

SET MENU SITTING DINNER



GAIA CATERING C?

☑ GAIACATERINGCO S 087883787587



GAIA CATERING CO. LEGEND



The Chef's Choice dishes are a celebration of the culinary skills and creativity of the chef. Each dish is a unique creation, carefully crafted from the freshest ingredients, and presented flair and finesse.

So if you see the chef's hat on it, you know you are on the right track!

The vegetarian leaf icon on a menu is a helpful guide for those seeking meat-free dining options.Vegetarian dishes are a delicious and nutritious way to enjoy a variety of plant-based foods, featuring vibrant colors, fresh flavors, and a wide range of textures.

Our Spicy Icon signifies dishes on our menu that pack a punch of heat and flavor! From mild to extra spicy, these dishes are sure to satisfy your craving for bold and intense flavors.









LUNCHBOX

- please order at H-2 days, at H-1 day options are limited
- minimum order: 10 boxes
- price excluding 7% service charge & transportation charge
- full settlement max at H-2 days
- please order at H-2 days, at H-1 day options are limited
- NO minimum order
- price excluding 7% service charge & transportation charge
 - full settlement max at H-2 days

EVENT

- please order at H-2 days, at H-1 day options are limited
- minimum order: 20.000.000++
- price excluding banquet fee 1.500.000
- price excluding 7% service charge & transportation charge
- full settlement max at H-2 days

DELIVERIES





INDONESIAN SET MENU

Indonesian cuisine is known for its rich and diverse flavors, and Gaia catering company is known for its authentic and highquality Indonesian set menus. The set menu typically includes rice, a variety of meat, fish, and vegetable dishes, and appetizers such as soup and salad.





STARTER deconstructed asinan lobster mutiara

MAIN COURSE tengkleng kambing

infused aust lamb chop w/ rempah tengkleng braissed cabbage, nasi uduk arrancini ▶ creamy tengkleng sauce w/ coconut foam

DESSERT

es campur panacotta serve w/ nangka icecream, cocopandan caviar & coconut tuille

















SOUP

MAIN COURSE nasi campur bali

DESSERT GAIA colenak With vanilla ice cream

850k /person++





Set 111

STARTER canapés: gado-gado roll nasi uduk arancini salmon sambal matah

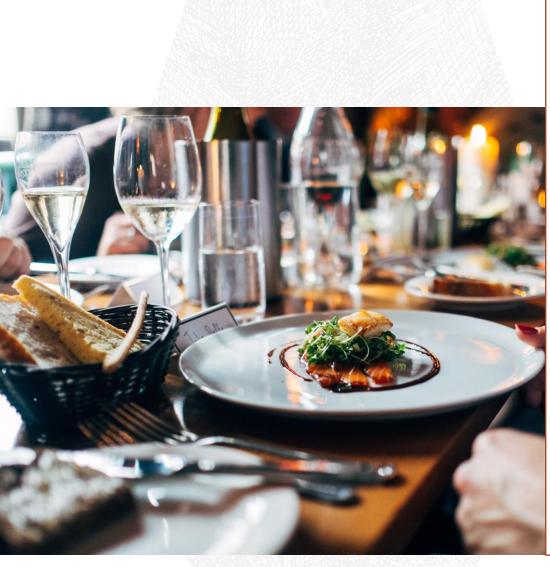
> SOUP soto lamongan

MAIN COURSE tender beef ribs semur pommes puree sautéed kenya beans crushed almond sweet balado sambal

DESSERT

mango mille-feuille tape singkong chantily caramelized apples lemon curd raspberry ice cream

725k /person++



WESTERN SET MENU

For the main course, Gaia catering company may offer a variety of options such as beef, chicken, or fish, accompanied by side dishes like roasted vegetables, potatoes, or rice. The dishes are usually cooked with classic Western flavors such as garlic, herbs, and butter.

SET MENU WESTERN

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Set 1

STARTER

roasted quail endives salad w/ honey dijon dressing beetroot sundried tomato & crispy bacon

MAIN COURSE

beef rossini, sousvide tenderloin w/panseared foie grass sautéed mix mushroom carrot puree

gaufrette potato grilled asparagus tips & bourdellaise sauce

DESSERT

pistachio crème brulee mix berries & strawberry ice cream

> 850k /person++













STARTER Cured salmon roll

Beetroot cured salmon with boursin cheese, crème fraiche, crispy quaill egg, and compressed grilled water melon

MAIN COURSE Entrecote

Truffle couliflower puree, fondant potatoes, caramelized shallot, charred leek, king oyster mushroom and glace de viande

DESSERT

Basil lemon tart, basil chantily, basil lemon ice cream, basil sponge cake

850k /person++



SET <mark>MENU</mark> WESTERN





STARTER Cured salmon roll

beetroot cured salmon with boursin cheese, crème fraiche, crispy quaill egg, and compressed grilled water melon

MAIN COURSE

pepper crusted tenderloin w/ cauliflower puree Parisienne vegetables crispy bone marrow pepper shallot sauce

DESSERT

mango saffron panna cotta lemon sorbet w/ fresh mix berries

> 850k /person++







STARTER Black ravioli spinach and cheese with saffron cream

SOUP English clam chowder with parmesan tuilles

SALAD Roasted quail endives salad with honey dijon dressing beetroot, sundried tomato & crispy beef bacon

MAIN COURSE

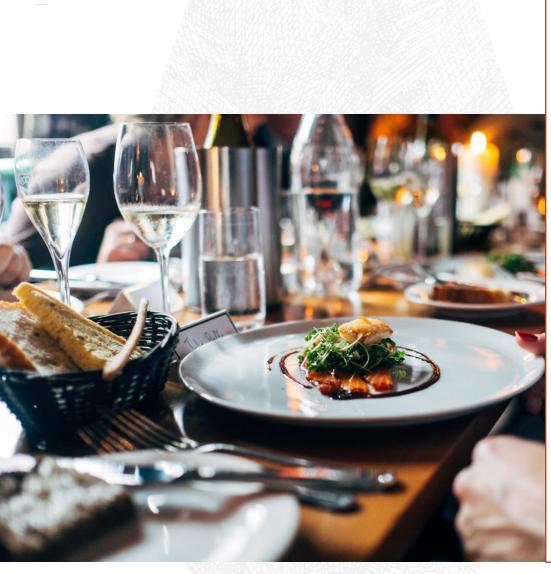
Butter poached lobster with pan seared foie gras, sautéed mix mushroom, carrot puree, gaufrette potato, grilled asparagus tips & bourdellaise sauce

DESSERT

Dark choco sinless cake with dark chocolate ice cream, almond crumble & mix berries

995k /person++

(C) GAIACATERINGCO



JAPANESE SET MENU

a Japanese set menu by Gaia catering company offers a unique and refined culinary experience that showcases the art of Japanese cuisine with its delicate flavors, fresh ingredients, and beautiful presentation.

SET MENU JAPANESE

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STARTER cold truffle somen noodle with uni and ikura

MAIN COURSE

japanese surf and turf sake braised shortribs w/ yuzukosho crusted edamame lobster aburi yuzu hollandaise & horenso oishitashi

DESSERT

basque burnt matcha cheesecake w/ berries & matcha ice cream

> 985 /person++











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