

THE 'FUNCTION' ROOM

MÉTIS is proudly introducing "The Function Room" able to cater from a minimum of 25 to a maximum of 120 peoples in an elegant and stunning setting overlooking our restaurant patio and rice paddies.

Function Menus are designed and elaborate by Chef Doudou, master on French Mediterranean savors.

Providing a full air conditioning area, Private Bar, Kitchen and restroom Function Room is the optimum private and personalized space.

MÉTIS focus and service orientation is up to the highest standards, achieving the full client satisfaction and needs.

Cocoon Function Room is ready to cater from Business Meeting, MICE groups, Theme Dinners, pre wedding functions, product launching or an informal cocktail party.

For more information or details contact our Sales Coordinator, Karina Sasmita, at +62 361 737 888

RESTAURANT - GALLERY & BOUTIQUE - BAR LOUNGE - PRIVATE CELLAR DINING - SPECIAL EVENTS

WWW.METISBALI.COM



MENU I

USD 39 ++

STARTER

Couscous Salad with Rucola,
Roasted Pumpkin, Apple,
Honey Vinaigrette and Crispy Walnuts Bread

MAIN COURSE

Grilled Baby Chicken, Mashed Potatoes,
Oven Dried Tomatoes, Leek and Herbs Jus

DESSERT

(kindly choose one)

Green Tea and Raspberry Shooter
Raspberry Jam, Green Tea Mascarpone Cream
and Sponge Cake

Apple Tatin Style Ice Vanilla Soufflé
Baked Apple, Vanilla Short Bread
with Parfait in a Lemon Yoghurt Thymes Candied Coulis

MENU II

USD 44 ++

STARTER

(kindly choose one)

Pan Seared Tuna Loin and
Crispy Vegetables Tartare,
Mix Herbs Salad Aioli Sauce

Warm Baby Chicken Salad,
Mix Organic Baby Leaves,
Roasted Beetroot, Orange and Balsamic Dressing

MAIN COURSE

Pan Seared Pacific Coral Trout,
Mediterranean Grilled Vegetables,
Saffron Lemon Velouté
Or

Grilled Beef Tenderloin, Mashed Potatoes,
Sauté Baby Spinach, Shallots and Thyme Sauce

DESSERT

(kindly choose one)

Frozen Grand Marnier Parfait – Suzette Juice
with Orange Grand Marnier Sauce, Tuile and Confided Skin

Milk Chocolate Praline Cake
Chocolate Mousse, Crispy Praline, Almond Sponge Cake

MENU III

USD 50 ++

STARTER

(kindly choose one)

Toasted Feta Cheese
with Roasted Red Onions, Pine Nuts,
Calamata Olives, Rucola,
Honey Sherry Vinegar Sauce

Chilled Scampi and Tuna Tartare
with Avocado, Roasted Tomatoes Confit,
Herbs Salad and Tomato Jus

SECOND

(kindly choose one)

Ricotta and Spinach Agnolotti
with Sauté Asparagus,
Walnuts Brown Sage Butter Sauce
Or

Thai Green Pumpkin Velouté
with Seared Scallops and Mushrooms Ravioli

MAIN COURSE

Seared Baramundi,
White Truffle Potatoes Ravioli,
Shimeji Mushrooms, Carrot Coulis
and Balsamic Reduction
Or

Herbs Roasted Rack of Lamb,
Baby Potatoes, Sauté Green Vegetables,
Potato Chips and Rosemary Sauce

DESSERT

(kindly choose one)

Metis Black Forest
Flour-free Chocolate Sponge Cake,
Balsamic Marinated Cherries and Chocolate Sauce
with Vanilla Soft Cream
or
Rum Baba
Mango and Passion Fruit Sauce,
Moist Savarin with Rum

METIS HIGH TEA

USD 10 ++/person

Melati

Smoked Salmon Wrap
with Lemon and Fresh Herbs Dip

Crispy Vegetable Spring Roll,
Thai Sweet Chili Sauce

Assorted Macaroons
Mini Raspberry Scone

Coconut Cake

Selection of Tea or Coffee

Tea Selection

*Grand Jasmine,
China – Grand Classic
Jasmine + Green Tea Sencha,
China Zhejiang Green Tea,
Grand Wedding –Exclusive Tea Blends
French Earl Grey – Grand Classic – Earl Grey
Moroccan Mint – Grand Classic – Mint*

Alamanda

Assorted Macaroons
and Pralines

Mini Raspberry Scone

Mini Brownie

Crème Brulee

Coconut Cake

Selection of Tea or Coffee

Coffee Selection

*Fresh Brewed Coffee
Cappuccino
Macchiato
Cafe Latte*

COFFEE BREAK

MORNING BREAK

USD 10 ++/person

Assorted Madeleines
(Lemon, Chocolate, Pistachio)

Mini Croissants

Mini Chocolatines

Assorted Mini Cookies
(White Chocolate & Dark Chocolate)

Minted Fruit Salad

Coffee & Tea

AFTERNOON BREAK

USD 13 ++/person

Smoked Salmon Wrap,
Lemon - Fresh Herbs Dip

Vegetables Vietnamese Spring
Roll, Thai Sweet Chili Sauce

Spinach and Nutmeg Quiche
(No Carbo)

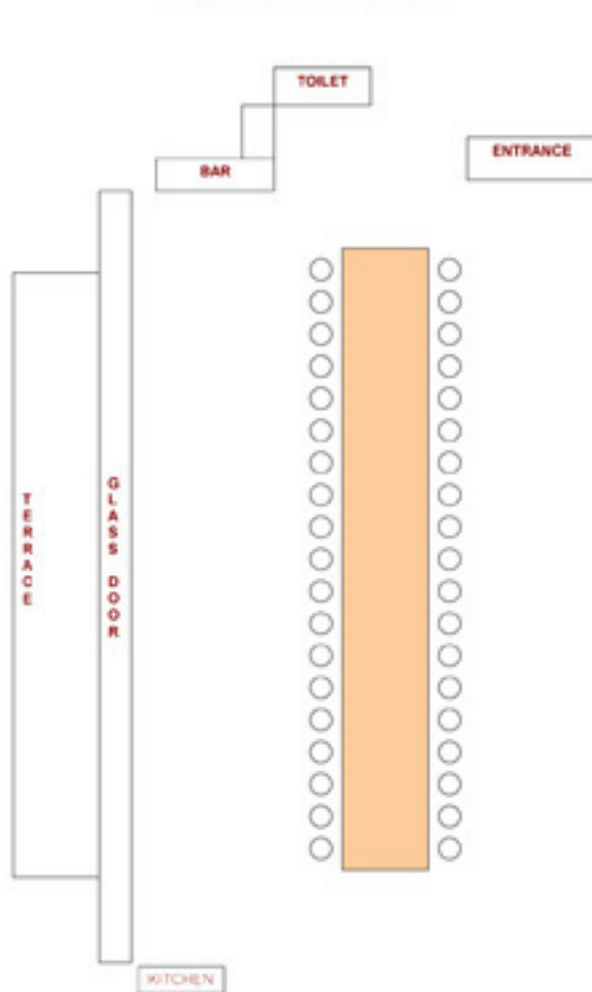
Minted Fruit Salad

Assorted Sweet Selections

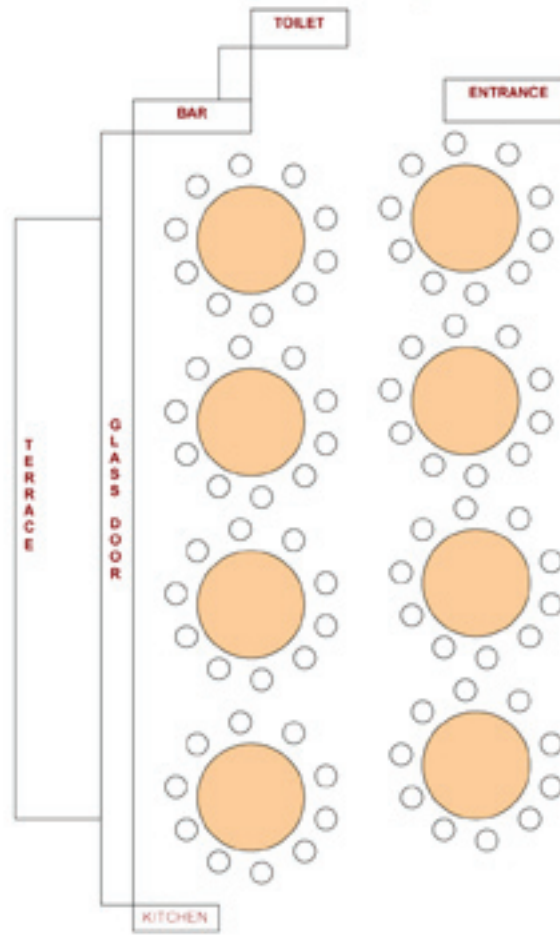
Coffee & Tea

table lay out

long table of 40 pax



round table of 80 pax



round and long for 120 pax

