

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 3.500' 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