

## Buffet IDR 450.000++

### Starter

- Wild Rucola Salad With Cherry Tomato And Lemon Dressing
- Oven Baked Eggplant With Tomato, Mozzarella And Tomato Sauce
- Marinated Salmon With Beetroot
- Poached Shrimp Served Cold With Mango And Lemon Mayonaise

### Soup

- Thick And Creamy Mixed Mushroom Soup

### Pasta

- Penne With Mixed Seafood Pescatora And Tomato Spicy Sauce
- Risoto With Mixed Wild Mushroom
- Beef Lasagna

### Main Course

- Oven Baked Salmon With Herb Crust
- Slow Cooking Black Angus Roasted Beef
- Grilled Seabass With Capsicum, Spring Onion And Olives
- Pan Fried Bonless Chicken Leg With Garlic, Chilli And Olive Oil
- Butter Rice With Mixed Herbs Mash Potatoes

### Bread

- Home Made Focaccia With Cherry Tomato
- Whole Wheat Bread

### Dessert

- Tiramisu Espresso
- White Chocolate Cake
- Fresh Strawberry On Cinamon Sugar

## Buffet IDR 550.000++

### Starter

- Fresh Tuna Tartar With Red Onion, Caper And Mixed Herbs
- Spider Crab Salad With Mixed Marinated Vegetable
- Beef Bresaola Carpaccio With Rucolla, Parmesan And Lemon Dressing
- Pan Fried Duck Liver With Brown Onion, Figs And Bruschetta

### Soup

- Thick Lobster Bisque

### Pasta

- Veal Cannelloni
- Penne In Pink Sauce With Smoked Salmon And Caviar
- Risotto Black Truffle

### Main Course

- Black Angus Australia Roasted Beef With Dijon Mustard And Herbs
- Baked Salmon With Herb Crust
- Spicy Prawns Sate And Broccoli
- Spicy BBQ Chicken Wings
- Pork Baby Ribs Marinated In Honey Mustard

### Vegetable

- Truffle Infused Mash Potato
- Mixed Grilled Grel Vegetable
- Butter Rice

### Bread

- Home Made Focaccia With Cherry Tomato
- Whole Wheat Bread

### Dessert

- Baked Dark Chocolate Tarlet
- Ricota Cheese Cake With Blue Raisin
- Panna Cotta In Shooter With Caramel Sauce
- Tiramisu
- Mixed Fruit Platter

## Gaia Buffet Choices

### Starter

- Beetroot Marinated Salmon With Orange, Lemon Zest And Lemon Dressing
- Poached Salmon Served Cold, Bellevue, Style
- Smoked Salmon With Caper, Onion And Lemon Skin
- Spider Crab Meat Marinated Mixed Vegetable
- Prawns Cocktail Caviar
- Deep Fried Calamari
- Raw Beef Tenderloin Carpaccio With Truffle Oil
- Roasted Beef Served Cold With Rucola, Parmesan Shave And Lemon Dressing
- 18 Month Parma Ham With Rock Melon
- Baked Eggplant With Scamorza Basil And Tomato
- Tomato With Basil And Garlic Oil Bruschetta

### Salad

- Wild Rucola Salad With Cherry Tomato And Lemon Dressing
- Baby Spinach With Toasted Pine Nut And Honey Mustard Dressing
- Mixed Salad With Parmesan Cheese And Balsamico Dressing
- Mix Garden Salad With Extravirgin Olive Oil

### Soup

- Thick And Creamy Mixed Mushroom Soup
- Creamy Green Asparagus Soup
- Tomato Basil Soup
- Leek And Potato Truffle Soup
- Minestrone Soup
- Beef Ribs Soup
- Sweet Corn Soup With Shredded Chicken
- Lobster Bisque

### Pasta And Risotto

- Penne Amatriciana
- Penne With Four Cheese Sauce "Quattro Formaggi"
- Penne Arrabbiata
- Penne Aglio Olio Peperoncino And Mixed Mushroom
- Spaghetti Classic Aop With Prawns
- Spaghetti Mix Sea Food Pescatora In Tomato Base Sauce
- Linguine Vongole

### Home Made Pasta

- Fettuccine Tarantina And Clam, Mussels In Marinara White Sauce
- Pappardelle Bolognese
- Ravioli Stuffed With Veal In Mixed Mushroom And Cheese Sauce
- Classic Oven Baked Lasagna With Bolognese Sauce
- Gnocchi Walnut, Pear And Gorgonzola

### Risotto

- Risotto With Black Truffle Pure
- Risotto With Mix Wild Mushroom
- Risotto Mix Sea Food Marinara White Base
- Risotto Saffron Chicken Liver Ragout
- Risotto Pumpkin Parmesan

### Meat

- Slow Cook Black Angus Roast Beef With Mustard
- Stewed Beef Pizzaiola
- Grill Pork Italian Sausages
- European Sausages Selection
- Slow Roasted Kurobuta Pork Belly With Orange And Honey
- Grilled Pork Rib In Bbq Sauce
- Slow Cook Lamb Shank
- Lamb Costolette
- Roasted Veal
- Stew Venison Piemontese
- Roasted Korobuta Pork Belly
- Chicken Wings With Home Made Bbq Sauce

## Maincourse Seafood And Fish

- Sea Bass Ligure
- Red Mullet Livornese
- Baked Samon Herb Crust
- Steam Salmon Accompany With White Sauce
- Sate Tiger Prawns In Spicy Sauce With Broccoli
- Grilled King Prawns Or Squids Salmoriglio
- Zuppa Di Pesce Alla Brindisina

### Side Dishes

- Grill Vegetable
- Peperonata
- Sicilian Caponata
- Mix Steam Vegetable
- French Fries
- Roast Traditional Potatoes
- Roast Vanilla New Potatoes
- Butter Rice

### Cheese

- Mix Cheese Platter

### Dessert

- 70% Dark Chocolate Mousse
- Classic Tiramisu
- Baked Ricotta Cheese Cake
- Oven Baked Almond Cake
- Mini Dark Chocolate Tart
- Panna Cotta With Caramel Sauce
- Fresh Strawberry And Balsamic Reduction
- Fresh Fruit Platter
  - ✓ 10 Items - 600.000 ++
  - ✓ 15 Items - 700.000 ++
  - ✓ 20 Items - 800.000 ++

## Terms and Condition :

1. Reservation are taken on a first come first serve basis .
2. Reservation is NOT guaranteed until deposit is received . 50% Down Payment .
3. Please take a note for the timing
4. All the rates are subject to change .
5. All the payment and deposit is NON -refundable .
6. Maximum for the final Payment is 1 Day after the event .
7. Minimum Spending for and Exclusive booking on Lunch Service (11am-2pm) is IDR 70.000.000++
8. Minimum Spending for and Exclusive booking on Dinner Service (6pm-12am) is IDR 120.000.000++

### Bank Account Details:

Name : Intercontinental Culinary PT  
Account Number : 20-630-5555-7  
Bank : BCA Bank  
Address : KCU Thamrin Gedung BCA Grand Indonesia  
JL MH Thamrin No1 Jakarta

## Main Area

- Max Capacity in our Restaurant is 120 pax
- Be Divided 2 areas
- Main Dining area, Max capacity 70 pax and
- Bellow Mezzanine area, Max 50 pax
- 1 Private Dining Room Max capacity 10 pax





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Serving a variety of Italian dishes with their own strong character, from our signature pastas to a wide selection of main courses which you could easily recognize as true original Italian flavours.

IDR 150.000++

## Canape

- Cheese Mouse With Pistacchio
- Tuna Loin Poached With Dill
- Fried Potato Croquet With Beef Bacon
- Bufala Mozzarella Served In Cherry Tomato Basil
- Fresh Strawberry With Balsamic Reduction
- Pannacotta Served In Shooter

IDR 200.000++

## Canape

- Salmon Marinated With Beetroot
- Prawns Cocktail
- Roasted Chicken Breast With Celery Stick And Balsamic Reduction
- Poached Green Asparagus With Bearnaise Sauce
- Tomato And Basil Bruschetta
- Strawberry Tartar In Shooter
- Dark Chocolate Cake With Almond

IDR 250.000++

## Canape

- Grilled Australian Beef Sirloin Served In Cube
- Pan Fried Duck Liver With Browned Onion And Bruschetta
- Beef Bresaola With Rucola Salad
- Cauliflower Soup With Roasted Scallop And Truffle Oil In Its Own Shell
- Crab Meat Salad In Tartlet
- Bufala Mozzarella With Black Truffle Puree
- Parmesan Chunk
- Dark Chocolate Mousse With Raspberry
- Classic Tiramisu
- Ricotta Cheesecake With Blue Raisins
- Watermelon Sugar, Lemon And Mint

## Buffet IDR 360.000 ++ (FOR LUNCH ONLY)

### Starter

- Mixed Salad Tossed With Balsamic Dressing And Parmesan Cheese
- Poached Tuna Loin With Dill
- Roasted Carpaccio With Rucola And Lemon Dressing

### Pasta

- Penne Amatriciana With Beef Bacon And Onion In Spicy Tomato Sauce
- Risoto Pumpkin With Parmesan

### Main Course

- Grilled Sea Bass Tomato, Dried Oregano And Capper Sauce
- Braised Bonless Chicken Leg, Red Capsicum, Onion And Thyme
- Prawns And Sauted Broccoli
- Mash Potatoes

### Bread

- Home Made Focaccia
- Whole Wheat Bread

### Dessert

- 70% Dark Chocolate Mousse
- Mix Fruit Platter
- Pannacotta

