



soraí

Price List

Nusantara Buffet Style Packages

❖ Essential Package IDR 190,000 / Pax

- 1 Soup
- 1 Vegetables/Traditional Salad
- 1 Side Dish
- 2 Main Course (*Chicken, Fish*)
- 1 Dessert

❖ Signature Package IDR 290,000 / Pax

- 1 Soup
- 1 Vegetables/Traditional Salad
- 2 Side Dish
- 3 Main Course
(*Chicken, Fish, Seafood/Beef/Duck*)
- 3 Dessert

❖ Classic Package IDR 240,000 / Pax

- 1 Soup
- 1 Vegetables/Traditional Salad
- 2 Side Dish
- 2 Main Course (*Chicken, Fish*)
- 2 Dessert

❖ Premium Package IDR 390,000 / Pax

- 1 Soup
- 2 Vegetables/Traditional Salad
- 2 Side Dish
- 4 Main Course
(*Chicken, Fish, Seafood, Beef/Duck*)
- 3 Dessert

Nusantara

Vegetables & Traditional Salads

Urab Bandung/Bandung-Style Urab

Steamed vegetables tossed in fragrant spiced coconut.

Urab Sayur / Mixed Vegetable Urab

A traditional mix of vegetables coated in seasoned grated coconut

Karedok

Fresh raw mix of vegetables served with rich peanut sauce

Gado - Gado

Blanched vegetables, tofu, and egg with classic peanut dressing.

Plecing Kangkung

Water spinach topped with spicy sambal and lime

Tumis Daun Singkong Teri

Tender cassava leaves stir-fried with crispy anchovies, garlic, and aromatic spices.

Terong Balado

Fried eggplant simmered in bold chili sambal

Side Dish

Tempe Orek Pedas Manis

Fried tempeh simmered in sweet soy and chili sauce.

Tempe Mendoan

Deep fried tempeh with spiced batter

Telur Rebus Balado

Hard-boiled eggs coated in spicy chili sauce

Sambal Ati

Sautéed beef liver and potatoes in fragrant chili sauce

Bakwan Jagung

Crispy Indonesian-style corn fritters

Nusantara

Soup

Soto Ayam

Traditional Indonesian chicken soup with aromatic spices and herbs.

Lablaban Ikan

Balinese-style fish soup from Singaraja, light, fresh, and spiced with local herbs.

Soto Betawi

Rich Jakarta-style beef soup with coconut milk and warm spices.

Sop Ayam Jamur

Comforting chicken and mushroom soup in a light, savory broth.

Main Course

Chicken

Ayam Betutu

Slow-cooked chicken infused with rich Balinese spices

Ayam Betutu Garing

Crispy fried Balinese spiced chicken, deeply aromatic

Ayam Cabel Ijo

Chicken stir-fried with bold green chili sambal

Ayam Woku

North Sulawesi-style chicken cooked with fresh herbs and spices

Ayam Goreng Mentega

Fried chicken tossed in savory butter sauce

Ayam Goreng Lengkuas

Fried chicken with crispy aromatic galangal

Gulai Ayam

Chicken simmered in aromatic Indonesian curry sauce

Sate Ayam

Grilled skewers of marinated chicken served with rich peanut sauce

Sate Lilit Ayam

Grilled minced chicken blended with aromatic spices

Main Course Includes: Nasi Putih/Nasi Goreng Sune Cekuh/ Mie Goreng
Condiment: Sambal Merah, Sambal Matah, Sambal Ijo, Kerupuk

Nusantara

Main Course

Fish

Ikan Asam Manis

fried fish served with a classic sweet and sour sauce

Ikan Goreng Cabe Rawit

fish stir-fried with bird's eye chili and garlic

Ikan Saus Padang

fish cooked in bold chili and spice form west sumatra

Pepes Ikan

fish marinated with spices and steamed in banana leaf

Gulai Ikan

fish simmered in Indonesian-style curry sauce

Seafood

Cumi Suna Cekuh

squid cooked with galangal, lemongrass, tumeric and spices

Cumi Rica-Rica

squid in spices manado-style chili sauce

Cumi Goreng Tepung

crispy battered fried squid

Cumi Tumis Bawang Jahe

stir-fried squid fragrant ginger and garlic

Gulai Sari Laut

mixed seafood cooked in fragrant curry spices

Udang Sambal Petai

prawn sauteed with chili sambal and stink beans

Udang Telur Asin

crispy prawn coated in creamy salted egg sauce

Udang Goreng Tepung

lightly battered prawns fried until golden

Pepes Udang

prawn steamed with herbs and spices in banana leaf

Main Course Includes: Nasi Putih/Nasi Goreng/Sune/Cekuh/Mie Goreng
Condiment: Sambal Merah, Sambal Matah, Sambal Ijo, Kerupuk

Nusantara

Main Course

Duck & Beef

Bebek Garing

Duck cooked in rich Madura's black spice paste

Bebek Bumbu Hitam

Deep-fried duck served crispy and flavorful

Sapi Penyet Balado

Fried beef served with spicy balado sambal

Main Course Includes: Nasi Putih/Nasi Goreng Sune Cekuh/ Mie Goreng
Condiment: Sambal Merah, Sambal Matah, Sambal Ijo, Kerupuk

Nusantara

Desserts

Mango Pudding

Smooth and refreshing mango-flavored pudding

Chocolate Pudding

Rich and creamy chocolate pudding

Pisang Goreng

Crispy battered bananas served warm

Es Biji Salak

Sweet potato dumplings served in warm coconut and palm sugar sauce

Es Cendol

Traditional green rice flour jelly served with coconut milk and palm sugar syrup

Es Campur

A refreshing mix of tropical fruits jelly and shaved ice

Main Course Includes: Nasi Putih/Nasi Goreng Sune Cekuh/ Mie Goreng
Condiment: Sambal Merah, Sambal Matah, Sambal Ijo, Kerupuk

Price List

Asian Inspired Buffet Style Packages

Essential Package IDR 250,000 / Pax

- 1 Carbohydrate
- 1 Soup
- 1 Salad
- 1 Vegetables
- 1 Side Dish
- 2 Main Course (*Chicken, Fish*)
- 1 Dessert

Signature Package IDR 340,000 / Pax

- 1 Carbohydrate
- 1 Soup
- 1 Salad
- 1 Vegetables
- 2 Side Dish
- 3 Main Course
(*Chicken, Fish, Seafood/Beef*)
- 3 Dessert

Classic Package IDR 290,000 / Pax

- 1 Carbohydrate
- 1 Soup
- 1 Salad
- 1 Vegetables
- 2 Side Dish
- 2 Main Course (*Chicken, Fish*)
- 2 Dessert

Majestic Package IDR 440,000 / Pax

- 2 Carbohydrate
- 2 Soup
- 2 Salad
- 3 Vegetables
- 2 Side Dish
- 4 Main Course
(*Chicken, Fish, Seafood, Beef/Duck*)
- 3 Dessert

Asian Inspired

Rice & Noodles

Pad Thai

Classic Thai-style stir-fried rice noodles with a balanced sweet-savory flavor.

Tom Yum Fried Rice

Fragrant fried rice inspired by Tom Yum flavors with a hint of spice and citrus

Egg Fried Rice

Simple and comforting fried rice with egg and light seasoning

Hokkien Fried Noodles

Thick noodles stir-fried with savory sauce in Hokkien style

Stir-Fried Flat Rice Noodles with Egg

Flat rice noodles wok-fried with egg and light soy seasoning

Salads

Somtum

Fresh green papaya tossed with lime juice, chili, peanuts, and a balance of sweet and sour flavors

Thai beef salad

Sliced beef tossed with fresh herbs, lime dressing, and a hint of chili for a refreshing finish

Vegetables

Garlic Bok Choy

Stir-fried bok choy with garlic in a light savory sauce

Sizzling Tofu Clay Pot

Soft tofu simmered with vegetables in a light savory sauce, served hot

Stir-Fried Mixed Vegetables

A colorful medley of vegetables wok-fried in a light, comforting sauce

Soup

Tom Yum Soup

A hot and sour Thai soup infused with lemongrass, kaffir lime leaves, and chili

Asparagus Soup

Smooth and creamy asparagus soup with delicate herbal notes

Corn Egg Soup

Light and comforting soup with sweet corn ribbons and silky egg drops



Asian Inspired

Main Course

Thai Cashew Chicken

stir-fried chicken with roasted cashew nuts in a savory thai-style sauce

Lemongrass Wings

lemongrass wings infused with fragrant lemongrass and thai spices

Thai Basil Chicken

sauteed chicken with fresh basil, garlic, and mild chili heat

Thai Green Curry

sauteed chicken simmered in creamy green curry with aromatic herbs

Salt and Chili Chicken

crispy chicken tossed with garlic, chili and sea salt

Salted Egg Yolk Chicken

fried chicken coated in a rich and creamy salted egg yolk sauce

Black Pepper Chicken

stir-fried chicken with bell peppers in a bold black pepper sauce

Sweet and Sour Chicken

crispy chicken glazed in a classic sweet and tangy sauce

Kung Pao Chicken

spicy stir-fried chicken with dried chilies and peanuts

Mapo Tofu with Chicken

soft tofu and minced chicken in a mildly spicy sinchuan-style sauce

Fish

Sweet & Sour Fish

Fried fish served with a vibrant sweet and sour sauce

Chili Fish with Bird's Eye Chili

Spicy fish stir-fried with fresh bird's eye chilies and garlic

Asian Inspired

Main Course

Seafood

Salted Egg Yolk Prawns

Crispy prawn scoated in a creamy salted egg yolk sauce

Butter Prawns

Prawns sautéed in a rich buttery sauce with a hint of sweetness

Sweet & Sour Prawns

Fried prawns served in a classic sweet and sour glaze

Mayonnaise Prawns

Crispy prawns tossed in a light, creamy mayonnaise sauce

Crispy Fried Calamari

Lightly battered calamari, golden fried until crisp

Salt & Chili Calamari

Crispy calamari stir-fried with garlic, chili, and sea salt

Beef

Black Pepper Beef

Tender beef stir-fried with vegetables in a robust black pepper sauce

Dessert Stall

Nusantara *(choose 4 IDR 55,000 / Pax)*

Klepon

Glutinous rice balls filled with palm sugar and coated in coconut

Pisang Rai

Steamed bananas coated in grated coconut

Bubur Sumsum

Silky rice flour porridge served with palm sugar syrup

Kue Lapis

Steamed layered cake with soft, chewy texture

Dadar Gulung

Soft pandan crêpes filled with sweet grated coconut and palm sugar

Onde-Onde

glutinous deep fried rice cake filled with sweet bean paste coated with sesame seeds

Mini Bolu Pandan

Indonesian sponge cake flavored with pandan leaves

Modern *(choose 3 IDR 100,000 / Pax)*

Banana Pudding

sweet and silky pudding with fresh banana flavored

Mini Cheesecake Tart

Rich and creamy dessert made with cream cheese with tangy flavored

Tiramisu Cup

Classic tiramisu layer dessert with coffee flavored

Mini Brownies

chocolate baked dessert

Brown Sugar Milk Pudding

Soft and silky milk pudding with brown sugar syrup

Mini Carrot Cake

soft baked carrot cake with cream on top

BBQ Stall

Indonesian *Style*

12,500,000 *(for 50 Portions)*

- Ketupat
- Sauteed Mixed Vegetable (*Carrot, Green Beans, Corn, Cauli flower*)
- Grilled Marinated Chicken Thigh
- Beef Skewer
- Chicken Satay
- Grilled Prawn
- Sate Lilit Ikan
- Grilled Squid

Sauce : *Peanut, Barbeque, Sambal Matah, Sambal Merah,*
Chimichurri, Pickles



Sushi Stall



Osaka

IDR 9,500,000

- 1,500pcs of sushi
- 2 chef standby
- Cutleries (chopstick, etc)
- 300pcs kraft paperbowl
- Max 8 kind of sushi
- Salmon sashimi include (1kg)
- Sushi condiments
schimi, gari, wasabi, soyu, sweet soy



Tokyo

IDR 6,000,000

- 750pcs of sushi
- 2 chef standby
- Cutleries (chopstick, etc)
- 200pcs kraft paperbowl
- Max 5 kind of sushi
- Sushi condiments
schimi, gari, wasabi, soyu, sweet soy



Kyoto

IDR 7,000,000

- 1,000pcs of sushi
- 2 chef standby
- Cutleries (chopstick, etc)
- 200pcs kraft paperbowl
- Max 5 kind of sushi
- Sushi condiments
schimi, gari, wasabi, soyu, sweet soy



Okinawa

IDR 5,500,000

- 500pcs of sushi
- 2 chef standby
- Cutleries (chopstick, etc)
- 200pcs kraft paperbowl
- Max 4 kind of sushi
- Sushi condiments
schimi, gari, wasabi, soyu, sweet soy

Sushi Varian

Salmon Aburi Roll

kani, cucumber, tamago, salmon mentai, crispy, tobiko

Yakiniku Beef Roll

Beef yakiniku, tamago, spring onion, garlic, crumbs

Dragon Roll

kani, avocado, ebi, tempura, tamago, mentai, salmon, crispy, tobiko, spring onion

Chicken Teriyaki

chicken, tamago, mentai, teriyaki sauce, seame seeds

Ebi Tempura Tobiko Roll

ebi tempura, tamago, mayo, tobiko, crispy

California Roll

kani, tamago, cucumber, tobiko

Crispy Tobiko Roll

crispy, tamago, tobiko, sesame seeds

Salmon Mayo Roll

salmon, tobiko, mayo, tobiko, crispy

Kani Mayo Roll

kani, mayo, tobiko, crispy

Avocado Maki

Avocado

Tamago Maki

Tamago

Kani Maki

kani

Kani Maki Mentai

kani and mentai

Ebi Tempura Maki

ebi tempura

Kappa Maki

cucumber

FreeFlow

Water Selection *(3 hours IDR 180,000)*

Iced Water

Infused Water

Tea Selection *(3 hours IDR 280,000)*

Lychee Tea

Lemon Tea

Black Tea

Hot Black Tea

Hot Coffe

Juice Selection *(3 hours IDR 410,000)*

Orange juice

Guava Juice

Mango Juice

Lemon Juice

Sirsak Juice



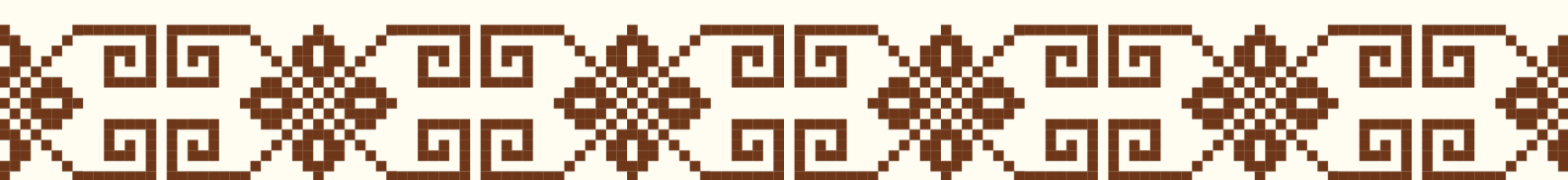
Terms and Condition

General

- Confirmation of your reservation constitutes full understanding and acceptance of these Terms and Conditions. Upon receipt of the deposit, your consent to all terms outlined below shall be deemed given, with or without a signed agreement.
- All prices are in Rupiah and subjected to 10% government tax and 5% service charge.
- The minimum purchase of 20 pax is required to be able to use our Buffet services.

Buffet Packages

- An extra fee of IDR 100,000++ / person will apply for family-style service.
- Menu and price may change without prior notice.
- Changing the menu options will affect the package price.
- All buffet packages will be served for a maximum of three hours
- The standard banquet table provided (round table or long table) includes white table cloths. Not using the table from the package will not affect the cost.
- Restoran Sorai will only provide tables based on the number of guests booking (food order) with. An additional charge of IDR 300.000,-/table (includes cutlery, napkins, glasses, and service) will be charged for each additional guest.
- A deposit required for any damage and loss to Restoran Sorai property by guests is IDR 2.000.000,-
- Restoran Sorai is not responsible for food brought in by clients or other vendors (including birthday cake/wedding cakes.
- The corkage fee required if the client brings different food vendors is IDR 500.000,- per dish of food
- Any leftovers will be left at the Restaurant or picked up by the client upon confirmation on the day of the event.
- Any food consumption requested by vendors, including entertainers, security, wedding planner, etc., will be calculated as an additional charge.





Terms and Condition

Food Tasting Policy

- Food tasting session will be held by appointment and based on Restoran Sorai's availability
- The food tasting fee for the buffet and family-style packages applies to one couple.
- Food tasting session reservations for more than one couple will incur an additional charge.
- The food tasting fee will not be credited.

Children Policy

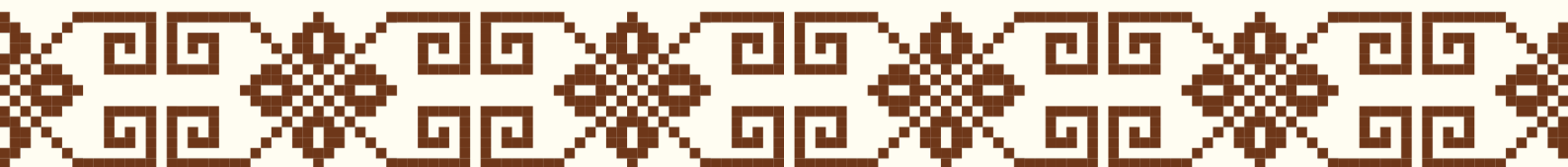
- Children under the age of 5 will not be charged for the buffet package, except the client takes the kids menu package from Restoran Sorai
- Children from 5 to 11 years old will be charged 50% of the package price for buffet style package
- A full price will be charged for children above the age of 11

Dietary Restriction

Restoran Sorai will endeavour to provide suitable menus for any guests with special dietary requirements or allergies. However, we cannot take responsibility for every guest unless there is prior confirmation (no less than 7 working days prior to the event date).

If on the event day there are guests with special dietary requirements and or allergies without any prior information, Restoran Sorai reserves the right to not give any service or serve any food and or beverages to prevent allergic reactions from any other food and beverage contamination.

Restoran Sorai will take no responsibility for any allergic/intolerant/poisoning reaction to any food and beverages brought by clients or other vendors that are served by Restoran Sorai's team upon request for serving assistance.





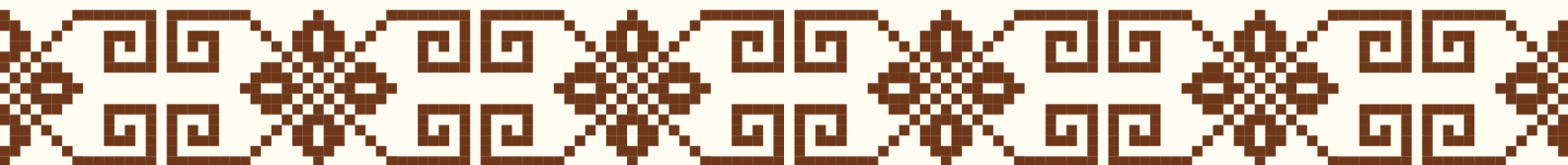
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Payment

- Fifty percent (50%) down payment of the estimated cost is required to guarantee the booking is in accordance with the confirmation and contract agreement letter agreed by the client and/or organizer with Restoran Sorai.
- The balance of 50% of the estimated total cost must be paid at least 14 (fourteen) days prior to the day of the event.
- The number of guests must be announced 14 (fourteen) days prior to the event date and confirmed at least 7 (seven) days prior to the event date.
- The final invoice will be based on the total amount in the last confirmation (7 days), even if there is a cancellation within the period of 7 days prior the event date.
- For any event booked less than 7 days prior to the event date, the total amount must be paid at the same time as the booking confirmation is reserved.
- Please make payment in full as stated on the invoice.
- Restoran Sorai receive payment via bank transfer, CC, Debit Card and QRIS.

Damage and Liability

- The Client agrees to pay for any loss and damage to any food equipment and glassware supplied by Restoran Sorai Catering for the event; including any issues caused by the client and or client's guests.
- Any damaged linen due to the use of markers, candles, and red wine will be charged to the client and must be paid after the event in the amount of IDR 500.000,- per linen.
- Restoran Sorai Catering wil not be responsible for any theft, loss, and damage to the client's personal belongings brought into the venue by the client's guests.
- Restoran Sorai Catering will not be responsible for any loss to the client's guest's belongings before, during, and after the event. Any items found by Restoran Sorai Catering's staff at the event's location during and after the event will be handed over to the organizer or security.
- An additional charge will be made for any broken or lost glassware equipment caused by the client or client's guests at the full price of the damaged or lost items, which will be deducted from the paid deposit





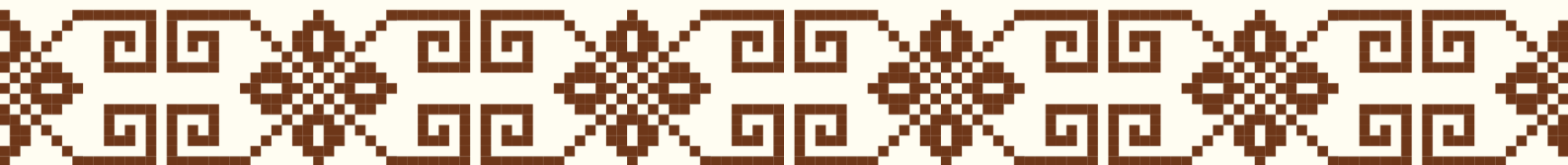
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Force Majeur

Restoran Sorai is not responsible to the client if the implementation of the contract is prevented or hindered whatsoever beyond our control, and in particular, without prejudice to the generality of the foregoing such as **wildfire, flood, landslide, sabotage, accident, mass demonstration, pandemic, and/or lockdown**, and is not responsible for any losses or damages experienced by the client.

Code of Ethics

Restoran Sorai is not responsible for any illegal activities that occur without our consent occur during the event.





Thank You!

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