

THE Uluwatu

THE ULUWATU SAMPLE FOOD MENUS

FIVE COURSE SIT DOWN MENU EUROPEAN

Tuna Carpaccio

artichoke salsa, arugula

Baby Romano Salad

grilled prawn, cherry tomato confit

Cucumber Gazpacho

celery, snapper tartare

Braised Australian Veal Cheeks

crispy eggplant, pumpkin crème

Dark Chocolate Cake

tropical fruit tartare, creme caramel
sorbet

BUFFET EUROPEAN CANAPÈS

Cured Duck Breast

Spiced pear chip

Mini Mozzarella

Parma ham, confit cherry tomato

Baby Scallop

bresaola, truffle Landana

Mini Pavlova

raspberry, yoghurt espuma

Dark Chocolate Brownie

strawberry, milk, white chocolate

FIVE COURSE SIT DOWN MENU ASIAN

Tuna

crispy miso chips, red caviar

Green Papaya Salad

sea grapes, rock shrimp, crab

Cold Soba Noodle Ramen

pulled duck

Black Pepper Beef

sticky saffron rice cake, coconut
sauce

Coconut Pannacotta

tonka crème fraîche, passionfruit

BUFFET EUROPEAN

Seared Scallop

crème fraîche, bottarga

Oyster Mignonette

Vitello Tonnato

bruschettini

Cured Mahi Mahi

apple cucumber relish, bruschettini

Prawn Tartare Èclair

Sea Bass Ceviche

crispy horn

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BUFFET ASIAN CANAPÈS

Crispy Prawn Spring Roll

Thai salsa

Pulled Pork Steamed Buns

fresh herbs, hoisin

Tuna Tempura Roll

asparagus, spicy miso

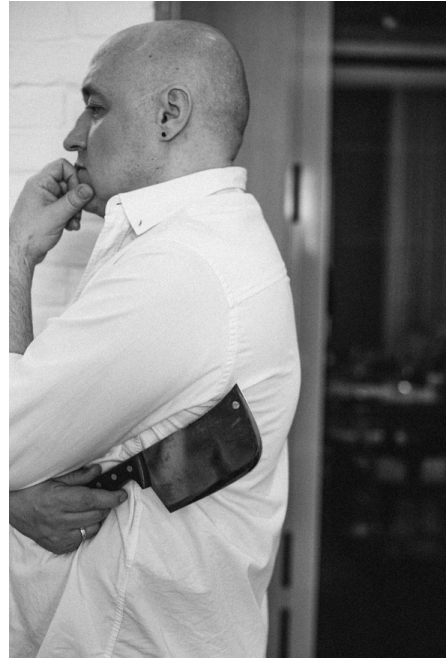
Pistachio Cheesecake

mangosteen, basil salsa

Lemongrass Jelly

pineapple relish

HEAD CHEF ANDREY LEGKIY



Celebrated chef Andrey has worked in the kitchens of some of the world's most recognisable including NOBU, Asia Hall and GINZA.

Under the tutelage of Michelin-starred chefs including Didier Colly (France), Hôtel Costes Paris and Antonio Pisaniello (Italy), La Locanda di Bu, Irpigna, Andrey learnt from some of the world's leading chefs giving him an incredible understanding of ingredients, technique and the art of culinary innovation.

Andrey has traveled and worked extensively in Asia and Europe including Austria, Russia and Bali where he has consulted and opened various restaurants.

"I'm incredibly excited to be leading Rockfish, focussing on the best possible ingredients and cooking techniques at the restaurant with the best view in the universe. This will be such a unique culinary experience for Bali."

BUFFET ASIAN

Grilled Oysters

ginger garlic sauce

Tuna Tataki

crispy wasabi beans

Fried Chicken Wings

stuffed with prawn, spicy mango salsa

Mini Onigiri Philadelphia

smoked salmon

Rending Beef Taco

jackfruit curry

Pork & Shrimp Crispy Sesame Roll