



SET MENU & SITTING DINNER

WWW.GAIACATERINGCOMPANY.COM

[@GAIACATERINGCO](https://www.instagram.com/GAIACATERINGCO) [087883787587](https://www.whatsapp.com/087883787587)



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CATERING CO



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 with 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

DELIVERIES

- 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



INDONESIAN SET MENU

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

Set 1

STARTER

deconstructed asinan lobster mutiara

MAIN COURSE tengkleng kambing

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

DESSERT

es campur panacotta

serve w/ nangka icecream, cocopandan caviar & coconut tuille

850k
/person++





Set II

STARTER

deconstructed asinan lobster mutiara

SOUP

soto ayam

MAIN COURSE

nasi campur bali

DESSERT

GAIA colenak
With vanilla ice cream

850k
/person++



Set III

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 chantilly
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.



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SET MENU WESTERN

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++





Set 11

STARTER

Cured salmon roll

Beetroot cured salmon with boursin cheese, crème fraîche, crispy quail 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 chantilly, basil lemon ice cream, basil sponge cake

850k
/person++



Set III

STARTER

Cured salmon roll

beetroot cured salmon with boursin cheese, crème fraiche, crispy quail 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++



Set IV

STARTER

Black ravioli spinach and cheese with saffron cream

SOUP

English clam chowder with parmesan tuelles

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++



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 1

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++





THANK YOU



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