# Wedding Plated Food Stall Dirga & Ayu Language

### SIGNATURE NASI CAMPUR PULLMAN

Yellow fragrant rice, sauteed bean with minced beef, prawn satay, chicken satay in peanut sauce, fried blinis fish and beef sambal, complimented with fresh raw vegetables

# POKE BOWL

Rice or Salad Leaf, Fresh Salmon Cube, Fresh Tuna Cube, Chicken Teriyaki, Sliced Cucumber, Sliced Radish, Grated Carrot, Spring Onion, Corn Kernel, Shredded Red Cabbage, Sweet Shitake, Red Tobikko, Avocado, Shredded Nori, White Sesame Seed, Spicy Mayo

# CHICKEN CORDON BLEU

with Buttered Vegetables, Potato Wedges, Sauce & Condiment

### **EMPAL GENTONG**

+Shap Cole

with Lontong and Condiments

### WARM CHOCOLATE BROWNIES

with Vanilla Ice Cream





JAKARTA CENTRAL PARK

# Wedding Set Menu Dirga & Ayu Lorente

### **APPETIZER**

Roast Duck with Hoisin Sauce and Fried Wonton

# **SOUP**

- San Cill

Double Boiled Herbal Soup with Superior Chicken Stock

#### MAIN COURSE

- Super Court

Baked Norwegian Salmon | Baby Pok Coyand Onion Mashed Potatoes | Tom Yam Flavor

## **CARBO**

Chinese Fried Rice with Mix Vegetable Prawn

THE WARE

# **DESSERT**

Chocolate Chunky | Apple Mango Truffle | Napoleon Crème Brulee with Oven Glazed Apple | Raspberry Almond crisps and Cassata Ice Cream



