

NUSANTARA BUFFET MENU I
(minimum 30 persons)

COLD BUFFET & SALAD

- * Pempek Palembang
Fried fish cake with noodles and spicy sweet and sour sauce
- * Tahu Campur Magelang
Bean curd cooked vegetables served with peanut sauce
- * Uraban Pakis Daun Combrang
Cooked assorted vegetables sprinkle with shredded spicy coconut
- * Keripik Tempe
Soya bean crackers
- * Lalaban Komplit
Assorted fresh vegetable
- * Sambal Uleg
Mortared chili

SOUP

- * Soto Ayam Madura
Clear chicken soup madura style

MAIN DISHES

- * Bistik Jawa
Braised beef in Soya sauce
- * Ayam Bakar Taliwang
Grilled marinated local chicken with shrimps pasta chili sauce
- * Tenggiri Goreng Asam Pedas
Fried mackerel in hot & sour sauce
- * Orak Arik Sayuran
Vegetables stir fried
- * Tempe & Tahu Bacem
Braised bean cake and bean curd
- * Nasi Putih
Steamed rice

DESSERT

- * Es Mutiara
Fresh cold dumpling in sweet coconut milk
- * Jajanan Pasar
Assorted Indonesian pastry
- * Buah-Buahan Segar
Assorted fresh fruit
Coffee or Tea

STALL

- * Martabak Telor
- *Gado-Gado

Price Rp 155.000,-++
Price subject to 21% tax and service charge

NUSANTARA BUFFET MENU II
(minimum 30 persons)

COLD BUFFET & SALAD

- * Otak Otak Tenggiri Sriwijaya
Baked fish cake
- * Gado Gado Siram Jakarta
Cooked of selected vegetable cuts served with peanut sauce
- * Pelecing Mataram
Cooked water spinach with bean sprouts
- * Asinan Buah Bogor
Marinated assorted fruit in spicy sweet and sour sauce
- * Rempeyek Teri Cianjur
Spicy rice crackers with baby fish

SOUP

- * Sop Kimlo
Strong chicken broth with mushroom and quail eggs

MAIN DISHES

- * Empal Daging Kedu
Fried dry spice beef
- * Ayam Goreng Kemiri
Spice fried chicken
- * Pesmol Ikan Mas Pasundan
Braised gold fish in sour Tourmeric sauce
- * Tumis Rebung Udang Laut
Sautéed bamboo shoot with shrimp
- *Perkedel Kentang
Spicy fried potato ball with chopped meat
- * Nasi Putih Steamed rice

DESSERT

- * Aneka Puding
Assorted pudding
- * Jajanan Pasar
Assorted Indonesian pastry
- * Es Sarang Burung Kolang Kaling
Sweet jelly ice
- * Buah Buahan Segar
Assorted fresh fruit cuts
Coffee or Tea

STALL

- * Laksa Betawi
- * Nasi Goreng

Price Rp 185.000,-,++
Price subject to 21% tax and service charge

NUSANTARA BUFFET MENU III
(minimum 30 persons)

COLD BUFFET & SALAD

- * Rujak Pindang Ala Bali
Balinese diced fresh fruit salad in spicy fish sauce
- * Batagor Bandung
Deep fried fish ball and bean curd with peanut sauce
- * Perkedel Jagung Manis
Fried croquet sweet corn balls
- * Rempeyek Kacang Tasik Malaya
Peanut crackers
- * Lalaban Segar
Assorted Fresh vegetables
- * Sambal Goreng Minyak Klenthik
Chili dip with traditional oil

SOUP

- * Soto Bandung
Clear beef, soup with white radish & fried soya been

MAIN DISHES

- * Dendeng Balado Padang
Dry slices of beef
- * Ayam Bakar Bumbu Bali
Grilled chicken Balinese style
- * Ikan Kakap Bakar Rica-rica
Grilled snapper with tomato and chili sauce
- * Gulai Cumi Panggang Rancamaya
Rancamaya special squid curry
- * Tumis Jagung Muda dengan Cumi
Sautéed baby corn and squid
- * Tahu Telor Bumbu petis
Fried egg and tofu with petis sauce

DESSERT

- * Jajanan Pasar Indonesian
traditional pastry
- * Es Dawet Ayu
Rice dumpling served with coconut milk brown sugar and crushed ice
- * Buah Buahan Segar
Assorted fresh fruit cuts
- * Pisang Goreng Keju
Fried banana served with cheese on top
Coffee or Tea

STALL

- * Sate campur
- * Nasi Goreng

Price Rp 195.000,-,++
Price subject to 21% tax and service charge

SUNDANESE BUFFET MENU I
(minimum 30 persons)

COLD BUFFET AND SALAD

* **Uraban Randa Midang**

Cooked assorted vegetable served in spicy young coconut

* **Asinan Buah Bogor**

Assorted fresh fruit sliced in hot sour sauce

* **Pepes Tahu Sumedang**

Sumedang steamed bean curd in banana leaf

* **Keripik Tempe Fried bean cake crackers**

* **Lalaban Komplit, Kerupuk, Acar dan Sambal Terasi**
Fresh assorted vegetable, Indonesian pickle, shrimp crackers, chili dip

SOUP

* **Sop kacang merah**

Clear red bean soup

MAIN DISHES

* **Empal Daging**

Fried dry spice beef

* **Ayam Bakar Kecap**

Grilled chicken in soya sauce

* **Orak Arik Teri Nasi Daun Jeruk**

Sautéed julian vegetable with dry fish

* **Pepes Ikan Mas Majalaya**

Majalaya steamed spicy gold fish

* **Sambal Goreng Buncis Dan Daging Printil**

Stir fried string bean and meat balls in spicy coconut sauce

* **Nasi Putih**

Steamed rice

DESSERT

* **Es Teler**

Slices assorted fresh fruit served with brown sugar sauce, coconut milk and crushed ice

* **Serabi Ekspres Saus Gula Santan**

Jack fruit pancake balls served with coconut palm sugar sauce

* **Buah Buahan Segar**

Assorted fresh fruit cuts

Coffee Or Tea

STALL

* **Batagor**

* **Nasi goreng**

Price Rp 155.000,-++

Price subject to 21% tax and service charge

SUNDANESE BUFFET MENU II
(minimum 30 persons)

COLD BUFFET & SALAD

* **Karedok Bogor**

Sliced fresh vegetable in herb peanut

* **Tahu Gejrot**

Fried bean cake served with soya sauce

* **Pecel Lele**

Fried catfish covered with mortared chili

* **Lalaban Komplit**

Assorted fresh vegetables

* **Ikan Asin Sepat Goreng**

Fried salt fish

* **Sambal Uleg, Sambal Bajak**

Fresh chili dip

SOUP

* **Sayur Asem Parahiyangan**

Parahiyangan vegetables in sour soup

MAIN DISHES

* **Ayam Goreng Majalaya**

Traditional fried spice chicken

* **Empal Pedas Rancamaya**

Hot spicy beef

* **Pesmol Ikan Mas**

Gold fish in sour turmeric sauce

* **Sambal Goreng Ati Kentang & Pete**

Beef liver & potato in spicy cocconut sauce

* **Oseng Tahu Tempe**

Sautéed bean cake and bean curd

* **Nasi Putih**

Steamed rice

* **Bakmie Goreng**

Fried noodles

DESSERT

* **Es Kelapa Muda, Nata De coco, Selasih**

Young coconut nata de coco and selasih ice

* **Kue Kue Indonesia**

Indonesian sweets

* **Petis Buah Campur**

Assorted young fresh fruit in hot palm sugar sauce

* **Buah Buahan Segar**

Assorted fresh fruit cuts

Coffee Or Tea

STALL

* **Laksa Ayam Bogor**

* **Nasi goreng**

Price Rp. 165.000,-++

Price subject to 21% tax and service charge

SUNDANESE BUFFET MENU III
(minimum 30 persons)

COLD BUFFET & SALAD

* **Asinan Bogor**

Marinated fresh vegetables and fruit in sweet and sour juice

* **Karedok Bandung**

Fresh cut vegetables salad with special peanut sauce

* **Tempe & Tahu Goreng Tepung**

Fried buttered bean cake and bean curd

* **Ikan Asin goreng**

Fried salty sea catfish

* **Lalaban Komplit**

Fresh assorted vegetables

* **Sambal Uleg, Sambal Bajak**

Fresh chili dip

SOUP

* **Sayur Lodeh Parahiyangan**

Vegetables soup with coconut milk

MAIN DISHES

* **Daging Gepuk Sukabumi**

Deep fried marinated of beef

* **Ikan Gurame Bumbu Rujak**

Braised fresh water fish in hot and sour sauce

* **Cap Cay Cirebon**

Sautéed mix vegetables

* **Ayam Goreng Lengkoas**

Deep fried marinated chicken

* **Sambal Goreng Udang, Kentang dan Pete**

Braised shrimp, potatoes and pete in spicy coconut sauce

* **Nasi Putih**

Steamed rice

DESSERT

* **Es Kelapa Muda Selasih**

Young coconut cold drink with selasih

* **Singkong Manis**

Cassava cooked in coconut sauce

* **Jajanan Pasar**

Assorted Indonesian pastry

* **Buah Segar**

Assorted fresh fruit

Coffee Or Tea

STALL

* **Nasi Goreng Rancamaya**

* **Sop Kambing**

Price Rp 205.000,-++

Price subject to 21% tax and service charge

RANCAMAYA REGULAR BREAKFAST I
(minimum 30 persons)

I N D O N E S I A N

* Bubur Ayam Cirebon

Bubur ayam

Ayam suwir

Cakwe

Kedelei goreng

Bawang goreng

Kaldu Ayam (kuning)

Sambal

Kerupuk merah

* Nasi Goreng Ayam

Scramble egg

Ayam Goreng

Bawang Goreng

Potongan tomat dan Ketimun

Kerupuk Bawang

*Assorted Dim Sum

A M E R I C A N

* Guava, Orange Fresh Fruit Juice

* Assortment of Bakery Items

Served With Jam, Honey And Marmalade

* Eggs Any Style

Half Boiled Egg, Fried Egg, or Omelet

* Coffee or Tea

Price Rp 120.000,-++

Price subject to 21% tax and service charge

RANCAMAYA REGULAR BREAKFAST II
(minimum 30 persons)

I N D O N E S I A N

* Bubur Ayam Jakarta

Bubur ayam

Ayam suwir

Cakwe

Tongcai

Daun bawang seledri

Bawang goreng

Kecap asin

Sambal

Kuning telur

* Lontong Sayur Rancamaya

Lontong

Sayur labu siam dengan udang

Tahu goreng

Ayam goreng Cirebon

Telur pindang

Bawang goreng

Kerupuk emping

*Assorted Dim Sum

A M E R I C A N

*Guava, Orange Fresh Fruit Juice

* Assortment of bakery items

Served with jam, honey and marmalade

* Eggs Any Style

Half boiled egg, fried egg, or omelet

*Coffee or Tea

Price Rp 120.000,-++

Price subject to 21% tax and service charge

RANCAMAYA REGULAR BREAKFAST III
(minimum 30 persons)

I N D O N E S I A N

* Bubur Ayam Jakarta

Bubur ayam

Ayam suwir

Cakwe

Tongcai

Daun bawang seledri

Bawang goreng

Kecap asin

Sambal

Kuning telur

* Lontong Sayur Rancamaya

Lontong

Sayur labu siam dengan udang

Tahu goreng

Ayam goreng Cirebon

Telur pindang

Bawang goreng

Kerupuk emping

* Nasi Goreng Ayam

Scramble egg

Ayam Goreng

Bawang Goreng

Potongan tomat dan Ketimun

Kerupuk Bawang

* Aneka gorengan

(Pisang goreng, Tahu isi, Lumpia sayur)

* Bubur kacang ijo / ketan hitam

Price Rp 99.000,-++

Price subject to 21% tax and service charge

ORIENTAL BUFFET MENU I
(minimum 30 persons)

COLD BUFFET AND SALAD

- * Selada Ayam
Chicken Salad
- * Udang Rambutan Saus Kacang
Fried Shrimp ball in dice white bread
- * Selada Buah Segar
Fresh fruit salad
- * Selada dengan pilihan sauce
Green Salad With Choice Of Dressing

SOUP

- * Soup Jagung dengan Irisan Ayam
Chicken and sweet corn soup

MAIN DISHES

- * Ayam Panggang Jakarta
Baked chicken served with hot chilli sauce
- * Ikan Gurame Tahu Tausi
Deep fried gurame fish served with fermented black bean sauce
- * Kaelan Masak Saus Tiram
Sautéed kaelan with oyster sauce
- * Daging Sapi Cah Paprika
Tenderloin of beef with green peppers
- * Bihun Goreng Dengan Sayuran
Stir fried vermicelli and vegetables
- * Nasi Putih
Steamed rice

DESSERT

- * Buah Campur
Assorted fresh fruit cuts
- * Puding Leci
Lychee pudding
- * Melon Santan & Biji Mutiara
Parisian of honey dew melon served with coconut milk
- * Coffee or Tea

STALL

- * Nasi Goreng Ikan Asin
 - Hainan Chicken

Price Rp.185.000- ++

Price subject to 21% tax and service charge

ORIENTAL BUFFET MENU II
(minimum 30 persons)

COLD BUFFET AND SALAD

- * Selada Telur
Egg salad served with special sauce
- * Udang Saus Cocktail
Shrimp salad served with cocktail sauce
- * Roti Goreng Isi Udang
Fried white bread with blended
- * Hawian Chicken Salad

SOUP

- * Soup Asam Pedas Ala Szechuan
Szechuan hot and sour soup

MAIN DISHES

- * Ayam Cah dengan Cabe Kering
Stir fried chicken with dried chili
- * Ikan Kakap Asam Manis
Pan fried red snapper served with sweet and sour sauce
- * Daging Sapi Merica Hitam
Sautéed tenderloin of beef with black pepper sauce
- * Bakmi Goreng Seafood
Stir fried noodles with vegetables and seafood
- * Pak Coy Cah Bawang Putih
Sautéed pak coy with garlic
- * Nasi Putih
Steamed rice

DESSERT

- * Buah Buahan
Assorted fresh fruits
- * Biji Delima Santan
Ice delima with coconut sauce
- * Chinese Cookies
Assorted Chinese Cake
- * Coffee or Tea

STALL

- * Steam Boat
- * Yung Chow Fried Rice

Price Rp.205.000- ++

Price subject to 21% tax and service charge

ORIENTAL BUFFET MENU III
(minimum 30 persons)

BUFFET AND SALAD

- * Lumpia Goreng Udang
Fried shrimp spring roll served with seafood sauce
- * Mixed Garden Salad
Assorted fresh garden salad
- * Roti Goreng Isi Cumi
Fried squid ball in dice white bread
- * Glas Noodles Salad with Shirmip

SOUP

- * Soup Asparagus and Kepiting
Asparagus and crab meat soup

MAIN DISHES

- * Ayam Cah Kacang Mede
Stir fried chicken and cashew nut
- * Daging Sapi dengan Sauce Hunan
Stir fried tenderloin of beef Hunan style
- * Seafood & Tahu Masak Tausi
Stir fried seafood and bean curd with black bean
- * Gurame Goreng Bumbu Kecap
Fried fish served with soy sauce
- * Cap Cay Baso
Stir fried vegetables with meat ball
- * Nasi Putih
Steamed rice

DESSERT

- * Buah Campur
Assorted fresh fruit cuts
- * Es Biji Mutiara
Cool drink of pearl seed
- * Assorted Puding
Longan pudding
- * Coffee or Tea

FOOD STALL

- * Soun Goreng Seafood
- * Mongolian Barbeque

Price Rp.225.000.- ++

Price subject to 21% tax and service charge

INTERNATIONAL BUFFET MENU I
(minimum 30 persons)

COLD BUFFET AND SALAD

- * Roast Beef salad With Julienne Vegetable
- * Assorted Seafood Salad
- * Assorted Cold Cuts
- * Potato Salad
- * Lettuce, Cucumber, Tomatoes, ,
Kidney Bean, Watercress, , Kernel Corn

DRESSING

- * Thousand Island
- * Oil and Vinegar
- * Onion Mayonnaise Sauce

SOUP

- * Asparagus Soup

MAIN DISHES

- * BBQ Chicken
- Grilled Boneless Chicken Breast Served With
BBQ Sauce
- * Medallion of Beef Forest Mushroom Sauce
- * Darne of Kakap Grenobloise
- Pan fried kakap fillet served with brown butter, caper, lemon, and
parsley
- * Pasta Napolitan
- Sautéed italian pasta served with napolitan sauce
- * Pilaf Rice or Steamed Rice
- * Assorted Vegetables
- * Sautéed Potatoes Lioness

DESSERT

- * Assorted French Pastry
- * Longan, Coconut Gel, Lychee In Syrup
- * Tropical Fresh Fruit Cuts
- * Mix Thai Dessert
- * Coffee & Tea

STALL

- * Bakmie Goreng / Nasi Goreng
- * Hainan Chicken

Price Rp 205.000,-++

Price subject to 21% tax and service charge

INTERNATIONAL BUFFET MENU II
(minimum 30 persons)

COLD BUFFET AND SALAD

- * Prawn and Orange Salad
- * Russian Egg Salad
- * Spicy Seafood salad Thai Style
- * Assorted Cold Cuts
- * Macaroni Chicken salad
- * Lettuce, cucumber, Tomatoes, , Mushroom, Bean
Sprouts, Kernel corn, Kidney Bean, Ring Onion, Mix
Pickle

DRESSING

- * Thousand Island
- * Vinaigrettes
- * Italian

SOUP

- Cream Tomato Soup

MAIN DISHES

- * Lamb Brochette
- Grill lamb with BBQ sauted marinated
- * Roasted chicken verde
- Roasted marinate chicken served with Mushroom sauce
- * Pepper Steak
- Grilled tenderloin of beef with black pepper sauce
- * Red Snaper Served With Meunier Butter Sauce
- * Buttered Rice
- * Assorted glazed Vegetables
- * WedgesPotatoes

DESSERT

- * Tropical fresh fruit Arrangement
- * Fresh fruit Cocktail
- * Assorted French Pastries
- * Cream Caramel Pudding
- * Bangkok Delight Refreshment
- * Coffee & Tea

STALL

- * Pasta Station
- * Nasi Goreng

Rp 220.000,-++

Price subject to 21% tax and service charge

INTERNATIONAL BUFFET MENU III
(minimum 30 persons)

COLD BUFFET AND SALAD

- * Prawn & Avocado Salad
- * Assorted Cold Cuts
- * Seafood Salad On Papaya Boat
- * Roast Chicken
- Served with hawaiian sauce
- * Roast Beef Salad With Julian Vegetable
- * Lettuce, Cucumber, Tomatoes,
Kernel Corn, Kidney Bean, Ring Onion

DRESSING

- * Thousand Island
- * Italian
- * Vinaigrettes

SOUP

- * French Onion Soup With Crouton

MAIN DISHES

- * Beef Madagaskar
- Sautéed tenderloin of beef with Black peppers
- * Chicken Garlic
- Grilled Chicken Breast served with Garlic sauce
- * Fish Tar Tar
- Deep Fried Snapper fillet served with tar tar sauce
- * Pasta Marinara
- Sauteed Italian pasta and seafood in tomato sauce
- * Assorted Glazed Vegetable
- * Butter Rice With Mushroom
- * Sauté Potatoes

DESSERT

- * Cheese Cake
- * Assorted Fresh fruit Cuts
- * Mix Thai Dessert
- * Fruit cocktail
- * Coffee & Tea

STALL

- * Barbeque Ribs
- * Nasi Goreng

Price Rp 245.000,-++

Price subject to 21% tax and service charge