



KORI SET MENU 1
International Cuisine
Rp 500.000,-nett/person
(Included tax, service & equipment's)

Entrée

Crabmeat and Avocado Salad
Sweet blue swimmer crabmeat,
Tossed with avocado and chopped mango



Main Course

Char-Grilled Chicken Breast
Marinated in Chef's Jaya bumbu (spice),
Served on garlic spaghetti with avocado salad



Dessert

Black Rice Pudding Spring Roll
Served warm and topped with vanilla custard and palm sugar syrup.



Coffee & Tea



KORI SET MENU 2
International & Balinese Cuisine
Rp 510.000,-nett/person
(Included tax, service & equipment's)

Entrée

Fresh Yellow Fin Tuna Sashimi

Served with Lombok Salad and tomato in pesto
And finished with Feta cheese and Margaret River olives.



Main Course

Chef Jaya's Baked Duckling Bumbu

Our chef's creation duck bumbu (seasoning)
Served with nasi uduk (pilaf style), stir-fry asparagus and green beans.
Served with Balinese Salad/Lalapan (Raw vegetables with sambal)



Dessert

Apple Crumble

Served warm and topped with vanilla ice cream.



Coffee & Tea



KORI SET MENU 3
International Seafood Cuisine
Rp 575.000,-nett/person
(Included tax, service & equipment's)

Entrée

Prawn and Mango "Margarita" Cocktail

Fresh prawn chopped with papaya, pineapple and mango,
dressed in tequila cocktail sauce



Main Course

Fresh Tasmanian Salmon

Coated in sesame seeds and grilled with miso mustard sauce,
served with mashed potato and vegetable (Pok Choy)



Dessert

Bavarian Vanilla Cheese Cake

Served with warm vanilla custard and palm sugar syrup.



Coffee & Tea



KORI SET MENU 4
Chef's Jaya Special
Rp 607.000,-nett/person
(Included tax, service & equipment's)

Appetizer

Classic Caesar Salad

Romaine and iceberg leaves tossed with crispy bacon lardoons, anchovies and grated parmesan.



Soup

Tortilla Soup

Served with fresh bamboo prawn salsa and avocado cream.



Main Course

"Kori Nasi Campur"

Ikan Pepes (grilled fillet snapper steamed in banana leaf with Balinese spice),
Chef's Jaya's Sate (beef skewer served with peanut sauce),
NZ Double Cooked Lamb Rack (served with forest mushroom),
Sayur Urap (steamed vegetables mixed with shredded coconut),
Nasi Kuning (festive/yellow steamed rice) and **Squid (Calamari)**



Dessert

Sticky Toffee Date Pudding

Served warm smothered in butterscotch sauce and vanilla ice cream.



Coffee & Tea

KORI RESTAURANT, BAR & CATERING

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KORI SET MENU 5
International & Indonesian Cuisine
Rp 630.000,-nett/person
(Included tax, service & equipment's)

Entrée

Cajun Chicken Fillet Salad

Chicken filled mixed with leaves and baby spinach,
served with passion fruit dressing.



Soup

Java Corn Soup

Java sweet corn creamed with fresh chives, cumin and a touch of cream.



Main Course

Australian Beef Tenderloin "Rendang"

Tenderloin medallion in rendang marinate (West Sumatra specialty of aromatic roots, herbs and spices), served with stir fried Bedugul organic greens.



Dessert

Warm Chocolate Brownies

The World's Best! - served with cream and ice cream.



Coffee & Tea