

Rambutan

P R I V A T E V I L L A C H E F S



Nusa Lembongan
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About Us

Rambutan Private Villa Chefs offers the ultimate luxury holiday extravagance of Western influenced bespoke dining, hosting intimate dinners, canapé parties, family style sharing platters, and alfresco gourmet BBQ Grill celebrations.

Our team prepares & serves your menus under the guidance of our London trained Michelin Star Consultant. His culinary journey has foundations in traditional French cuisine encompassing international influences with a focus toward the vibrant flavors & textures from French, Spanish, Italian, and Mediterranean cuisines.

Our produce is sourced from our trusted partners, local sustainable seafood supplies & Indonesian reared Australian breeds.

Rambutan



GOURMET SEAFOOD SHARING PLATTER

Menu

Fruits De Mer Grillés

Whole Bamboo Lobster 400 gr, café de Paris butter

Clams, lemon, cayenne, parsley butter

Black tiger prawn skewers, garlic, chilli, parsley

Whole calamari, lemon, garlic, herb, paprika

Les Salades

Couscous, turmeric, sultana, coriander, lemon zest, cucumber

Quinoa, spring onion, apple, lime, parsley, toasted almonds

Slaw, apple, carrot, onion, red cabbage, soy, sesame seeds, honey

Baby potatoes, mint, lemon zest, parsley, olive oil

Garden salad leaves

French vinaigrette, aioli, tartare sauce

Dessert

Watermelon, dragon fruit, apple, papaya, pineapple & banana fruit salad

Chocolate brownies, strawberries & cream

1.900.000 IDR / 190 AUD per Pax

Government Tax 10% and 10% staff service charge not included



THE GOURMET CARNIVORE GRILL

Viandes Grillées

Chicken thighs Peri-Peri marinade
Slow grilled lamb shoulder salsa verde marinade
Pork cutlets, cajun, garlic, lemon, thyme rub
Tenderloin Beef, sous-vide, med-rare, garlic thyme & rosemary rub

Les Salades

Couscous, turmeric, sultana, coriander, lemon zest, cucumber
Quinoa, spring onion, apple, lime, parsley, toasted almonds
Slaw, apple, carrot, onion, red cabbage, soy, sesame seeds, honey
Baby potatoes, mint, lemon zest, parsley, olive oil
Garden salad leaves
French vinaigrette, aioli, B.B.Q. sauce, Dijon Mustard

Dessert

Watermelon, dragon fruit, apple, papaya, pineapple & banana fruit salad
Chocolate brownies, strawberries & cream

1.500.000 IDR / 150 AUD per Pax

Government Tax 10% and 10% staff service charge not included



THE AMERICAN STYLE FAMILY GRILL

Menu

Authentic American Style B.B.Q

Chicken thighs Peri-Peri marinated

Angus beef burgers, brioche buns, lettuce, tomato, pickles

Lamb kebabs

Pork Ribs, B.B.Q. Bourbon glaze

Bratwurst sausage hot dogs

Baked Potatoes

Garlic bread

BBQ Sauce, Ketchup, Ranch, Mayonnaise, American Mustard

Coleslaw, apple, carrot, spring onion, red cabbage

Sweet

Chocolate brownies, strawberries & cream

1.200.000 IDR / 120 AUD Per Pax

Government Tax 10% and 10% staff service charge not included



4 COURSE PLATED DINNER

Amuse-bouche

Chilled Gazpacho soup, herb focaccia croutons

Entrée

Wild mushroom & asparagus risotto, parmesan, arugula, toasted almonds, aged balsamic

Plat Principal

Herb crusted barramundi fillet, herb crushed baby potatoes, wilted spinach, basil pesto sauce, baby fennel, rocket salad

Dessert

Caramel cheesecake, homemade honeycomb, salted caramel sauce

1.200.000 IDR / 120 AUD per Pax

Available Add - Ons

Plat Principal

Salmon fillet in place of barramundi (+100k per Pax)
(Chicken supreme available in place of barramundi for all guests)

Entremet (+50k per Pax)

Pre-dessert palate cleanser of Lemon, lime, thyme crushed ice

Government Tax 10% and 10% staff service charge not included

COCKTAIL BAR SERVICE IN YOUR VILLA

Menu

Black Cottage Pinot Gris, New Zealand BTL 550k

Black Cottage Rose, Marlborough BTL 550k

Black Cottage Pinot Noir N.Z. BTL 620k

Bintang 330 ml 45k

San Miguel Light 330 ml 55k

East India Gin, Elderflower, citrus, lime, mint, Schweppes tonic 150k

Aperol Spritz, Aperol, Prosecco, soda 180k

Margarita, Tequila, Triple sec, lime, salt 155k

Strawberry Daiquiri, Bacardi Carta Blanca, citrus, syrup, strawberry 160k

Minimum Bar Spend 5.000.000 IDR / 500 AUD

No Split Bills

5.000.000 Upfront and additional bar spends settled on the evening of booking

Government Tax 10% and 10% staff service charge not included

CHILLED SHARING PLATTERS - DELIVERY

Menu

Gazpacho chilled soup

Italian Focaccia bread

24 Hour marinated Peri-Peri grilled chicken breasts

Honey & spiced roasted pumpkin

Cumin garlic roasted chickpeas, spinach & asparagus

Rubbed kale, roasted carrot & beets salad

Asian slaw, carrot, onion, red cabbage, soy sesame honey

Potatoes, mint, lemon zest, parsley salad

Basmati rice, corn, carrot & cucumber herb salad

Crisp Garden salad

Vinaigrette, Lime, herb olive oil dressing

Chocolate brownies, strawberries & cream 100k

600.000 IDR / 60 AUD per Pax

Extra Add Ons

Rosemary & garlic leg of lamb 1.5 kg (+1500k)

Traditional roast beef, served pink 1.5kg (+1500k)

Whole side of cured salmon gravlax (+2500k)

Whole salted Caramel cheesecake, homemade honeycomb (+1000k)

Government Tax 10% and 10% staff service charge not included

Menu Ad-Ons



AVAILABLE UPON REQUEST

Crisp vegetable crudités, chickpea hummus dip, tzatziki (+50k per pax)


Canapés (+150k per pax)

Chargrilled zucchini feta, tomato, mint rolls
Salmon rillettes, pickled cucumber, paprika crème fraîche
Chicken, avocado, lime, tomato, crostini
Complimentary glass of Fizz

Flame-Grilled Sous Vide Cuts

Tenderloin Beef, sous-vide, med-rare, garlic thyme & rosemary rub (+240k per pax)
18 oz Australian Ribeye on the bone (+500k per pax)
Rack of lamb, rosemary, garlic, thyme marinated (+350k per pax)
Lamb shoulder Salsa Verde marinade (+250k per pax)

Seafood



Whole grouper, lime, coriander, garlic (+140k per pax)
Soy sesame ginger honey tuna loin (+140k per pax)
½ Lobster, café de Paris butter (+375k per pax)
Black tiger prawn skewers, garlic, chilli, parsley (+150k per pax)
Whole calamari, lemon, garlic, herb, paprika (+80k per pax)


4 Extra Grilled Sides (+150k per pax)

Halloumi garlic, oregano, lemon, olive oil marinade
Zucchini, egg plant, mushroom & red onion skewers
Buttery corn in the husk
Garlic buttered baguette

Petite Fours & Café (+75k per pax)

Coconut coated chocolate truffles, filter coffee

Government Tax 10% and 10% staff service charge not included



F.A.Q

- Q** How do I book?
- A** You can send us the details (occasion, date, location, pax) have the booking secured by a 50% transfer payment in advance, final payment 72 hours in advance of booking
- Q** Can you supply drinks?
- A** Drink list available (paid in advance at time of booking)
- Q** Do you make birthday cakes?
- A** Birthday & Celebration Cakes selection are available
- Q** What services are included?
- A** Inclusive of all shipping, delivery & packaging to your villa, menu preparation off site, transport & Chef service in your villa, service staff & transport of all equipment away from your villa after dinner
- Q** What services are not included?
- A** Not inclusive is the supply of plates, crockery, serving platters, cutlery, tables, chairs, tea, coffee, drinking water or drinks (all can be sourced at additional charge)
- Q** Are there transport charges?
- A** Transport Charge is applicable depending on distance from Sanur
- Q** Is my villa suitable for my chosen menu?
- A** Pre-Booking site visit or a detailed video walk-thru for our team to assess the kitchen & dining facilities is preferred. Please provide Management contact details
- Q** One of my guests has allergies, can you cater for them?
- A** Please note dietary requirements & allergies catered for when informed at time of booking only, thank you for your understanding
- Q** Can you cook for us tomorrow?
- A** Contact us and we will see what we can do, supplies in Bali take time to organize, we recommend booking a minimum of 72 hours in advance
- Q** What if we want a Private chef full time for our holiday?
- A** By pre arrangement, daily rates apply & food costs are paid by the client. Day rates paid in advance & a food cost deposit required



Ready to Book?



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*"Good Food is the
foundation of genuine
happiness"*

AUGUSTE ESCOFFIER

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