



THE
KITCHEN HOUSE

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



TKH



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



TKH



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



TKH



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 MACARON

CHOCOLATE MOUSSE

STRAWBERRY CHEESECAKE



TKH



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



TKH



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.



INTERNATIONAL

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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.

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.

CRUNCHY 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.



INTERNATIONAL

TKH

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.

INTERNATIONAL

TKH

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.

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.

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Crispy potatoes with cajun seasoning.

SWEET POTATO WEDGES (GF)

Crispy local or orange sweet potatoes.



INTERNATIONAL

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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.