



MENU PACKAGES

FOOD PACKAGES





CANAPES

PASS AROUND

5 Types - **200K++ per Person**

9 Types - **300K++ per Person**

12 Types - **450K++ per Person**

VEGETARIAN

Black Truffle Chouquette

Tomato Tartar & Burrata
on Brioche

Organic Beetroot Tartlets,
Cocoa & Raspberry

Crispy Tofu Wonton - Asian Salad

Manchego Cheese Croquettes with Smoked
Red Pepper Aioli

SEAFOOD

Fresh Lombok Oysters, Black Bean
Vinaigrette, Crispy Nori

Japanese Tuna Tataki, Crispy Rice, Avocado
Yuzu

Coconut Seafood Ceviche of Crispy Croutes

Japanese Sushi Rolls - Soya Gel

Tempura Japanese Rolls - Whipped Miso

MEAT

Wagyu Beef Tartare on Toasted Sourdough
Bread

Chicken Liver Parfait En Croute, Poached
Baby Starfruits, Young Coriander

Korean Fried Chicken, Black Soya Dip

Smoked Crispy Pork Belly Bites with Chili
Dip

Pork Gyoza and Asian Black Vinegar Dip



SHARED FAMILY STYLE MENU 1

2 Course - **495K++ per Person**

3 Course - **525K++ per Person**

Add Oysters - **50K per Person**

Add Black Truffle - **100K per Person**

Add Sturgeon Caviar - **150K per Person**

SHARING

Whipped Hummus, Tahini Yoghurt, Dukka,
Flat Bread

Coral Trout Ceviche, Black Bean, Spring
Onion, Coriander, Lime

Jalapeno and Cheese Poppers

Empanadas:

- Smoked BBQ Beef and Oaxaca Cheese
- Pulled BBQ and Bourbon Jackfruit and Oaxaca Cheese

MAIN SHARING

Fresh Lombok Oysters, Black Bean
Vinaigrette, Crispy Nori

Japanese Tuna Tataki, Crispy Rice, Avocado
Yuzu

Coconut Seafood Ceviche of Crispy Croutes

Japanese Sushi Rolls - Soya Gel

Tempura Japanese Rolls - Whipped Miso

MEAT

Wagyu Beef Tartare on Toasted Sourdough
Bread

Chicken Liver Parfait En Croute, Poached
Baby Starfruits, Young Coriander

Korean Fried Chicken, Black Soya Dip

Smoked Crispy Pork Belly Bites with Chili
Dip

Pork Gyoza and Asian Black Vinegar Dip



SHARED PLATTERS MENU 2

2 Course - **495K++ per Person**

3 Course - **525K++ per Person**

STARTERS

Whipped Hummus, Tahini Yoghurt, Dukka, Flat Bread

Coral Trout Ceviche, Black Bean, Spring Onion, Coriander, Lime

Jalapeno and Cheese Poppers

Empanadas:

- Smoked BBQ Beef and Oaxaca Cheese
- Pulled BBQ and Bourbon Jackfruit and Oaxaca Cheese

MAINS

Smoked Garlic and Herb Rotisserie Chicken, Creole Smoked Gravy, Tangy House Pickles

Smoked Spiced Roasted Cauliflower, Quinoa, Currents, Pine Nuts, Tahini Yogurt

Wood Fired Grilled Barramundi, Potato Puree, Capers, Lemon, Parsley

SIDES

Earth Baked Root Vegetables Salad, Chimichurri

Wedge Salad, Semi Dried Heirloom Tomato, Pickled Red Onion, Soft Herbs, Ranch Dressing

DESSERT

Chocolate Orange Jar



VEGETARIAN MENU

2 Course - **445K++ per Person**

3 Course - **495K++ per Person**

STARTERS

Classic Hummus

Olive Powder - Smoked Paprika - Spiced Yogurt - Flatbread

Smoked Beetroot Tartare

Shallot - Capers - Purple Potato Chips - Smoked Goats Cheese - Avocado Cream - Lemon Basil Oil

House Tomato Tartare

Fresh Burrata - House Baked Sourdough

MAINS

Cauliflower Steak

Hummus - Curry Oil - Crispy Tempeh - Chives - Chimichurri

Wood Fired Baby Vegetables Roasted Bell

Pepper Purée - Burnt Cauliflower Cream - Spiced Butter

Smoked Roasted Pumpkin

Peperonata - Stracciatella - Spic

SIDES

Garlic Mash

With Parmesan

Garden Salad

Red Wine Dressing

Creamed Spinach

Nutmeg - Cheese

DESSERT

Valrhona Chocolate Textures

Chocolate Ganache - Chocolate Soil - Caramelized Cocoa Nibs - Milk Gelato



JAPANESE FUNCTION MENU

SHARING DEGUSTATION
550K++ per Person

MAIN

Wagyu Beef Tartare

Toasted Sourdough Croute - Shallot & Truffle Dressing -
Crispy Garlic - Truffle Aioli - Fresh Winter Truffle

Wild Caught Fish of The Day Carpaccio

Ginger Soy Glaze - Shallots - Chives - Baby Herbs and
Flowers - Seaweed Bread Croutes

Tuna Tataki

Black Pepper and Sesame Crusted Yellowfin Tuna -
Wakame Salad - Yuzu and Avocado Puree

Salmon Aburi Roll

Crispy Tempura Prawn - Avocado - Tempura Bits -
Sesame - Wasabi Mayo - Teriyaki Glaze

Grilled Lobster Roll

Crab Salad - Avocado - Tempura Bits - Wasabi Mayo -
Tobiko

Baby Japanese Cucumber Salad

Shallot and Ginger Dressing - Togarashi - Crunchy
Garlic - Garlic Aioli - Toasted Sesame - Chilli Oil

YAKITORI

Chicken & Leek - Miso Glaze

Smokey Pork Belly - Soya Glaze

Shiitake & Leek - Miso Glaze

DESSERT

Salted Chocolate Tart

Milk Gelato - Salted Caramel

ADD ONS

Add Fresh Lombok Oysters

50k per Person

Japanese Soy & Citrus Vinaigrette

Add Kaluga Caviar Served On Ice

150k per Person

Classic Condiments - Vodka Creme Fraiche - Seaweed
Croutes

Add Alaskan King Crab

200k per Person

Yuzu & Avocado Cream - Wasabi Aioli - Ginger & Soy
Glaze



EVENTS & BUFFET FUNCTION

525K++ per Person (for All Items)
Add 50K for Gelato Station

OYSTERS

Fresh Lombok Oysters (4 pcs)	100K
Black Bean And Ginger Dressing-Crispy Nori	
Fresh Lombok Oysters (4 pcs)	100K
Chardonnay Vinegar - Shallots - Lemon	
Add Ceviche 50k per Person	
Add Sturgeon Caviar 150k per Person	

SUSHI HAND ROLL STATION

Salmon Aburi Roll	160K
Crispy Crumbed Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze	
Spicy Tuna Roll	140K
Baby Cucumber - Avocado - Sriracha Mayo	
Chilli Glazed Tofu	110K
Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo	

CHICKEN WING AND TENDER STATION

(6 pcs)	75K
Choose 3 Flavors	
Peri Peri	
Buffalo Sauce	
BBQ Bourbon	
Chinese Salt & Pepper	
Caribbean Jerk	
Honey Mustard	
Asian Spice Rub	
Cajun Spice	
Korean Fried Chicken	

PIZZETAS STATION

Margherita	130K
Double Pepperoni Inferno	150K
Grilled Prawn and Bacon	190K

BURGER AND SANDWICHES

Choose 3

Wagyu Smash	130K
Double Wagyu	160K
Mushroom Burger	120K
Deli	120K
Cuban	100K
Fries	

BBQ RIBS STATION

1/2 Rack	200K
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GYROS AND TACOS

(2 pcs)	80K
Pork	
Chicken	
Beef	
Jackfruit	

YAKITORI STATION

(2 pcs)	
Chicken & Leek - Miso Glaze	85K
Smokey Pork Belly - Soya Glaze	95K
Shiitake & Leek - Miso Glaze	

GELATO STATION OR JELLY BEANS

(2 scoop)	50K
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FUNCTION PACKAGE RESTAURANT 369

SHARING FAMILY STYLE

2 Course - **1000K++ per Person**

3 Course - **1050K++ per Person**

STARTERS

Classic Hummus (80 gr)

100K

Olive Powder - Smoked Paprika Oil - Crunchy
Chickpeas - Spiced Yoghurt - Flatbread

Freshly Shucked Lombok Oysters

100K

(2 pcs)

Black Beans and Ginger Dressing - Crispy Nori

Chicken Liver Parfait “En Croute”

(1 pcs)

Black Beans and Ginger Dressing - Crispy Nori

Baked Scallops (1 pcs)

Chilli Garlic Butter - Black Bean Dressing

Wagyu Beef Carpaccio (30 gr)

Truffle Ponzu - Fresh Herbs - Shimeji
Mushrooms - Sourdough Crackers

Add Sturgeon Caviar 100K per Person

MAINS

Grilled Slipper Lobster (120 gr)

Curry Tempeh - Curry Butter - Curry Leaf

Black Angus, Sher Wagyu Rump

Potato Puree - Garlic Butter - Pepper Sauce -
Bearniaise

All Day Braised Lamb Shank (500 gr)

Burnt Eggplant Puree - Roasted Carrots -
Lamb Jus

Add Black Truffle 100k per Person

SIDES

Mashed Potatoes

Roasted Garlic - Chives - Parmesan

Garden Salad (30 gr)

Redwine Dressing

Creamed Spinach (40 gr)

Nutmeg - Cheese

DESSERTS

Valrhona Chocolate Textures (1 pcs)

Chocolate Ganache - Chocolate Soil -
Caramelized Cocoa Nibs - Milk Gelato

BEVERAGE PACKAGES





SILVER PACKAGE

FREE FLOW ALCOHOL

3 Hours - **700K++ per Person**

4 Hours - **850K++ per Person**

COCKTAILS

Watermelon Mule

Bellini

Margarita

Espresso Martini

SINGLE SPIRITS AND MIXER

Skyy Vodka

East Indies Gin

Bacardi Carta Blanca

Bacardi Spiced

SOFTDRINKS

Soda Water

Coca Cola

Coca Cola Zero

Sprite

WINE

Sacred Hill Sparkling

Luis Felipe Edwards (Red & White)

BEER

San Miguel Light

JUICE

Orange

Pineapple

Watermelon

Cranberry

COFFEE, TEA, AND WATER

Latte

Cappuccino

Espresso

English Breakfast

Lychee Tea

Infused Water

**) Hot tea and coffee are not available for Utopia*



GOLD PACKAGE

FREE FLOW ALCOHOL

3 Hours - **1100K++ per Person**

4 Hours - **1300K++ per Person**

COCKTAILS

Watermelon Mule

Bellini

Margarita

Espresso Martini

Long Island Ice Tea

SINGLE SPIRITS AND MIXER

Ketel One Vodka

Tanqueray Gin

Plantation Rum

Cazadores Tequila

Monkey Shoulder Whisky

SOFTDRINKS

Soda Water

Coca Cola

Coca Cola Zero

Sprite

Fresh Coconut

WINE

Sacred Hill Sparkling

Luis Felipe Edwards (Red & White)

Hãhã Marlborough (White)

BEER

San Miguel Light

San Miguel Wheat Beer

JUICE

Orange

Pineapple

Watermelon

Cranberry

COFFEE, TEA, AND WATER

Latte

Cappuccino

Espresso

English Breakfast

Lychee Tea

Infused Water

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PLATINUM PACKAGE

FREE FLOW ALCOHOL

3 Hours - **1300K++ per Person**

4 Hours - **1550K++ per Person**

COCKTAILS

Belvedere Spritz

Bellini

Watermelon Mule

Espresso Martini

Long Island Ice Tea

SINGLE SPIRITS AND MIXER

Belvedere Vodka

Tanqueray Gin

Plantation 3 Star Rum

Don Julio Blanco Tequila

SOFTDRINKS

Soda Water

Coca Cola

Coca Cola Zero

Sprite

Fresh Coconut

WINE

Sacred Hill Sparkling

Luis Felipe Edwards (Rosé)

Hãhã Marlborough (White)

B&G Pinot Noir (Red)

BEER

San Miguel Light

San Miguel Wheat Beer

JUICE

Orange

Pineapple

Watermelon

Cranberry

COFFEE, TEA, AND WATER

Latte

Cappuccino

Espresso

English Breakfast

Lychee Tea

Infused Water

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NON ALCOHOLIC

FREE FLOW

3 Hours - **500K++** per Person

MOCKTAILS

Virgin Pomelo Spritz
Virgin Bloody Mary
Virgin Watermelon Mule
Virgin Mango Slushie
Virgin Passion Fruit Slushie

SOFTDRINKS

Soda Water
Coca Cola
Coca Cola Zero
Sprite

JUICE

Orange
Pineapple
Watermelon
Cranberry

COFFEE, TEA, AND WATER

Latte
Cappuccino
Espresso
English Breakfast
Lychee Tea
Infused Water

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CONTACT US

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