

# FESTIVE

## Menu special

Treat your family and friends to a joyful lavish dinner with our festive specials menu selection exclusively available from 22<sup>nd</sup> December 2024 - 4<sup>th</sup> of January 2025

### APPETIZER

Yellowfin Tuna Tataki 180

*Fresh yellowfin tuna, beetroot pickle, shallot pickle, ginger and tataki dressing*

Smoked Beef Tartare 170

*Prime quality sirloin from Australia, freshly chopped shallots, capers, dijon mustard and farm-fresh*

Grilled Watermelon Beetroot  
Dumpling & Hummus 130

*A refreshing salad made with beetroot dumpling, watermelon, pickle carrot, tomato cherry, fresh strawberry, cucumber pickle, and red radish, drizzled with orange and fresh shallot vinaigrette*

### DESSERT

Mix Berry Lactic Cheesecake 120

*Mix berry compote, crunchy crumble lactic cheesecake served with strawberry-mint sorbet*

Snow White Ivory Mousse 110

*Poach pear compote, ivory mousse, snow powder, mango coulis, serve with lemon-lechy sorbet*

Rum Raisin Chocolate Mousse 110

*Rum raisin chocolate mousse, burnt banana, hazelnut crunch, served with quenelle chocolate ganache*

### MAIN COURSE

Vegetable Wellington 200

*A puff pastry filled with seasonal vegetables, wild mushroom, charred pumpkin, steam cabbage, potatoes with fresh herbs served with garlic cream*

Prawn & Barramundi Ballotine  
with Dill Citrus Marbled Sauce 280

*Grilled king prawn served with a creamy dill citrus marbled sauce, corn pure, cauliflower and harissa turned potato*

Kemangi Lamb Rack Bakar 320

*Australian lamb rack, kemangi Balinese spice served with lamb gulai reduction, turmeric coconut cream arancini, kalas vegetables*

All prices are in thousand rupiah & subject to 21% service charge & government tax

For more information or reservation, please whatsapp +62 812 3657 4079  
or email: fb-admin@mayaubud.com

