



K-CLUB  
URUG

## DINE AT HOME

*by Chris Salons*

### VEGETARIAN 3 COURSE SET MENU

IDR 350,000 NET PER PERSON  
MINIMUM ORDER - 2 PERSONS

EDAM CHEESE CHOUQUETTE  
WITH FRESH BLACK TRUFFLE CREAM

•

MIXED BREADS, DARK WALNUT-DRIED FRUIT BREAD  
AND WHITE PESTO BREAD

•

YOUNG JACKFRUIT AND CEP MUSHROOM SOUP,  
SAUTÉED MUSHROOM, BRIOCHE BREAD

•

PEARL BARLEY AND CORN RISOTTO,  
PARMESAN CHEESE AND CONFIT VEGETABLES

SERVED WITH  
MIXED GARDEN VEGETABLES

•

BAKED KENARI NUT TART AND WHOLE POACHED BANANA.  
FRESH BANANA ICE CREAM

•

MIXED PETITS FOURS

*All Menus include a Private Chef and Waiter.  
Please let us know about any dietary restrictions.  
Please be informed that we can only cater  
to a maximum of 2 different menus at a time.*





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## DINE AT HOME

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### REGULAR 3 COURSE SET MENU

IDR 400,000 NET PER PERSON  
MINIMUM ORDER - 2 PERSONS

EDAM CHEESE CHOUQUETTE  
WITH FRESH BLACK TRUFFLE CREAM



WHITE PESTO BREAD



FRESH LOBSTER TORTELLINI IN SPICED COCONUT BROTH,  
CAULIFLOWER AND KENARI NUTS

OR

A TASTING OF 4 CHEESES (80GR) WITH WALNUT BREAD



ROSEMARY CONFIED BARRAMUNDI FILET, SAUTÉED BROCCOLINI,  
WHITE WINE-LAKSA LEAF SAUCE

OR

DUCK LEG CONFIT, STEW OF BEANS, GARLIC, TOMATO  
AND FRESH HERBS, PICKLED SHALLOTS

SERVED WITH

POTATO PUREE OR MIXED GARDEN VEGETABLES



MILK CHOCOLATE CRÈMEUX, RECYCLED ORANGE  
AND ORANGE CHIP. KALAMANSI LIME SORBET



MIXED PETITS FOURS

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### FESTIVE MENU 4 COURSE SET MENU

IDR 450,000 NET PER PERSON  
MINIMUM ORDER - 2 PERSONS

EDAM CHEESE CHOUQUETTE  
WITH FRESH BLACK TRUFFLE CREAM



MIXED BREADS, DARK WALNUT-DRIED FRUIT BREAD  
AND WHITE PESTO BREAD



YOUNG JACKFRUIT AND CEP MUSHROOM SOUP,  
SAUTÉED MUSHROOM, BRIOCHE BREAD



FRESH LOBSTER TORTELLINI IN SPICED COCONUT BROTH,  
CAULIFLOWER AND KENARI NUTS



ORGANIC FREE RANGE CHICKEN BREAST, CHESTNUT STUFFING,  
CRANBERRY CHUTNEY, AND GRAVY

SERVED WITH  
A SIDE OF POTATO PURÉE



APPLE TART, GINGER BREAD ICE CREAM,  
BUTTERSCOTCH SAUCE



MIXED PETITS FOURS

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