



ROMANTIC ISLAND DINNER

ARWANA BEACH, DAILY

Celebrate love with an unforgettable romantic beach dinner against magical sunset-hued skies. The Laguna offers the perfect setting for an intimate dinner with a majestic ocean backdrop on a pristine stretch of private beach. Delight in a 3 or 5 course exquisite dinner under the Balinese moonlight.

3-COURSE MENU

1ST COURSE

Pan seared foie gras

Chinese roasted duck breast, light young ginger hoisin glaze, red wine jelly, brioche toast, raspberry sea salt

or

Scallops – char grilled

Crabmeat dumplings, fresh coriander leaves, enoki mushroom served in a herbal broth

or

Warm Bali lobster

In sauce "Nage" with green asparagus tips, slow roasted cherry tomatoes, Avruga pearls

2ND COURSE

Lobster thermidor

Whole lobster flambé with Cognac, cooked in a creamy mushroom mustard sauce and spinach

or

Victorian beef tenderloin – prepared medium

Coated in portobello mushrooms, green asparagus, and baby turnip fondue, mousseline potato, shaved summer black truffles, natural meat jus

or

Grain-fed lamb loin

Slow roasted, caramelized rhubarb, citrus braised fennel, parsnip purée, natural meat jus

3RD COURSE

Slow roasted mango crumble

orange sherbet and sugar swirl

or

Valrhona and Grand Marnier bitter chocolate gateau

Bali vanilla bean ice cream, air dried orange chip, ivory milk foam

or

Strawberry basil parfait

hang yoghurt sorbet, pistachio crumble

Food only: IDR 1,750,000++ per couple

Wine pairing: IDR 1,250,000++ per couple

FOR RESERVATIONS, PLEASE CALL +62 361 300 5635
OR EMAIL DPSCFBRESERVATIONS@MARRIOTT.COM

THE LAGUNA
A LUXURY COLLECTION RESORT & SPA, NUSA DUA, BALI
KAWASAN PARIWISATA NUSA DUA LOT N2 PO BOX 77, BALI 80363, INDONESIA

5-COURSE MENU

1ST COURSE

Spiny lobster – slow poached

Crabmeat and Bali black rice salad, Pinot noir jus, drizzled with rosemary oil

or

Tataki of Ahi tuna

Warm mango chili salad, snow pea sprouts, wasabi balsamic reduction herb micro greens, sprinkled with Togarashi peppers

or

Chinese roasted duck breast

Light young ginger, hoisin glaze, brioche toast, raspberry sea salt

2ND COURSE

Double boiled chicken herbal broth

Delicate dumplings filled with chicken and ginger ragout, crunchy sprouts, edamame beans and fresh coriander leaves

or

Light lobster bisque

Crabmeat and fish quenelles, fresh herb, lime foam

or

Scallops – char grilled

Crabmeat dumplings, fresh coriander leaves, enoki mushroom served in a herbal broth

3RD COURSE

Tasmanian salmon confit

Avruga caviar beurre blanc, wilted spinach, crispy leeks, wasabi mayonnaise espuma

or

Pan seared foie gras

Chinese roasted duck breast, light young ginger hoisin glaze, red wine jelly, brioche toast, raspberry sea salt

or

Lobster tail – adobo glaze

Stir-fried spring vegetables, basmati rice espuma

4TH COURSE

Lamb loin – grain fed

Slow roasted, caramelized rhubarb, citrus braised fennel, parsnip purée, natural meat jus

or

Lobster thermidor

Whole lobster flambé with Cognac, creamy mushroom mustard sauce, spinach

or

Victorian beef tenderloin – prepared medium

Coated in portobello mushrooms, green asparagus, and baby turnip fondue, mousseline potato, shaved summer black truffles, natural meat jus

5TH COURSE

Valrhona and Grand Marnier bitter chocolate gateau

Bali vanilla bean ice cream, air dried orange chip, ivory milk foam

or

Slow roasted mango crumble

orange sherbet and sugar swirl

or

Strawberry basil parfait

hang yoghurt sorbet, pistachio crumble

Food only: IDR 2,150,000++ per couple
Wine pairing: IDR 1,250,000++ per couple