

Villa BBQ

MELATI IN-VILLA BBQ - 2,500++ person

Salad

Crispy young soft crab set on spicy green papaya salad

Soup

Hot & sour grilled sea bass with fresh galangal, cherry tomato, straw mushroom and coriander

Main

Pan-roasted marinated tiger prawn & chicken with satay spices served with pineapple

Fried rice

Stir-fried asparagus & shitake mushroom with oyster sauce

Dessert

Marinated sticky rice with coconut milk reduction served with ripe sweet mango
And chilled lychee in jasmine syrup

MELATI IN-VILLA BBQ - 4,000++ person

Salad

Pan-roasted tuna saku with mix peppers crust served with green salad and soya balsamic reduction, extra virgin olive oil

Soup

Cream of spinach & pumpkin with pan-fired shrimp pesto, topped with rocket cream

Cooling down

Mango sherbet

Main and grilled

Grilled lamb chop, fresh salmon steak, white prawn, rock lobster, calamari, beef tenderloin and sea bass served with vegetable gratin and roasted garlic potatoes

Dessert

Chocolate Muscat cake with brandy vanilla cream
And pistachio ice cream

MELATI IN-VILLA BBQ - 3,000++ person

Salad

Pan fried prawns with Greek salad

Soup

"Melati Cappuccino" cream of sweet corn, coconut milk, lobster juice, topped with mocha cream and crispy shallots

Cooling down

Melon sherbet

Main

Pan roasted Black Angus beef tenderloin, Tasmanian salmon served with shitake mushroom & truffle risotto, green salad and mustard-onion sauce

Dessert

Tiramisu cheese cake served with raspberry sauce

MELATI IN-VILLA BBQ - 5,000++ person

Salad

Pan-fried foie gras flambé with brandy, martini, port wine and balsamic reduction set on mix tropical fruit salsa

Soup

Cream of shellfish with pan-fired Japanese scallop garnished with Iranian black caviar

Cooling down

Lime sherbet

Main and grilled

Grilled Australian rib eye, lamb chop, fresh salmon steak, tiger prawn, rock lobster, calamari, beef tenderloin and sea bass served with vegetable gratin and roasted garlic.

Potatoes sliced variety of cheese served with mixed roasted nuts, grapes, young celery and crackers

Dessert

Plum & raspberry mousse with served
With pistachio ice cream

Cancellation Terms & Conditions

for Romantic dinner, Thai Cooking Class & In Villa BBQ

1. Cancel 5 hours before no cancellation fee
2. Cancellation fee without notice will be 100%

