



INDONESIAN FLARE

One server per 20 guests is included for an 8 hour day. Please note that setup and breakdown can take up to 1 hour each.

RAW

Smashed Cucumber Salad, Local Persimmon Vinegar, Chinese Spices, Soy, Sesame Hamachi Crudo, Black Garlic Ponzu, Kumquat, Crispy Shallot, Cilantro (winter/spring) Tuna Tostada, Yuzu Koshō, Crispy Shallot, Cilantro (summer/fall) Oysters on the Half Shell, Yuzu & Shallot Mignonette

GRILLED

Octopus & Potato Skewer, Curry Rémoulade, Grilled Chicken Satay, Peanut Sauce, Grilled Steak Satay, Peanut Sauce, Balinese Pork Belly Satay, Lemongrass & Shallot Relish

FRIED

Pork & Shrimp Lumpia, Little Gem, Pickled Carrot, Mushroom & Vegetable Lumpia, Little Gem, Pickled Carrot Singaporean Chili Crab Cake, Crab Roe Rémoulade, Celery Leaf Ginger-Brisket Croquette, Winter Spices

STEAMED

Butternut Squash Wontons, Sichuan Chili Oil & Vinegar, Cilantro (fall/winter) Pork & Shrimp Wontons, Sichuan Chili Oil & Vinegar, Sesame, Cilantro Braised Ginger Beef Wontons, Mushrooms, Jus, Celery Leaf Taiwanese Braised Pork Buns, Steamed Bao, Pickles, Cilantro

**Please inquire for pricing*



BRAISED

Braised Beef 'Semur Stew', Pommes Purée, Chives Javanese
Chicken Curry, Potato Cake

BAKED

Saucijzenbroodje, Pork Sausage Puff Pastry, Pavlova, Baked Meringue,
Seasonal Fruit, Berry Purée Pistachio Butter Cake, Miso Caramel, Earl
Grey Crumble Malted Chocolate Tart, Pecans, Oat Crust, Sea Salt Yuzu
Panna Cotta, Chamomile Crumble, Basil