchy green beans sauteed with garlic.*

### **BABY CARROTS**

*Burnt honey glazed carrots.*

### **GARLIC BROCCOLI**

*Crunchy broccoli sauteed with garlic.*

### **GRILLED ASPARAGUS**

*Seasonal asparagus with olive oil.*

### **POTATO GRATIN**

*Potato layered with cheese and cream.*

### **CORN ON THE COB**

*Grilled corn with chilli butter.*

### **CAJUN FRIES**

*Crispy potatoes with cajun seasoning.*

### **SWEET POTATO WEDGES (GF)**

*Crispy local or orange sweet potatoes.*



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# Desserts

## **CHOCOLATE MOUSSE**

*Signature chocolate lovers dessert.*

## **MANGO CHIA MOUSSE**

*Thick and creamy layers of coconut cream and mango puree.*

## **STRAWBERRY CHEESECAKE**

*Layers of biscuit base, creamy filling, whipped cream and strawberries.*

## **VANILLA PUDDING WITH COFFEE SURPRISE**

*Rich and creamy pudding for coffee lovers.*

## **BERRY & CHIA YOGHURT PARFAIT**

*Smashed berries, crunchy granola and yoghurt chia mix.*

## **BANOFFEE CHEESECAKE**

*Creamy soft set caramel dessert filled with toffee sauce.*

## **TIRAMISU**

*Layers of soft sponge drenched in coffee, chocolate and mascarpone.*

## **CHEESECAKE**

*Classic cheesecake triangles topped with fresh fruit.*

## **APPLE PIE**

*Fresh apple and cinnamon pastry.*

## **CHOCOLATE GANACHE TORTE**

*A crispy biscuit base filled with rich dark chocolate and topped with berries.*