

# CHRISTMAST EVE DINNER VEGETARIAN MENU

## AMUSE BOUCHE

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### VEGETARIAN KOKODA

Tempeh, Chili Tapioca, Jicama, Coconut & Lime Dressing

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### CRISPY SPINACH, QUINOA AND APPLE, PUMPKIN MASALA

Spinach, Quinoa, Java Apple, Pumpkin  
2022 || Pinot Grigio, Caldora, Terre Siciliane, Italia

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### ROAST SWEET POTATO, ORANGE, FENNEL SALAD & TOASTED CASHEW

Sweet Potato, Fennel, Orange Segment, Spicy Cashew, Baby  
Green, Honey Soy Dressing  
2022 || Shiraz, Banrock, Riverland, South Australia

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### ROASTED BEAN CURD, PARSNIP PUREE, CAULIFLOWER, SHITAKE & KALE

Hard bean Curd, Parsnip Puree, Mushroom Emulsion  
2023 || Sauvignon Blanc, Black Cottage, Marlborough, New Zealand

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### CHICKEPEA CAKE, POTATO & LEEK PUREE, FOREST MUSHROOM & PORCINI GLAZE

Beef Tenderloin Fillet, Potato, Porcini and Wine Sauce  
2021 || Pinot Noir, Beringer Founder Estate, California, United States

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### DARK CHOCOLATE DELICE, CHOCOLATE SOIL & MINT ICE-CREAM

Bali Dark Chocolate, Burn Pineapple, Chocolate Soil, Bedugul Mint Gelato  
Cuvée, Sweet Rose, Plaga, Limari Valley, Chile/Produced in Bali

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### FIJIAN FISH KOKODA

Tuna, Chili Tapioca, Jicama, Coconut & Lime Dressing

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### SEARED SCALLOP, QUINOA AND APPLE, PUMPKIN MASALA

Scallop, Quinoa, Java Apple, Pumpkin  
2022 || Pinot Grigio, Caldora, Terre Siciliane, Italia

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### ROAST DUCK, ORANGE, FENNEL SALAD & TOASTED CASHEW

Duck Breast, Fennel, Orange Segment, Spicy Cashew, Baby Green,  
Honey Soy Dressing  
2022 || Shiraz, Banrock, Riverland, South Australia

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### ROASTED CHICKEN BREAST, PARSNIP PUREE, BURN CAULIFLOWER, SHITAKE & KALE

Chicken Breast, Parsnip Puree, Mushroom Emulsion  
2023 || Sauvignon Blanc, Black Cottage, Marlborough, New Zealand

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### BEEF FILLET, POTATO & LEEK PUREE, FOREST MUSHROOM & PORCINI GLAZE

Beef Tenderloin Fillet, Potato, Porcini and Wine Sauce  
2021 || Pinot Noir, Beringer Founder Estate, California, United States

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### DARK CHOCOLATE DELICE, CHOCOLATE SOIL & MINT ICE-CREAM

Bali Dark Chocolate, Burn Pinnacle, Chocolate Soil, Bedugul Mint Gelato  
Cuvée, Sweet Rose, Plaga, Limari Valley, Chile/Produced in Bali

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## LIGHT THE TREE

### CANAPE

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#### DUCK AND MUSHROOM ARANCHINI

Honey and Tomato Ragout

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#### GOONG SARONG

Threaded Prawns, Thai Chili Sauce

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#### RICE PAPER ROLL

Prawn, Glass Noodles, Capsicum, Mango,  
Coriander, Nuoc Cham

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#### BETUTU TACO CUP

Balinese Spiced, Sweet Basil

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#### MINI FRUIT TARLET

Tropical Fruit, Kaffir Lime Emulsion



# NEW YEAR EVE DINNER VEGETARIAN MENU

## AMUSE BOUCHE

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### TAHU GEJROT

Deep Fried Tofu, Shallot, Chili, Coriander, Soy Sauce

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### BEETROOT CARPACCIO

Virgin Coconut oil, Dill, Ginger Flower Vegan Aioli  
2022 || Pinot Grigio, Caldora, Terre Siciliane, Italia

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### UBUD TEMPEH ON GARDEN TOSSED

Thin Sliced Tempeh, Rocket, Shiso, Pineapple, Ground Nut,  
Chili Lime Dressing  
2022 || Shiraz, Banrock, Riverland, South Australia

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### CHAYOTE CAPUCCINO

Sous Vide chayote, Potato Fondant, Baby Mushroom, Cuciwis,  
Cappuccino Foam  
2021 || Pinot Noir, Beringer Founder Estate, California, United States

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### THE CAULIFLOWER

Cauliflower Steak, Fava, Enoki, Dill, Green Oil, Artichoke Bisque  
2023 || Sauvignon Blanc, Black Cottage, Marlborough, New Zealand

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### PAYANGAN NOUGAT MOUSSE

Cashew, Almond, Pistachio, Pastry Soil, Kalamansi Sorbet  
Cuvée, Sweet Rose, Plaga, Limari Valley, Chile / produced in Bali