

RUMAH RASA

THE HOUSE OF TASTE

The Feast of Fire & Ice - 2017

Lunch (no BBQ): 23, 24, 25, 30, 31 Dec 2017, 01 Jan 2018

\$58++ (Adult) \$28++ (Child)

\$65++ (Adult) \$35++ (Child) on 24th and 31st December 2017 (Eve)

Dinner with Live BBQ: 22, 23, 24, 29, 30, 31st Dec 2017

\$78++ (Adult) \$38++ (Child)

\$85++ (Adult) \$45++ (Child) on 24th and 31st December 2017 (Eve)

**Items are subject to changes and chef's specials of the day

Appetizers and Soup

Fresh Garden Green

with crispy cucumber, cherry tomato, carrot julienne and olives
house dressing; caesar, thousand Island, french dressing olive oil and vinegar

Karedok

Raw cabbage, string beans, wing beans, petai, jengkol and fresh gherkin

served with sambal terasi, sambal Ijo and sambal Tomat

Salmon Pepes

(Baked salmon fillet wrapped in banana leaves with Indonesian spices)

Roasted Pumpkin, Beetroot and Feta Salad

Walder Frey's Chicken Waldorf

Smoked Duck Breast with Mandarin Sauce

From the Dorathki Sea-food on Ice

Bay Scallops, Crab Claws, Half-shelled Mussels, Crayfish, Freshly-poached Prawns

condiments: lemon wedges, calamansi, cocktail sauce, spicy sweet soy sauce

Cold Meat

Honey-baked Turkey Ham, Meatloaf,
Galantine of Balinese Chicken

condiments: horseradish, mustard and pickled onion

Cured Fish

Smoked Salmon

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Cured Char Siew Grouper
Tuna Carpaccio with Kaffir lime and Kemanggi
condiments: lemon wedges, freshly-chopped onion rings, wasabi mayo

Fire up Soup

Pumpkin with Crabmeat, Sour Cream and Chive
Soto Bebek Klaten
(Shredded Javanese Duck Soup)
Bakery Basket: Soft Roll, Tomato Focaccia

Main Courses

Beef Balls in Fiery Sambal Bajak

Lamb Shish Kebab on Cashew Raisin Pulao

Baked Spicy Stuffed Cincaru Sambal Tomat Chili Padi
(Baked hard tail fish stuffed with Indonesian tomato chilli)

Ayam Hitam Pindang

(Braised black chicken in traditional herbs of kaffir leaves, basil, bay leaves and wild ginger)

Bebek Goreng Sambal Mangga

(Duck in sambal and shredded mango)

Bay Bug Terasi Sambal

(Stir-fried slipper lobster with shrimp paste sambal)

Crispy Baby Squid with Hot and Sweet soy dressing

Nasi Kerabu Kunyit

(Turmeric Rice Salad)

Sansa's and Arya's Stolen Dessert House

Mango & Pineapple Mousse
Glittering Strawberries Dipped Chocolate
Forest Berries Pana cotta
Milk Chocolate Eclairs
Stollen
Red Wedding Cake – Mixed Berries Velvet Cake

Fruits on Demand

Sliced Fresh Fruits
Fruit Salad with Citrus Mint

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Asian

Coconut Banana (Pisang Bali)
Indonesian Kuehs
Chilled Mango Pomelo Sago
Egg Tart
Old-Fashioned Butter Cream Cake

'Hot' Dessert

Chocolate Molten Cake
Banana and Caramel Fritter

New Year's Resolution

Fortune Cookies

ITEMS from BBQ and Carving Station are NOT available during LUNCH Buffet

From the Open Fire (BBQ)

Grilled Juicy Prawns
Squid
Barbequed Crabs
Marinated Turkey Breast, Chicken and Beef Slices

Drogon's Fire Oysters **Freshly Shuck Oyster BBQ in Shell**

With different level of hot spices
Chili Padi, Jalapeno and Habaneros

Carving Station @ The Wall

Roasted Balinese Turkey Betutu
Roasted Leg of Lamb Tikka with Mint Raita.

Three-eyed Raven Mocktail*

Rose & Kiwi Syrup topped with Soda garnished with Three Blueberries

*(limited to one mocktail per diner on 24th and 31st December 2017 only)