

THE RESIDENCE
BINTAN

by *Cenizaro*

**ISLAND INSPIRED
PRIVATE BBQ MENU**

AMUSE-BOUCHE

Vietnamese Spring Roll

Rice paper, carrot, cucumber, tofu, salad leaf, tamarind dipping

ASSORTED CRACKERS & SAMBALS

ENTRÉE

Pepes Ikan | GF, LF

Snapper fillet with local herbs wrapped in banana leaf

FROM THE GRILL

Sate Maranggi | LF

Sundanese beef satay served with spicy sweet soy sauce

Ayam Bakar Bumbu Rujak | LF

Javanese-style grilled chicken with caramelized sweet soy chili sauce

Sotong Bumbu Kuning | SF, LF

Coral squid marinated with yellow paste

Udang Bakar Jimbaran | SF, S

King prawn with honey and Balinese spices

Nasi Bakar Jamur | VG

Rice and mushroom wrapped in banana leaves

DESSERT

Es Teler

Young coconut, avocado, jack fruit, Nata de Coco,
local kolang-kaling, condensed milk and coco pandan syrup

IDR 3.200' per couple

Private BBQ inclusive of:

Private Venue | Personal Chef and Server | A bottle of wine

GF: Gluten Free | LF: Lactose Free | SF: Shellfish | S: Spicy | VG: Vegan

Advance booking strongly recommended

Prices are in IDR thousands, subject to 11% tax and 10% service charge