



THE RESIDENCE
BINTAN

by *Cenizara*

SEASON'S GREETINGS

Celebrate the magic of the season with
cherished festive moments with us

2020

CHRISTMAS EVE DINING & ENTERTAINMENT HIGHLIGHTS

*THURSDAY, 24TH DECEMBER 2020
THE DINING ROOM*

A Festive Feast Showcase

From Chef to Plate

~ LIVE culinary food stations ~

Sumptuous display of appetisers, from local delicacies to other Asian delights

Gourmet seafood and island favourites display

Mouth-watering mains featuring Japanese, Indonesian, Indian, Western and Oriental flavours

Delightful dessert selections with live cooking stations

Jamu Trolley

A selection of homemade herbal Jamu drinks to refresh and rejuvenate

Café on Wheels

Street style Kopi and other hot beverages

Traditional Dance Show starts at 5.30 PM

LIVE Music throughout the dinner

"Santa & Me Snapshots" moment

IDR 400.000++ per person

IDR 200.000++ per child (6 to 12 years old)

Complimentary for children below 6 years old

Complimentary festive party accessories and a welcome drink



Festive Starters

Appetisers (Individually Portioned)

Chilled ratatouille, Argentinean potato salad, hummus, prawn and mango gazpacho, assorted lettuce and fresh vegetable on ice chest with freshly made dressings (thousand Island, french vinaigrette, remoulade, caesar etc)

Fresh Spring Rolls

All-time favourite rice paper rolls with vegetables, prawns and peanuts well complemented with tamarind sauce

Som Tam

Popular Thai spicy and sweet green papaya salad

Island's Seafood Delights

Main highlight featuring region's favourite gong-gong and other crustaceans
*(Seafood sustainably sourced from local fishermen)

Sop Buntut

A local delight, this heart-warming homemade broth combines thin slices of beef and seasonal vegetables served with Sambal Hijau for the extra zest





Mains

Japanese Delicacies

Sushi assortments with fresh raw fish on vinegared rice

Italian Comforts

Spaghetti, penne, fettuccine, farfalle, crab meat sauce, beef ragu

Indian Spice

Colourful and spiced Indian dishes, from the famous flatbread Chapatti to the chicken curry and from the lamb kofta to lentils

The English Roast

Showcasing fusion cuisine with slow-roasted prime ribs seasoned with rendang paste, served with assorted sambals

A Local Favourite

Traditional Medanese rice dish in an aromatic and flavoursome broth with seafood and vegetables

Oriental Delights

A delicate array of Asian cuisine featuring chicken and prawn siew mai, har gow, char siu bao and roasted duck, well-complemented by a wide range of spicy and sweet sauces

A background image showing a group of people, mostly women, smiling and holding various colorful drinks. The image is slightly faded to allow text to be read clearly. The drinks include a blue one with a lemon slice, a pink one, and a red one with a green slice.

Desserts

Indulge your sweet cravings with festive favourites of Christmas puddings, cookies, strudels, stollens and more, plus an indulgent chocolate fountain to delight!

Homemade Beverages

FROM THE EARTH BASKET HARVESTS

Jamu Trolley

Traditional Indonesian herbal drink made from all natural ingredients such as barks, roots, flowers, seeds, leaves and fruits

Enjoy this exquisite mix!

Jamu Kunyit Asam (Turmeric & Tamarind)

Jamu Beras Kencur

Jamu Kudu Laos (Noni & Galangal)

Kopi Stall

Experience the street style blend of local coffee grounds and other hot beverages prepared through traditional methods and served from our stylish 'beverage cafe' on wheels

Kopi O, Kopi Susu, Kopi Dingin,
Kopi Pandan, Kopi Aren

Teh Tarik, Bandrek

Traditional Indonesian Dance Performance

FROM 5.30 PM TO 6 PM

Let the festive merry-making begin
with a touch of local rhythms and dance in our garden

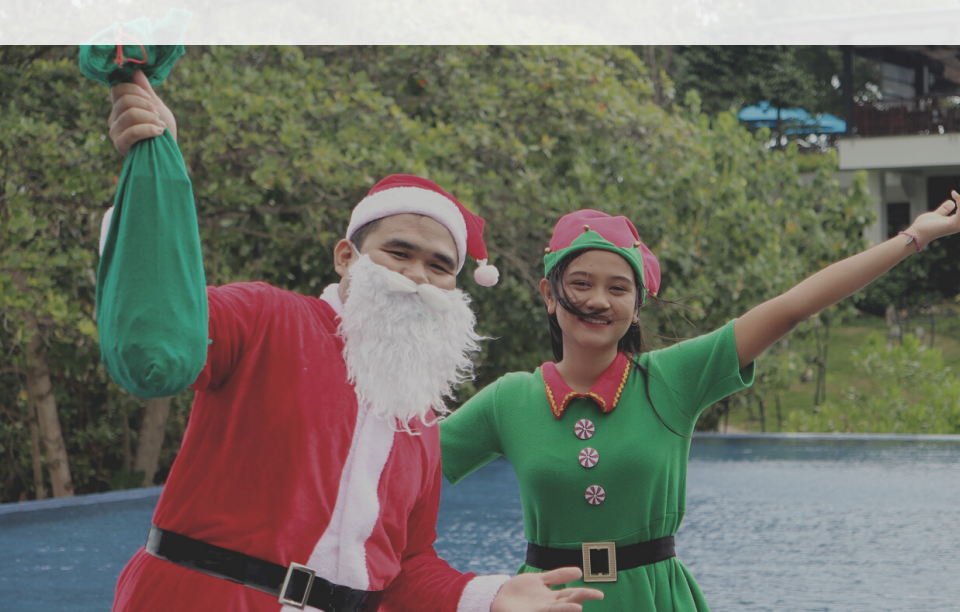
Live Music

FROM 6.30 PM UNTIL 9.30 PM

AT THE DINING ROOM

Snapshots with Santa

A picture perfect moment of a sun-filled tropical festive
celebration with the family



Wine Selection

Bringing you the boutique wineries from around the world with handpicked labels, specially chosen to complement dinner.

Champagne & Sparkling

Moët & Chandon, Impérial Rosé, NV, Champagne Blend	5.300'
Dom Pérignon Millésime, 2009, Champagne Blend	6.400'
Moët & Chandon, Brut Impérial, NV, Champagne Blend	2.800'
Ca' Bolani Prosecco Brut D.O.C., NV, Glera, Veneto, Italy	1.200'

Whites

Pouilly-Fumé, 2014, Sauvignon Blanc Loire Valley, France	2.550'
Louis Jadot Bourgogne, 2017, Chardonnay, France	2.500'
Decoy by Duckhorn Vineyards, 2015, Sauvignon Blanc, USA	2.500'
Craggy Range Chardonnay, 2017, New Zealand	2.100'
Tommasi Le Rosse DOC, 2017, Pinot Grigio, Italy	1.650'

Reds

Giacomo Borgogno & Figli Langhe DOC Barolo, 2015, Nebbiolo, Piedmont, Italy	3.300'
Two Hands Brave Faces, 2016, Barossa Valley, Grenache-Mourvèdre-Shiraz, Australia	3.300'
Pétalos by Descendientes de José Palacios Bierzo, 2016, Mencía, Spain	2.700'
Yalumba The Strapper, 2015, Grenache-Shiraz-Mataro, Barossa Valley, Australia	2.400'
Cartagena by Casa Marin, 2016, Pinot Noir, Chile	1.700'
Frescobaldi Rèmole IGT, 2017, Sangiovese Blend, Italy	1.500'
Two Oceans Wines, 2009, Pinotage, South Africa	1.350'
De Bortoli Sacred Hill, 2018, Cabernet Merlot, Australia	900'

All prices are in IDR thousand denominations, subject to 10% service charge and 11% tax. If any of these wines or vintages are unavailable, a suitable alternative will be suggested.

CHRISTMAS DAY DINING & ENTERTAINMENT HIGHLIGHTS

FRIDAY, 25TH DECEMBER 2020



Santa Comes to Bintan

A jolly breakfast to remember with Santa as he makes his surprise visit with special treats for all!

A Cultural Christmas

Capture the colours of a tropical Christmas with these joyful local dance performances

Festive Gifts & Photo Session

A season of joy. A season of giving.

Christmas Lunch

The Dining Room

FEATURING LIVE COOKING DISPLAY

Starters

Cream of mushroom soup | Waldorf salad
Roasted Turkey with cranberry sauce and giblet gravy &
Christmas pudding with butter scotch sauce

Main Course

A choice of one (1) main course from the selections below:

Tagliatelle with crab meat sauce

or

Pan-fried fish, mash potato and lobster sauce

or

Braised rosemary beef cheek, sautéed mix vegetable
and spinach fettuccine

Beverages

Inclusive of spiced Rouge Sangria,
table water and chilled boxed juices

IDR 280.000++ per person


IDR 140.000++ per child (6 to 12 years old)

Complimentary for children below 6 years old

Hygiene and Safety Protocols

As we adapt in the wake of the global pandemic, the health and well being of our guests, communities, and team members remains the priority and it has always been. At The Residence Bintan, we have implemented enhanced health and safety measures, taking all appropriate steps in line with the guidelines from the World Health Organization and local government authorities.

- Hygiene and safety standards such as Body Temperature record, Safe Distancing Measures, Wearing of Mask and other Personal Protective Equipment (PPE) whenever or wherever necessary, availability of Hand Sanitizers in all prominent locations etc. are being established throughout the resort premises;
- Use of open air lawn and al fresco dining venues with uninterrupted views of the South China Sea;
- Well-distanced dining tables to add to your comfort and to offer privacy;
- All LIVE food counters, to ensure that ingredients are cooked as per your preferred choice and eliminate the frequent touch points;
- Special focus on offering gourmet hot cuisine and individually portioned dishes/items for your safety and convenience;
- Kitchen team will showcase their showmanship to delight your evening also by upholding the highest possible standards of hygiene, by wearing Personal Protective Equipment for your safety;
- Disinfection and sanitation of frequent touch points in guest facilities such as restrooms, elevators, hand railings etc. will be continuously monitored and done simultaneously.



*We look forward to celebrating the
season's festive joy with you!*

For reservation and information, please contact
The Residence Bintan: T +62 778 6000 888
E reservation-bintan@theresidence.com