

THE Uluwatu

THE ULUWATU SAMPLE FOOD MENUS

FIVE COURSE SIT DOWN MENU EUROPEAN	BUFFET EUROPEAN CANAPÈS
<p>Tuna Carpaccio artichoke salsa, arugula</p> <p>Baby Romano Salad grilled prawn, cherry tomato confit</p> <p>Cucumber Gazpacho celery, snapper tartare</p> <p>Braised Australian Veal Cheeks crispy eggplant, pumpkin crème</p> <p>Dark Chocolate Cake tropical fruit tartare, creme caramel sorbet</p>	<p>Cured Duck Breast Spiced pear chip</p> <p>Mini Mozzarella Parma ham, confit cherry tomato</p> <p>Baby Scallop bresaola, truffle Landana</p> <p>Mini Pavlova raspberry, yoghurt espuma</p> <p>Dark Chocolate Brownie strawberry, milk, white chocolate</p>
FIVE COURSE SIT DOWN MENU ASIAN	BUFFET EUROPEAN
<p>Tuna crispy miso chips, red caviar</p> <p>Green Papaya Salad sea grapes, rock shrimp, crab</p> <p>Cold Soba Noodle Ramen pulled duck</p> <p>Black Pepper Beef sticky saffron rice cake, coconut sauce</p> <p>Coconut Pannacotta tonka crème fraîche, passionfruit</p>	<p>Seared Scallop crème fraiche, bottarga</p> <p>Oyster Mignonette</p> <p>Vitello Tonnato bruschettini</p> <p>Cured Mahi Mahi apple cucumber relish, bruschettini</p> <p>Prawn Tartare Èclair</p> <p>Sea Bass Ceviche crispy horn</p>

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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

BUFFET ASIAN

Grilled Oysters
ginger garlic sauce

Tuna Tataki
crispy wasabi beans

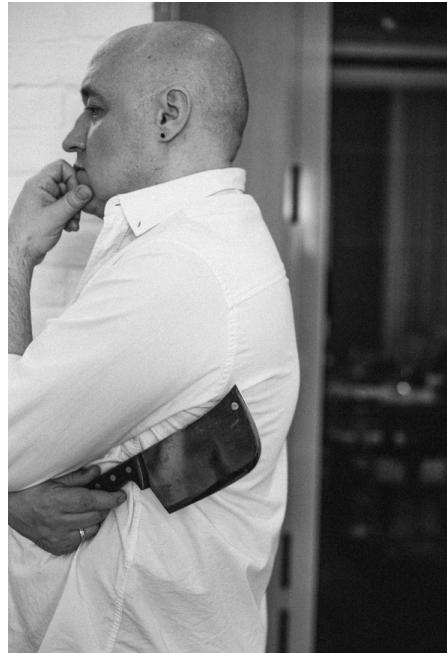
Fried Chicken Wings
stuffed with prawn, spicy mango salsa

Mini Onigiri Philadelphia
smoked salmon

Rending Beef Taco
jackfruit curry

Pork & Shrimp Crispy Sesame Roll

HEAD CHEF ANDREY LEGKIY



Celebrated chef Andrey has worked in the kitchens of some of the world's most recognisable a 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."