



L-Y-N-X

**Marriage Proposal & Honeymoon Organizer**

A subsidiary brand of Lunique Enterprise International PTE. LTD | Company registration No.: 201309753Z

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## FOOD MENU BALI

### *Sea Food Menu*

#### STARTER

Oyster and shrimps on ice carving

Mignonette, sambal and spring saffron aioli

#### PLEASE PICK ANY THREE ITEMS TO BE GRILLED FOR YOU

Fennel and star anise marinated squid

Grilled lobster with ginger oyster sauce and spring onion

Cilantro pesto salmon steak with bok choy compote

Light soya, honey marinated red snapper with sesame

Macadamia crusted tuna served with a pawpaw salsa

Barbequed jumbo prawn served with a rocket garlic pesto

Grilled parmesan rice patties (v)

#### SIDE DISHES

Raw Bedugul vegetables and lettuce leaves,

sugarcane dressing (v)

Lemongrass grilled potatoes (v)

Light sambal balinese ratatouille (v)

#### DESSERT

Pandan leave cheese cake

Coconut and sweet potato salsa

Sliced tropical fruits

# Indonesia Menu

## STARTER

Balinese poached prawns

Keredok (seasonal raw vegetables toasted)  
with peanuts sauce (N)

## PLEASE PICK ANY TWO ITEMS TO BE GRILLED FOR YOU

Spicy balacan prawns in banana leaf

Charcoal grilled iga asam pedas

(Balinese marinated short rib)

Cumi bakar sambal mentah

(Grilled spicy marinated squid)

Ikan bakar acar kuning

(Indonesian sweet sour baramundi)

Sate sapi muda sauce kacang

(Beef satay with peanuts sauce)

Ayam besengek

(Marinated spicy chicken in chili sambal)

Chili sambal mentah bumbu cobek, sambal kecap

(Raw chili paste, soy sauce)

## SIDE DISHES

Cah kangkung sero lemo

(Fried water spinach with shrimp paste and Balinese lime)

Nasi goreng kampung

(Fried rice in kampung style)

Jagung bakar sauce cabe dan mentega (v)

(Corn on the cob)

## DESSERT

Pisang goreng madiun

(Fried banana in madiun style)

Sliced tropical fruits

# *Vegetarian Menu*

## **STARTER**

Eggplant tartare

Zucchini tagliatelle, basil olive oil, feta cheese, emulsion of garlic and black olive

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Green peas risotto

Sun dried tomato, mint leaves, caramelized lemon zest and crunchy celery

## **BBQ STATION**

Fennel black olive dressing

Courgette e halloumi skewers

Stuffed peppers on the Barbie

Grill polenta with quinoa and green salsa

Corn on the cob with coriander butter

## **SIDE DISHES**

Mixed green salad with coriander ginger dressing (v)

Marinated grilled vegetables (v)

Bean sprouts chinese cabbage slaw (v)

## **DESSERT**

Coconuts panacota with pineapple lemon grass chutney

Sliced tropical fruits