

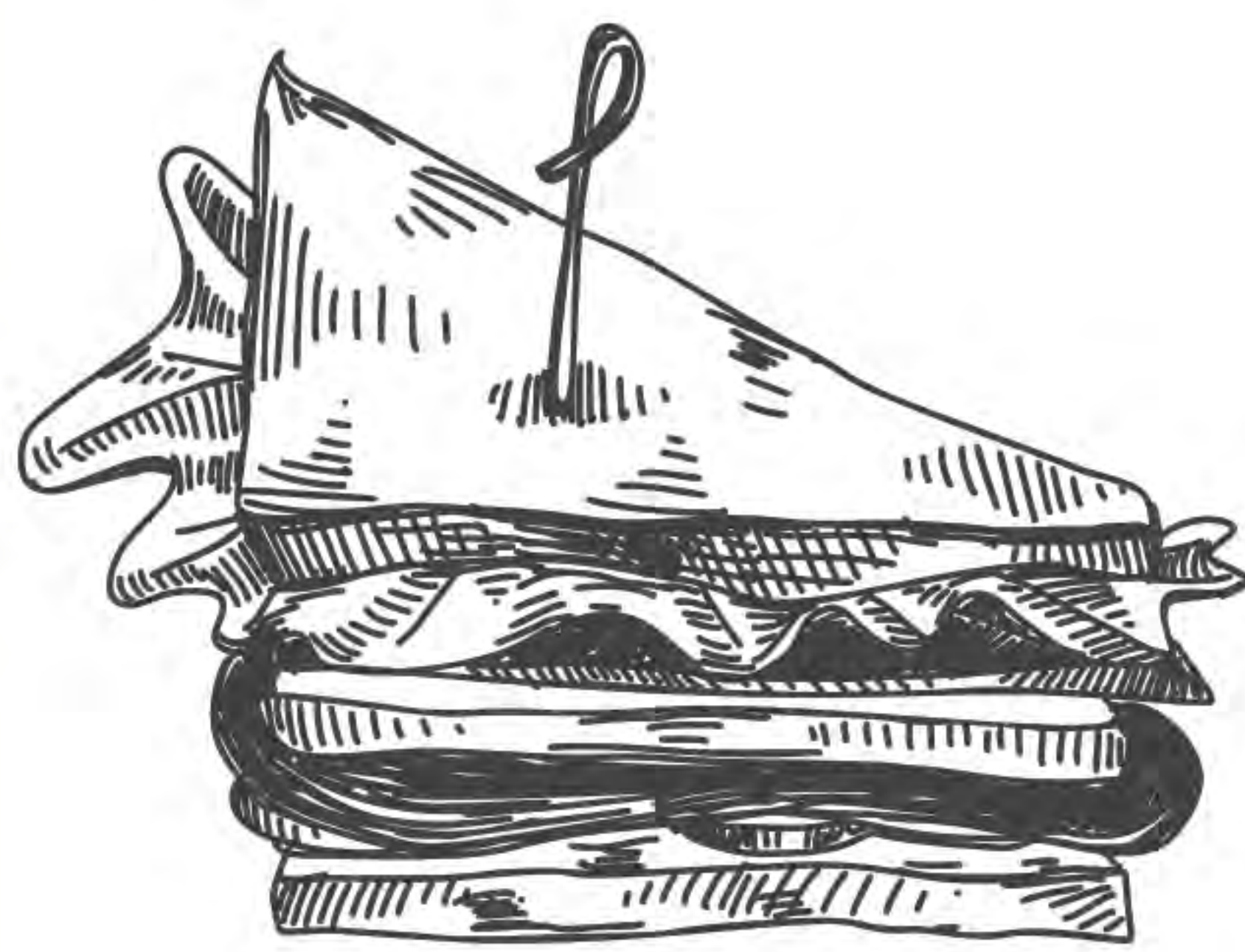
PLATED LUNCH

cili

at Bali Hai

Passed Appetizer Selections

Choose 2 • Three or four course option



chicken satay
ginger soy

chicken egg roll
mustard plum

jerk chicken
tortilla chip, black bean, mango

chicken dumpling
teriyaki

chicken rumaki
pineapple, water chestnut, bacon +2

crab cakes
thai basil remoulade, sesame

shrimp satay
sweet & spicy sambal

crab rangoon
yuzu-mango

fried calamari
thai chile arrabiata, pickled pepper

smoked salmon
cucumber cup, caper cream

scallop shooter
wasabi-soy bloody mary +2

shrimp tempura
yuzu ponzu +2

poached shrimp
wasabi cocktail +2



beef satay
red thai curry

beef meatball
hoisin, scallion

beef crostini
blue cheese, asian pear +2

cili sliders
korean bbq, american, grilled onion +2

mini ham & cheese
swiss, sourdough

pork meatball
hoisin, scallion

mini reuben
corned pork belly, rye, sproutkraut, kimchi aioli

pork potsticker
yuzu ponzu

pork rumaki
pineapple, water chestnut, bacon +2

vegetable spring roll
sweet & spicy sambal

avocado toast
cilantro, furikake

cream cheese wontons
scallion, mustard-plum

spinach & shiitake eggroll
sweet potato miso

vegetable croquette
korean bbq

asian-style scotch quail egg
hot mustard +2

twice baked potato
black garlic, chive

smoked blue cheese & pear tart
tamari walnut +2



PLATED LUNCH

Three or four course option

First Course

Entrée

CHOOSE 1

PRE-SELECT 2

coconut-tomato soup
chickpea, thai basil pesto

potato soup
black garlic, sweet potato miso, scallion

mushroom miso soup
shiitake, tofu, green onion

caesar salad
miso-scallion vinaigrette, furikake crouton

wedge salad
baby iceberg, asian pear, tamari walnut, blue cheese

mixed green salad
tomato, shiso white balsamic, leek

cucumber salad
red onion, tomato, shiso, sesame, rice wine vinaigrette

thai vegetable salad
snow pea, daikon, cabbage, rice noodle, cashew, ginger-soy

chicken caesar salad
miso-scallion vinaigrette, furikake crouton

braised boneless beef shortrib
yellow curry polenta, green beans, chile arrabiata

grilled ora king salmon
miso braised bok choy, jasmine rice, korean bbq sauce

roasted jidori chicken thighs
jasmine rice, turnip, carrot, pineapple teriyaki

char-grilled mahi-mahi
sweet potato cake, snap peas, pineapple-plum wine sauce

grilled cape grim grass fed strip steak
shiitake potato puree, broccolini, shiso chimichurri

Dessert

PRE-SELECT 1

red lentil chocolate cake
five spice caramel, vanilla bean chantilly cream

key lime pie
graham cracker, whipped cream, candied lime zest

pineapple cheesecake
macadamia, coconut, passionfruit sauce

gelato & sorbet
fresh berries, crispy tuille

ICED TEA AND COFFEE SERVICE INCLUDED

Lunches are scheduled for two hours, and must be completed by 4:00pm. If additional time is needed, a room rental fee may apply.