



BUFFET MENU 1

Rp 510.000,-nett/person

(Included tax, service & equipment's)

ASSORTED BREADS – served with butter and dips
KERUPUK (CRACKERS)

SALADS

- Boiled Potatoes Salad – chunky boiled potatoes with mayonnaise and chives
- Seafood Pasta Salad – mixed of fresh seafood with rigate pasta tossed in pesto sauce
- Gado-Gado – mixed tropical steamed vegetables with fried tofu (bean curd), fried tempe (baked bean), boiled egg and peanut sauce.
- Lawar Ayam – chicken with green bean salad in Balinese spice
- Mixed Fresh Salad a la Chef – baby rucola & spinach leaves tossed in balsamic dressing

SOUP

- Java's Sweet Corn Soup – corn soup creamed with coconut milk

MAIN COURSES

- Stir Fried Egg Noodles – Chinese style egg noodles
- Roasted Potatoes – roasted with herbs butter
- Pan Grilled Fresh Swordfish Fillet – grilled with miso sauce
- Pan Fried Breaded Chicken Breast
- Traditional Balinese Bebek Betutu – duck wrapped in banana leaves and baked in original Balinese spice

DESSERTS

- Assorted Fresh Tropical Fruits
- Sticky Toffee Date Pudding

COFFEE & TEA

KORI RESTAURANT, BAR & CATERING

Jalan Legian, Gang Poppies II, Kuta, Bali - P: +62(0)361 758605, F: +62(0)361 752510, E: info@korirestaurant.co.id

www.korirestaurant.co.id



BUFFET MENU 2

Rp 625.000,-nett/person

(Included tax, service & equipment's)

ASSORTED BREADS – served with butter and dips and KERUPUK (CRACKERS)

SALADS

- Potato Salad – chunky boiled potatoes with mayonnaise and parmesan cheese
- Gado-Gado – mixed tropical steamed vegetables with fried tofu (bean curd), fried tempe (baked bean), boiled egg and peanut sauce.
- Lawar Ayam – chicken with green bean salad in Balinese spice
- Plecing Kacang – steamed long beans mixed with sambal (chili)
- Fresh Tomato & Cucumber Salad

SOUP

- Java's Sweet Corn Soup – corn soup creamed with coconut milk

MAIN COURSES

- Beef Rendang – marinated beef in West Sumatra's specialty of aromatic roots, herbs and spices
- Ayam Betutu – roasted chicken wrapped in banana leaves and baked in original Balinese spice
- Grilled Pork Medallion – served with gravy and BBQ sauce
- Grilled Fresh Snapper Fillet – grilled and rubbed in Balinese spice (bumbu)
- Steamed Rice
- Mashed Potato
- Boiled Butters Java Corn

A La MINUTE – GRILLED STATION

- Assorted Sate (Chicken, Beef, Pork) and Traditional Balinese Sate (Seafood Sate Lilit)

DESSERTS

- Assorted Fresh Tropical Fruits
- Sticky Toffee Date Pudding
- Apple Crumble

COFFEE & TEA

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BUFFET MENU 3

Rp 740.000,-nett/person

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ASSORTED GRILLED BREADS – grilled with Bali Pesto

ENTRÉE

- Spicy Cajun Chicken Fillet – served in mixed salad with passion fruit dressing

SALADS

- Potato Salad – chunky boiled potatoes with mayonnaise and parmesan cheese
- Gado-Gado – mixed tropical steamed vegetables with fried tofu (bean curd), fried tempe (baked bean), boiled egg and peanut sauce.
- Lawar Ayam – chicken with green bean salad in Balinese spice
- Plecing Kacang – steamed long beans mixed with sambal (chili)
- Fresh Tomato & Cucumber Salad

A La MINUTE FRESH MIXED SALAD

- Caesar Salad – romaine & iceberg leaves tossed with crispy bacon lardoons, anchovies and grated parmesan

MAIN COURSES

- BBQ/GRILLED
 - Chef's Jaya Sate – chicken and beef sate, served with peanut sauce
 - Grilled Chicken Fillet – rubbed in Balinese spice (bumbu)
 - Grilled Yellow Fin Tuna Medallion – served with pesto
 - Grilled Jumbo Prawn – served with tomato basil sauce
 - Grilled Australian Beef Medallion – marinated in soy/ginger
- HOT DISHES
 - Red Seafood Curry – Baked Potato with Sour Cream – Potato & Cauliflower Curry – Sayur Urap – Boiled Buttered Corn – Nasi Goreng (Fried Rice)
- ACCOMPANIMENTS
 - Prawn Crackers, Sambal Matah, Sambal Kecap, Sambal Ulek, Peanut Sauce

DESSERTS

- Assorted Fresh Tropical Fruits
- Sticky Toffee Date Pudding
- Apple Crumble

COFFEE & TEA

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BUFFET MENU 4

Rp 762.000,-nett/person

(Included tax, service & equipment's)

STATION 1 – BREAD, SOUP & SALAD

- KORI's assorted fresh homemade bread – served with butter & pesto
- Soto Ayam – chicken broth served with fried shallot
- Caesar Salad – romaine and iceberg leaves tossed with crispy bacon lardoons, anchovies and grated parmesan
- Tossed Salad – spinach and mixed fresh young leaves tossed in balsamic dressing

STATION 2 – CARVING

- Babi Guling – Balinese whole suckling pig
- Lawar Ayam – chicken with green bean salad in Balinese spices
- Plecing Kacang – steamed long beans mixed with sambal (chili)
- Nasi Kuning – festive (yellow) steamed rice with coconut milk
- Selection of Sambal

STATION 3 – BBQ/GRILLED

- Grilled Fresh Fillet of Jimbaran Snapper
- Grilled Jumbo Prawn – served with garlic butter sauce
- Corizo Sausage – served with Dijon mustard
- Grilled Chicken Leg
- Baked Potato & Sour Cream

STATION 4 – HOT DISHES

- Beef Rendang
- Potato & Cauliflower Curry
- Nasi Goreng (Fried Rice)
- Stir Fried Vegetable

STATION 5 – DESSERTS

- Assorted Fresh Tropical Fruits
- Sticky Toffee Date Pudding
- Apple Crumble

COFFEE & TEA



BUFFET MENU 5

Rp 885.000,-nett/person

(Included tax, service & equipment's)

CANAPE/FINGER FOOD – served upon arrival

- Thai Fish Cake – served with sweet and spicy sauce
- Sate Lilit – Traditional Balinese mixed seafood sate, served with sambal ulek
- Cheese and Potato Croquette – served with sweet & sour sauce
- Avocado Shrimp Cocktail – served on crispy lettuce
- Californian Roll – served with Kikkoman sauce

MAIN COURSES

➤ BBQ/GRILLED

- Grilled King Prawn – served with garlic & butter sauce
- Pepes Ikan – grilled mahi-mahi fillet wrapped in banana leave with Balinese spice
- Fresh Seafood Skewer – mixed of fish fillet (tuna, seabass and squid) marinated with lime and oyster sauce

➤ A La MINUTE/HOT DISHES

- Sautéed Green Mussels – with ginger, bamboo shoot and oyster sauce
- Sweet & Sour Seafood – mixed seafood tossed in sweet & sour sauce
- Nasi Goreng (Fried Rice) – with vegetable and fried shallot
- Stir Fried Vegetable – Chinese seasoning of stir fried vegetables with shitake mushroom and sesame oil
- Perkedel Kentang – Indonesian style potato cake
- Corn on the cob – grilled corn served with sambal (chili) and butter

➤ CARVING STATION

- Fillet Red Snapper – oven baked rubbed with Balinese spice (bumbu) accompanied with sambal mentah, soya chili and pickles

DESSERTS

- Assorted Fresh Tropical Fruits
- Sticky Toffee Date Pudding
- Black Rice Pudding

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