

MENU I  
USD 41++

STARTER

Couscous Salad with Rucola,  
Roasted Pumpkin, Apple, Honey Vinaigrette  
and Crispy Walnuts Bread

MAIN COURSE

Grilled Baby Chicken,  
Mashed Potatoes, Oven Dried Tomatoes,  
Leek and Herbs Jus

DESSERT

Green Tea and Raspberry Shooter  
Raspberry Jam,  
Green Tea Mascarpone Cream and Sponge Cake  
or  
Apple Tatin Style Ice Vanilla Soufflé  
Baked Apple, Vanilla Short Bread  
with Parfait in a Lemon Yoghurt  
Thymes Candied Coulis

MENU II  
USD 46++

STARTER

Pan Seared Tuna Loin and Crispy Vegetables Tartare,  
Mix Herbs Salad Aioli Sauce

or

Warm Baby Chicken Salad,  
Mix Organic Baby Leaves, Roasted Beetroot,  
Orange and Balsamic Dressing

MAIN COURSE

Pan Seared Pacific Coral Trout,  
Mediterranean Grilled Vegetables,  
Saffron Lemon Velouté

or

Grilled Beef Tenderloin,  
Mashed Potatoes, Sauté Baby Spinach,  
Shallots and Thyme Sauce

DESSERT

Frozen Grand Marnier Parfait – Suzette Juice  
with Orange Grand Marnier Sauce, Tuile and Confided Skin

or

Milk Chocolate Praline Cake  
Chocolate Mousse, Crispy Praline,  
Almond Sponge Cake

M É T I S



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Prices are Subject to 21% Government Tax & Service Charge



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# MÉTIS

## MENU III 52++ USD

### STARTER

Toasted Feta Cheese with Roasted Red Onions  
Pine Nuts, Calamata Olives, Rucola,  
Honey Sherry Vinegar Sauce

or

Chilled Salmon and Tuna Tartare with Avocado,  
Roasted Tomatoes Confit,  
Herbs Salad and Tomato Jus

### SECOND

Ricotta and Spinach Agnolotti with Sauté Asparagus,  
Walnuts Brown Sage Butter Sauce

or

Thai Green Pumpkin Velouté with Seared Scallops  
and Mushrooms Ravioli

### MAIN COURSE

Coral Trout, White Truffle Potatoes Ravioli,  
Shimeji Mushrooms, Carrot Coulis  
and Balsamic Reduction

or

Herbs Roasted Rack of Lamb,  
Baby Potatoes, Sauté Green Vegetables,  
Potato Chips and Rosemary Sauce

### DESSERT

Metis Black Forest

Flour-free Chocolate Sponge Cake, Balsamic Marinated Cherries  
and Chocolate Sauce with Vanilla Soft Cream

or

Yuzu Meringue Tart

A Version of our Famous Lemon Tart but with Citrus Juice,  
Served with Orange Geleé,  
Raspberry Sauce and Almond Sablé

**NOTE: Fish Dishes may be change due to daily fresh fish delivery**

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# MÉTIS

## MÉTIS HIGH TEA MENU USD 11 ++/person

### Melati

Smoked Salmon Wrap  
with Lemon and Fresh Herbs Dip

Crispy Vegetable Spring Roll,  
Thai Sweet Chili Sauce

Assorted Macaroons  
Mini Raspberry Scone

Coconut Cake

Selection of Tea or Coffee

### Tea Selection

Grand Jasmine, China - Grand Classic  
Jasmine + Green Tea  
Sencha, China Zhejiang Green Tea  
Grand Wedding - Exclusive Tea Blends  
French Earl Grey - Grand Classic - Earl Grey  
Moroccan Mint - Grand Classic - Mint

### Alamanda

Assorted Macaroons

Mini Raspberry Scone

Mini Brownie

Crème Brulee

Coconut Cake

Selection of Tea or Coffee

### Coffee Selection

Fresh Brewed Coffee  
Cappuccino  
Macchiato  
Cafe Latte



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## COFFEE BREAK

MORNING BREAK  
USD 11 ++/person

Assorted Madeleines  
(Lemon, Chocolate, Pistachio)

Mini Croissants

Mini Chocolatines

Assorted Mini Cookies  
(White Chocolate & Dark Chocolate)

Minted Fruit Salad

Coffee & Tea

AFTERNOON BREAK  
USD 14 ++/person

Smoked Salmon Wrap,  
Lemon - Fresh Herbs Dip

Vegetables Vietnamese Spring Roll,  
Thai Sweet Chili Sauce

Spinach and Gorgonzola Quiche

Minted Fruit Salad

Assorted Sweet Selections

Coffee & Tea

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