



MENU PACKAGES

FOOD PACKAGES





CANAPES

PASS AROUND

5 Types - **250K per Person**

9 Types - **350K per Person**

12 Types - **500K 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



HALAL FAMILY SHARED MENU 1

2 Courses - **570K per Person**

3 Courses - **600K per Person**

Add Oysters - **50K per Person**

Add Sturgeon Caviar - **100K per Person**

SHARING

Whipped Hummus, Tahini Yoghurt,
Dukkah, Flat Bread

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

Jalapeno and Cheese Poppers

Empanadas:

• Pulled BBQ, Jackfruit and Oaxaca Cheese

MAIN SHARING - BBQ STYLE PLATTER

Smoked Garlic and Herb Rotisserie Chicken,
Creole Smoked Gravy

Smoked Black Angus Australian Beef

Smoked BBQ Pulled Jackfruit

Smoked Grilled Beef Chorizo

Wood Fired BBQ Corn Cob

Creole Smoked Gravy, BBQ Sauce,
Smoked Salsa Rossa, Tangy House Pickles

SIDES SHARING

Earth Baked Root Vegetable Salad,
Chimichurri

Cajun Coleslaw Tangy Mayo, Lime

DESSERT

Spanish Churros - Hot Chocolate



SHARED FAMILY STYLE MENU 2

2 Courses - **570K per Person**

3 Courses - **600K per Person**

Add Oysters - **50K per Person**

Add Sturgeon Caviar - **100K per Person**

SHARING

Whipped Hummus, Tahini Yoghurt,
Dukkah, Flat Bread

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

Jalapeno and Cheese Poppers

Empanadas:

• Pulled BBQ, Jackfruit and Oaxaca Cheese

MAINS

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

Smoked Spiced Roasted Cauliflower,
Quinoa, Currents, Almond Sliced,
Tahini Yogurt

Wood Fired Grilled Barramundi, Potato
Purée, Capers, Lemon, Butter, Parsley

SIDES

Earth Baked Root Vegetables Salad,
Chimichurri

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

DESSERT

Chocolate Orange Mousse



VEGETARIAN MENU

2 Courses - **500K per Person**

3 Courses - **560K per Person**

STARTERS SHARING

Classic Hummus

Olive Powder - Smoked Paprika - Spiced Yogurt - Flatbread

Smoked Beetroot Tartare

Shallot - Capers - Purple Potato Chips - Smoked Goat 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 - Spiced Roasted Seeds - Salsa Verde

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
600K 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 - Avocado Yuzu 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

100K per Person

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



EVENTS & BUFFET FUNCTIONS

650K per Person (for All Items) | Minimum 30 Persons
Add 50K for Desserts

OYSTERS

Fresh Lombok Oysters

Black Bean and Ginger Dressing-Crispy Nori

Fresh Lombok Oysters

Chardonnay Vinegar - Shallots - Lemon

Add Ceviche 50K per Person

Add Sturgeon Caviar 100K per Person

SUSHI HAND ROLL STATION

Salmon Aburi Roll

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

Spicy Tuna Roll

Baby Cucumber - Avocado - Sriracha Mayo

Chilli Glazed Tofu

Rucola - Baby Asparagus - Chives - Marinated Tofu -
Crunchy Tempeh - Vegan Wasabi Mayo

CHICKEN WING AND TENDERS STATION

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

Double Pepperoni Inferno

Grilled Prawn and Bacon

BURGER AND SANDWICHES

(Choose 2)

Wagyu Smash

Mushroom Burger

Deli Sandwich

BBQ RIBS STATION

Rack of Pork

TACO STATION (Choose 1)

Pork

Chicken

Beef

Jackfruit

YAKITORI STATION (Choose 2)

Chicken & Leek - Miso Glaze

Smokey Pork Belly - Soya Glaze

Shiitake & Leek - Miso Glaze

DESSERTS

Layered Chocolate Gateaux Cake

Chocolate Fountain with Fruit and Candy
Skewers



FUNCTION PACKAGE RESTAURANT 369

SHARING FAMILY STYLE

2 Courses - **1000K per Person**

3 Courses - **1050K per Person**

STARTERS

Classic Hummus

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

Freshly Shucked Lombok Oysters

Black Beans and Ginger Dressing - Crispy Nori

Chicken Liver Parfait “En Croûte”

Toasted Brioche - Confit Baby Starfruit

Baked Scallops

Chilli Garlic Butter - Black Bean Dressing

Wagyu Beef Carpaccio

Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers

Add Sturgeon Caviar 100K per Person

MAINS

Grilled Slipper Lobster

Curry Tempeh - Curry Butter - Curry Leaf

Black Angus, Barley Fed Tenderloin

Potato Puree - Garlic Butter - Pepper Sauce - Bearnaise

All Day Braised Lamb Shank (500 gr)

A Ragout of Green Beans - Fresh Peas - Mint - Pistachio in a Garlic Emulsion - Potato Puree - Lightly Spice Pan Juices

Add Black Truffle 100K per Person

SIDES

Smoked Roast Vegetables

Garlic - Thyme - Rosemary

Garden Salad

Red Wine Dressing

Creamed Spinach

Nutmeg - Cheese

DESSERT

Valrhona Chocolate Textures

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



INDONESIAN HALAL FUNCTION MENU

SHARING FAMILY STYLE

2 Courses - **570K per Person**

3 Courses - **600K per Person**

STARTERS

“Rempeyek”

Selection of Locally Made Crackers with a Trio of Sambals

“Sate Chicken”

Served with Peanut Sauce & Sweet Soy

“Lumpia Daging Asap”

Chicken spring rolls with Sambals

“Cemilan Favorit”

Smokehouse “Great to Share” Beef Rendang
Croquettes - Chicken Lollipops

MAINS

Nasi Campur Low N Slow

A Selection of Smokehouse Wagyu Beef Cheek,
Crispy Chicken, Beef Satay, Sambals, and Local
Vegetable Dishes with Coconut Rice

Kari Ayam Jawa

Lightly Spiced, Coconut Milk, Lemon grass, Coriander
Local Corn, and Coconut Rice

“Bebek Asap” - Crispy Smoked Duck Leg

Served with Coconut Rice - Serundeng

SIDES

“Sayur Urap” Kissed By Fire

Mixed Bean Salad

“Ubi Goreng”

Sweet Potato Fries, Served with Basa Gede Espuma

DESSERT

Orange Chocolate Mousse



BALINESE FUNCTION MENU

SHARED FAMILY STYLE

2 Courses - **570K per Person**

3 Courses - **600K per Person**

STARTERS

“Rempeyek”

Selection of Locally Made Crackers with Trio of Sambals

Sate Chicken

Served with Peanut Sauce & Sweet Soy

Sosis Bali “Urutan”

Simply Grilled with Balinese Dipping Sauce

“Cemilan Favorit” Smokehouse “Great to Share”

Beef Rendang Croquettes - Chicken Lollipops - Sticky Babi Kecap

MAINS

Full Indonesian Smoked & BBQ Meat

Combo 395

Earth Smoked Beef Cheek, 1/2 Rack Smoked Ribs Glazed in Soya, Balinese Pulled Pork, Smoked Garlic & Herb Rotisserie Chicken with Betutu Sauce, Creole Smoked Gravy, BBQ Sambals, Acar and Coconut Rice

SIDES

Sayur Urap “Kissed By Fire”

Balinese Bean Salad

Ubi Goreng

Sweet Potato Fries Served with Basa Gede Espuma

DESSERT

Orange Chocolate Mousse

BEVERAGE PACKAGES





SILVER PACKAGE

FREE FLOW ALCOHOL

3 Hours - **750K per Person**

4 Hours - **880K per Person**

COCKTAILS

Watermelon Mule

Bellini

Margarita

Espresso Martini

SINGLE SPIRITS AND MIXER

Skyy Vodka

East Indies Gin

Bacardi Carta Blanca Rum

Bacardi Spiced Rum

SOFTDRINKS

Soda Water

Coca Cola

Coca Cola Zero

Sprite

WINE

Sacred Hill Sparkling

Rochet Mazet Sauvignon Blanc

Rochet Mazet Merlot

BEER

San Miguel Light

JUICE

Orange

Pineapple

Watermelon

Cranberry

COFFEE, TEA, AND WATER

Ice Cappuccino

Ice Tea

Ice 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

Grey Goose Vodka

Hendrick's Gin

Bacardi Carta Blanca Rum

Bacardi Spiced Rum

Monkey Shoulder Whiskey

Espolon Tequila

SOFTDRINKS

Soda Water

Coca Cola

Coca Cola Zero

Sprite

WINE

Domaine Chandon Brut

Grant Burge GB 32 Chardonnay

Prima Voce Negroamaro

BEER

San Miguel Light

Heineken on Tap

JUICE

Orange

Pineapple

Watermelon

Cranberry

COFFEE, TEA, AND WATER

Ice Cappuccino

Ice Tea

Ice Lychee Tea

Infused Water

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



PLATINUM PACKAGE

FREE FLOW ALCOHOL

3 Hours - **1300K per Person**

4 Hours - **1550K per Person**

COCKTAILS

Belvedere Spritz
Bellini
Margarita
Espresso Martini
Long Island Ice Tea

SINGLE SPIRITS AND MIXER

Grey Goose Vodka
Hendrick's Gin
Bacardi Carta Blanca Rum
Bacardi Spiced Rum
Monkey Shoulder Whiskey
Espolon Tequila

SOFTDRINKS

Soda Water
Coca Cola
Coca Cola Zero
Sprite

WINE

Domaine Chandon Brut
Grant Burge GB 32 Chardonnay
Prima Voce Negroamaro
Domaine AIX Magnum Rose

BEER

San Miguel Light
Heineken on Tap

JUICE

Orange
Pineapple
Watermelon
Cranberry

COFFEE, TEA, AND WATER

Ice Cappuccino
Ice Tea
Ice 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 Mojito
- Virgin Passion Fruit Mojito

SOFTDRINKS

- Soda Water
- Coca Cola
- Coca Cola Zero
- Sprite

JUICE

- Orange
- Pineapple
- Watermelon
- Cranberry

COFFEE, TEA, AND WATER

- Ice Cappuccino
- Ice Tea
- Ice Lychee Tea
- Infused Water

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CONTACT US

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