



culture
ROYALE

MENU LIST



*Culture Royale is the premier caterer in Indonesia
with a passionate dedication to offering only the best
cuisine, presentations, and hospitality to our clients.*

*Contact us today to learn more about the Culture Royale experience
and let us make your next event truly unforgettable.*



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INDONESIAN SET MENU

*Delicate Fish Cake with Cashew Sauce, Vegetable Spring Roll and Balinese
Chicken Salad on Rice Paper Cup*



Traditional Fried Boneless Oxtail Soup



*Oven Baked Boneless Free Range Chicken, Fried River Prawn with Chili Lime Sauce,
Served with Green Rice Cone, Sauteed Mixed Mushroom and Potatoes Dumpling*



Traditional Coconut Crepe with Cheese and Chocolate Topping

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CHINESE SET MENU

*A Medley of Roasted Duck with Plum Sauce, Steamed White Prawn
with Mayonnaise and Mesclum Green with Balsamic Vinaigrette and Crisp Salmon Skin*



Three Mushroom, Asparagus and Crab Meat Soup Served with Prawn Dumpling



*Sautéed Tender Beef with Oriental Red Wine and Black Pepper Sauce, Baked Black Cod Fish
with Sweet Miso Sauce, Stir fried of Green Vegetable with Garlic and Fried Rice
with Salted Fish Wrapped in Thin Omelet*



Chilled Mango Cream with Fresh Fruit and Sweet Banana with Coconut Sauce

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WESTERN SET MENU

Crisp Salad of Mesclum Leaves, Smoked Salmon with Honey Mustard Dressing



Lobster Bisque with Sundried Tomato Crostini



*Herbs Crusted Beef Tenderloin Served with Spinach Caneloni, Sauteed New Potatoes with
Shitake Mushrooms and Garden Vegetables*



Mango Parfait Served with Apricote Sauce and Fruit Diagram

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WESTERN AND CHINESE SET MENU

*Liver Custard with Grape, Lobster Chunk with Fruit
In Mayonnaise and Bouquet of Green with Lemon Vinaigrette*



Mushroom Cappuccino with Basil Foam and Cheese Crouton



*Combination of Jumbo River Prawn with Sweet and Sour Chilly Sauce
and Tournedo Fillet of Beef with Red Wine and Balsamic Reduction,
Almond Potatoes and Glazed Spring Vegetable*



Mango Tanggo, with Berries and Pistachio Meringue

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INDONESIAN BUFFET

🌀 Appetizer 🌀

*Urap Kecapir dengan Kecambah
Selada Ayam Bali
Selada Campur dengan Sauce Thousand Island*

🌀 Soup 🌀

Soto Ayam Kampung "Semarang"

🌀 Main Course 🌀

*Ayam Panggang Bumbu Rujak
Udang Goreng Sauce Asam Manis Pedas
Empal Dendeng Ragi
Sambal Goreng Prentul Daging dengan Udang
Tumis Buncis Muda dengan Teri Medan
Bakmi Goreng Jawa
Nasi Putih Pandan Wangi*

🌀 Dessert 🌀

*Pisang Caramel
Cendil Mandi
Ketan Kukus Warna dengan Pudding Sangkaya
Buah Potong*

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ASIAN BUFFET

🌀 Appetizer 🌀

*Assorted Indonesian appetizer in small dish
Chawan Mushi with Prawn
Selection of Sushi Roll
Selection of Green with Thousand Island Dressing*

🌀 Soup 🌀

Asparagus, Enoki mushroom and egg soup Cantoones

🌀 Main Course 🌀

*Baked marinated chicken with Thai style barbecue sauce
Deep-Fried Fish with lemon sauce
Deep-Fried Prawn with cereal and spicy herbs
Sauteed vegetable with oyster sauce
E fue noodle with seafood
Steamed Fragrant Jasmine Rice*

🌀 Dessert 🌀

*Chilled Merah Delima and Sago Pearl
Tiramisu in small glasses
Mini French Pastries
Tropical Fruit Platter
Fruit crème brulee*

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CHINESE BUFFET

🌀 Appetizer 🌀

*Steamed Prawn with Fruit Mayonnaise
Deep Fried Prawn Spring Roll
Fried Chicken Siomay
Selection of Green with Thousand Island Dressing*

🌀 Soup 🌀

Corn and Chicken Soup Cantonese

🌀 Main Course 🌀

*Stir-Fried of Beef with Sweet Pepper, Onion, and Chinese Black Mushroom
Five Spice Crispy Chicken
Deep-fried Fish with Thai Sauce
Stir Fried Vegetable with Seafood
Fried I Fu Noodle with Crab Meat
Steamed Jasmine Rice*

🌀 Dessert 🌀

*Sweet Longan and Nata Decoco in Syrup
Tropical Fruit in Season
Pandan and Coconut Pudding
Eggs Tart*

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INTERNATIONAL BUFFET 1

🌀 Appetizer 🌀

*Prawns Salad with Sweet Mayonnaise
Selection of Cold Cut Platter
Bruschetta with Tomato Salsa
Grilled Vegetable with Pesto
Selection of greens with Caesar Dressing*

🌀 Soup 🌀

Cream of Mushroom Soup with Garlic Crouton

🌀 Main Course 🌀

*Fried Fish with Herbs Hollandaise
Stuffed Chicken "Cordon Bleu"
Beef Roasted with Mushroom Sauce
Braised Lamb "Navarin"
Sautéed Potatoes Lyonnese
Assorted Mixed Seasonal Vegetables
Rice Pilaf*

🌀 Dessert 🌀

*Seasonal Fresh Fruit Platter
Assorted French Pastries
Bread and Butter Pudding
Tiramisu*

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INTERNATIONAL BUFFET 2

🌀 Appetizer & Dressing 🌀

*Flaked of Salmon and Capsicum Salad
Freshly Steamed Shrimp Cocktail
Thai Style Pineapple and Seafood Salad
Sushi Roll
Selection of Mixed Field leafs and Condiments
A Selection of Home-made Dressing*

🌀 Soup 🌀

Cream of Asparagus and Green Pea Soup with Chicken Dumpling

🌀 Main Course 🌀

*Sliced Beef Steak with Barbecue Sauce
Chicken Medallion Picata with Tomato Sauce
Crumb of Dory Fish with Hot Remoulade Sauce
Lamb Kebab with Yellow Rice
Buttered Vegetables
Sautéed Pasta with Olive Oil and Garlic
Rice Pilaf*

🌀 Dessert 🌀

*Seasonal Fresh Fruit Platter
Assorted French Pastries
Bread and Butter Pudding
Tiramisu*

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COCKTAIL MENU 1

🌀 Selection of Canapé Pass Around 🌀

*Roast Beef with Guergkin, Cream Cheese with Smoked Salmon,
Tuna Mouse with Celery, Prawn Calypso*

🌀 Cold Hors D'ouvres 🌀

*Steamed Shrimp with Shredded Thai Salad,
Seared Pepered Tuna with Capsicum Salsa, Hand Rolled Sushi with Tobiko*

🌀 Hot Hors D'ouvres 🌀

*Kani Stick Crab Claw with Hot Mayo, Stuffed Chicken Wing with Mushroom,
Enoki Beef Roll with Teri-glazed, Balinese Minced Chicken Skewer with Local Herbs Marinade,
Fried Prawn Wonton*

🌀 Sweets 🌀

Tropical Fruit Salad, Crème Brulee, Tiramisu, Banana Caramel

🌀 Crisp and Nuts 🌀

Vegetable Crudities with Spicy Salsa, Mixed Nut, Cassava Chip

🌀 Beverage 🌀

Hybiscus Sling

This mixture drink of roselle calyx, orange juice, lemon and cinnamon will be perfect drinks of any occasion

Marquisa Punch

Passion fruit and passion fruit syrup blended with crushed ice

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COCKTAIL MENU 2

🌀 Selection of Canapé Pass Around 🌀

Crab Cocktail, Smoked Beef Roll with Olive, Pepper Cream Cheese with Cashew Nut

🌀 Cold Hors D'ouvres 🌀

*Steamed Prawn with Thai Sauce,
Gratinated Green Mussel with Balsamic Hollandaise, Bruschetta with Red Pepper Salsa*

🌀 Hot Hors D'ouvres 🌀

*Ebi Furai with Wasabi Mayonnaise, Delicate Fish Cake Sachet,
Teri-glazed Chicken Fillet, Corn and Meat Croquette, Mushroom Toast*

🌀 Sweets 🌀

Fresh Fruit Cuts, Sliced Cheese Cake, Fruit Pudding, Fried Stuffed Banana with Cheese

🌀 Crisp and Nuts 🌀

Vegetable Crudities with Spicy Salsa, Cassava Chip, Mixed Nut

🌀 Beverage 🌀

Honey Ginger Green Tea

A mixture of green tea, honey, ginger and a hint of lemon juice

Marquisa Punch

A mixture of frozen raspberry and strawberries in sparkling soda water

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COCKTAIL MENU 3

🌀 Selection of Canapé Pass Around 🌀

Quail Egg with Tomato, Seared Scallop with Black sesame, Smoked Salmon with Red Onion

🌀 Cold Hors D'ouvres 🌀

*Char-Grilled Spring Onion and Beef Roll,
Steamed Mussel with Mango Salsa, Shredded Salad Mixed with Spicy Thai Sauce*

🌀 Hot Hors D'ouvres 🌀

*Fried Calamari Ring, Coriander Beef Skewer, Delicate Chicken and Prawns Mousse Roll,
Vegetable and Tofu Spring Roll, Stuffed Potato Skin with Cheese and Smoked Beef*

🌀 Sweets 🌀

Fruit Skewer with Chocolate Dip, Mini Cheese Cake, French Pastry, Caramel Pudding

🌀 Crisp and Nuts 🌀

Vegetable Crudities with Spicy Salsa, Cassava Chip, Mixed Nut

🌀 Beverage 🌀

Lemon Drop Kid

A mixture of grenadine, lemonade and lemon wedge

Mint Tea Soda

*A blend of English breakfast tea, a very generous infused taste of mint leaves
and a splash of lemon juice give you a refreshing taste to our signature drinks*

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SELECTIONS OF CANAPE

Smoked Salmon with Capers

Roasted Beef Roll with Asparagus

Kani Stick with White Radish Pickle

Pink Shrimp with Kiwi and Spicy Salsa

Tuna Mousse with Celery and Chili Crackers

Cream Cheese with Duo Melon

Chicken Tika with Mint Yoghurt

Seared Pepper Beef with Cucumber Pickle

Unagi with Wasabi

Beef Bologna with Melon

Tomato with Egg

Roasted Duck with Plum Sauce

Ricotta Cheese with Walnut



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STALL MENU: WESTERN

Roasted Prime US Striploin of Beef

served with glazed vegetable and gratin potatoes

Wagyu Steak Diana

served with cream spinach and mashed potatoes

Prime Steak Diana

served with cream spinach and mashed potatoes

Pepper Crusted Roasted US Prime Rib of Beef

served with yorkshire pudding, vegetables and mashed potatoes

Roasted Wagyu Beef with Herbs

served with red wine sauce, vegetables and mashed potatoes

Backyard BBQ US Creekstone Farms Short Ribs

served with potatoes wedges and vegetables

Memphis BBQ US Creekstone Farms Ribs

memphis style slow roasted whole beef ribs, carved a la minute and served with potatoes wedges and vegetables

Oven Baked Veal Shank with Ossobuco Sauce

served with potato gnocchi and spring vegetables

Medallion of Veal Loin with Morels Sauce

served with angel hair aglio olio and glazed asparagus

Roasted Rack of Lamb Provencale

served with gravy, vegetables and potatoes

Baked Lobster Tail with Garlic and Bell Pepper Salsa

Lobster Thermidor Au Gratin

Spanish Lobster Thermidor

sauteed lobster meat with mild mustard and white wine sauce

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STALL MENU: WESTERN

Spanish Lobster Bourguignon

gratinated spanish lobster with garlic and fresh herbs butter

Lobster Bisque Flambe

fresh lobster chunk flamed with cognac in delicate bisque

Lobster Bisque Soup *delicate lobster bisque*

Baked Australian Baramundi

in salt crust served with almond potatoes and yellow lemon hollandaise

Salmon in Puff Pastry

served with our signature choron sauce

Twin Fold Caneloni Stuffed with Ossobuco

served with spinach au gratin with parmesan cheese and pomodoro sauce

Italian Pasta Station

*selection of pasta (spaghetti, penne, fusili and fettucini)
with choices of sauces (carbonara, pomodoro, bolognese and aglio olio)*

Zuppa Mushroom Cream Soup

fresh mushroom soup with shredded chicken in puff pastry

Beef Fajitas

*marinated sirloin served with sauteed onion, mixed capsicum,
and shredded cheddar cheese, guacamole, spicy salsa and sour cream as condiments*

Chicken Fajitas

*marinated chicken served with sauteed onion, mixed capsicum,
and shredded cheddar cheese, guacamole, spicy salsa and sour cream as condiments*

Chicken Mushroom Meat Loaf

served with mashed potatoes and glazed vegetables

Chicken Cordon Bleu

served with mushroom pepper sauce / hot mayo, vegetables and potatoes wedgest

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STALL MENU: ASIAN

Teppan Striploin

served with sauteed butter broccoli and beansprout and teppan dipping

Chinese Style Baked BBQ short ribs

caramelized marinated beef ribs served with steamed rice and vegetable

Stirfried Oriental Black Pepper and Red Wine Sauce Wagyu Beef

served with Japanese rice and shredded leeks

Canadian Scallop Au Gratin with spicy miso sabayon

Baked Gindara “En Papillote”

darne of gindara, Japanese tofu, enoki mushroom, carrot, kinoko mushroom, and xo sauce

Baked Soon Hock “En Papillote”

darne of soon hock, Japanese tofu, enoki mushroom, carrot, kinoko mushroom, and xo sauce

Deep Fried Soonhok Fish in Superior Soy Sauce

served with udon noodles shredded mixed fresh herbs and fried shallot soy sauce

Glazed Cod Fish with Sweet Miso

served with mashed potatoes and vegetable garnish

Japanese Tempura Moriawase

3 pcs Prawns and Vegetables (Onion, Japanese Eggplant, Shitake)

Duo Flavour Spanish Lobster

baked seasoned lobster with salted egg and cheese

Nobu Style Baked Chilean Sea Bass

served with cream potatoes and vegetable garnish

Nobu Style Baked Norwegian Salmon

served with cream potatoes and vegetable garnish

Selection of Sushi Sashimi

ama ebi, kampachi, unagi, tako, sake

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STALL MENU: ASIAN

Over Rice Bowl with Chicken Katsu Curry

chicken katsu breaded in panko batter, brocolli butteryaki and japanese rice

Deluxe Japanese Rice Bowl

topped with unagi kabayaki, enoki beef roll and prawn wasabi

Deluxe Hainan Rice Bowl

with roasted duck, glass prawn in xo sauce and sauteed green vegetables with garlic

Roasted Duck Noodle

tossed Hongkong noodle with chili shrimp paste served with sliced roasted duck

Ebi Tempura Udon

udon noodle in delicate bonito broth and prawn tempura

Sharksfin Soup with Bamboo Pith and Enoki Mushroom

in mini claypot

Deluxe Tom Yum Goong

fresh jumbo river prawn, flepp mushroom, scallop in delicate tom yum broth

Tom Yum Goong

fresh prawn, flepp mushroom in delicate tom yam broth

Thai Suki

Thai style steamboat (fish ball, japanese tofu, shiratake, prawn, vegetables and tom yum broth)

Assorted Fried Dimsum

prawn wonton, stuffed cakwe with squid, chicken springroll and prawn rambutan

Lumpia Udang Mayonnaise

served with spicy mayo

Peking Duck

served with traditional crepe, shredded leek and plum sauce

Japanese Salad Corner with Choice of Toppings

rock shrimp tempura, crispy salmon skin, unagi, fried spring roll skin

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STALL MENU: INDONESIAN

Konro Panggang Australian Beef

traditional braised beef ribs served with steamed jasmine rice and vegetables

Batavia Steak

Dutch influence beef tenderloin marinated with spices served with gravy, mashed potatoes and vegetables

Sapi Guling

Australian veal broiled to perfection served with lontong and condiments

Kambing Guling

New Zealand lamb broiled to perfection served with lontong and condiments

Oriental Bakso

beef ball, homemade fish ball, fried fish cake in delicate chicken broth

Mie Kangkung Pangsit

fine yellow egg noodle served with seasoned chicken and steamed prawn wonton

Mie Kocok Bandung

traditional beef shank and noodle soup

Mie Jawa

traditional yellow noodle with shredded chicken and cabbage

Soto Mie Bogor

soto daging sengkel, kol putih, mie kuning, lumpia bihun, tomat

Lontong Cap Gomeh

lontong, sayur labu siam dan kacang panjang, opor ayam kuning, opor telur, tahu kecap, sambal goreng kentang with udang, koyah, sambal ebi

Empal Gentong

traditional beef shank soup in light coconut broth

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STALL MENU: INDONESIAN

Lepet Oncom

*lepet gurih, sayur oncom, empal, tahu yunyi, bakwan jagung manis,
sambal cabe iris dengan hati*

Nasi "Culture Royale"

*nasi bungkus daun pisang, ayam besengek, udang goreng, tumis srimping,
sayur besan, aneka sambal, kering daging, rempeyek kacang*

Nasi Liwet Solo

*nasi pincuk, opor ayam suir, telur pindang kecap, sayur labu siam,
tahu and tempe bacem, ati ampla ayam, telur kukus,
kerupuk rambak, sambal matang*

Nasi Timbel Parahyangan

*nasi bungkus timbel, empal campur, ayam goreng lengkuas,
pepes tahu, sayur daun singkong honje, tumis jagung manis with teri medan,
sambal terasi, lalap, kerupuk*

Nasi Bali ala Wardani

*nasi bungkus daun pisang, terik daging, telur bumbu bali,
ayam seset pedas, sayur kacang panjang, udang garing,
kering daging, sambal matang, rempeyek kacang*

Nasi Panglima

*nasi hijau bungkus daun pisang, sayur jagung muda,
ikan panggang bumbu kuning, tumis jamur, udang garing,
sambal mangga, sambal bajak*

Nasi Pengantin

*yellow rice cone, empal abon, sate prentul tenggiri, ayam goreng lengkuas,
kering kentang, udang kering, sambal cumi telur, urap kecipir tauge*

Nasi Goreng Kambing Rancamaya

nasi goreng dengan kambing muda, cabe rawit, acar, emping melinjo

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STALL MENU: INDONESIAN

Nasi komplet "7 RASA"

*nasi bungkus daun pisang, bebek kremes, sate daging maranggi,
udang sambal, ikan balita, sayur besan, urap kecambah dgn kecipir kentang,
kering eby, sambal mangga, sambal terasi*

Nasi Biryani Komplit

nasi biryani, gulai kambing muda, dan pacri nenas

Nasi Uduk Batu Tulis

*nasi uduk bungkus daun, ayam goreng lengkuas,
sate empal campur, tusukan tempe, tahu bacem tusukan ati ampla,
bihun goreng, sambal kacang*

Tahu Campur Magelang

ketupat, tahu air, kol putih, toge, kuah gula kacang

Kangkung Asap

*tumis kangkung akar dengan bawang putih
disiram dengan sapi oyster*

Assorted Fritter

lumpia sukasari, bitter ballen, kroket ragout

Bakwan Malang

bakso daging, tahu isi bakso, pangsit bakso rebus, pangsit goreng

Siomay Bandung

*siomay, siomay tahu, siomay bungkus kulit tahu,
kentang, telur, pare, kol*

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STALL MENU: DESSERT

Deluxe Dessert

🌀 Mousse 🌀

Green Tea

Tiramisu

Pistachio

Strawberry

Raspberry

Coffee Jelly

Mango Passion

Raspberry/Strawberry Jelly

Chocolate

Peach Vanilla

🌀 Mini Cake 🌀

Opera

Strawberry Pistachio Dacquoise

Vienna

Passy

Coconut Layer

Oreo Cheese Cake

Cheese Cake

Chocolate Tarlette

🌀 Pudding 🌀

Green Glutinous Rice

Mocca

Avocado

Crème Brulee

🌀 Mini Pastry 🌀

Cashew Pie

Mix Fruit Tarlette

Choux

Éclair

Mango Pyramid

Strawberry Pyramid

🌀 Culture Royale Creation 🌀

Peach Melba

Cappuccino

Mango Tango

Layered Ice Cream Cassata

Thai Cendol

Warm Chocolate Melt

Crepe Suzette Flambee Station

Young Thai Coconut Jello

Ice Puter Cassata

Cherry Jubilee

Colenak "Crepe" Puncak

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