



Pretty, Halal & Delicious!

# Catering

## MENU



CONTACT US!  
①  
✉  
② [halalcateringbali](https://www.instagram.com/halalcateringbali)



# Halal Food Service

Discover the perfect fusion of elegance and cultural authenticity with Halal Elegance, your premier halal catering service for weddings event, corporate event, home service event, birthday event and special occasions. We specialize in delivering exquisite halal cuisine that not only meets the highest standards of taste and presentation but also reflects the richness of tradition. From grand wedding receptions to high-end corporate gatherings, our experienced team ensures every detail is flawlessly executed. Each dish is thoughtfully prepared using premium ingredients, offering a refined halal dining experience that delights the senses. With Halal Elegance, your event becomes more than just a gathering it transforms into a memorable celebration of flavor, tradition, and style. Choose us for elegant halal catering that leaves a lasting impression on your guests.

Feel free to give us a call for any assistance,  
our food specialist are available anytime!

## Index

BUFFET SINGATURE	3-5
BUFFET	7-8
SET MENU	10
FOOD STALL	12
BEVERAGE STALL	14-15
HAFLA MEAL BOX	17
HALWA SNACK BOX	18
TRADITIONAL TUMPENG	19-20
AQIQAH PACKAGE	21
MEAL OF KINDNESS	22
HALAL CERTIFICATE	V.





# SIGNATURE BUFFET

## Mecca Buffet

**IDR 125,000/PERSON  
(FOR 50 PERSONS)**

The Mecca Package reflects a refined celebration of Indonesian heritage, delivering Halal-certified favorite cuisine that radiates sophistication, and authentic flavor.

### APPETIZERS:

#### Lumpia Sayur

Golden spring roll with tamarind dip

#### Gado-Gado

Vegetable salad with peanut dressing

### MAINS:

#### Nasi Liwet

Jasmine rice cooked in perfection with coconut milk and pandan aroma

#### Ayam Goreng Lengkuas

Fried chicken galangal

#### Beef Semoor

Stew beef with potato & carrot

### Tahu Kecap

Braised tofu with soy sauce

### Stir Fry Long Beans

Stir fry long beans with garlic

### SIDES:

- Sambal Terasi
- Sambal Oelek

### DESSERTS:

- Klepon Mini
- Buah Potong

### BEVERAGES:

- Mineral Water or Infused Water

## Medina Buffet

**IDR 275,000/PERSON  
(FOR 50 PERSONS)**

The Medina Package embraces a warm, welcoming world of Pan-Asian Halal cuisine with inviting Indonesian touches. Every cuisines feature rich aromas, vibrant colors, and graceful service create an atmosphere of togetherness, where plated elegance and Asian-fusion stations mingle seamlessly.

### STALL:

- Teppanyaki
- Live Cooking with Private Chef
- Chicken
- Yasai Vegetables
- Teppanyaki Sauce
- Condiments

### MAINS:

- Popiah (Spring Roll)
- Steamed Jasmine Rice
- Pineapple Fried Fried
- Sweet & Sour Fish
- Kungpao Chicken
- Salt & Pepper Tofu
- Stir Fry Bok Choy & Mushroom

### BEVERAGES:

- Mineral Water
- Infused Water
- Iced Tea

### SHABU-SHABU & SUKI:

- Frozen Meat Balls
- Sausages
- Napa Cabbage
- Egg Noodles
- Chicken Broth
- Tom Yum Broth
- Goma Sauce
- Suki Sauce
- Light Soy Sauce
- Sweet Soy Sauce
- Chilli Sauce

### SIDES:

- XO Chilli Sauce
- Sambal Balachan

### DESSERTS:

- Mango Pudding
- Sliced Fruits

### INCLUSIONS:

- Buffet Table
- Full Serviced Staff
- Dining Wear & Cutlery

### ADDITIONAL:

- Upgrade to Round Table IDR 200.000/table
- Upgrade to Long Table IDR 250.000/table
- Upgrade to Tiffani Chair IDR 65.000/chair
- Upgrade to Banquet Chair IDR 30.000/chair

### NOTE:

Round Table will be included with Min. order 100 Persons

## Haramain Buffet

**IDR 350,000/PERSON**

**(FOR 50 PERSONS)**

A refined fusion experience that blends Indonesian and Arabic culinary traditions into one cohesive, festive menu. This package pairs Indonesian dishes with iconic Arabic grills and sharing platters, presented with elegant décor and warm, hospitable service.

### STALL:

- Grillef Chicken Satay
- Live cooking with Private Chef
- Rice Cake
- Peanut Sauce
- Sweet Soy Sauce

### MAINS:

- Bukhari / Mandi Rice
- Beef Rendang Curry
- Grilled Prawn
- Fish Tikka
- Vegetable Curry

### BEVERAGES:

- Mineral Water
- Infused Water
- Mint Tea (Iced)

### DONER KEBAB STATION:

- Beef & Chicken Shawarma
- Flat Bread
- Hummus
- Lettuce
- Special Sauce

### SIDES:

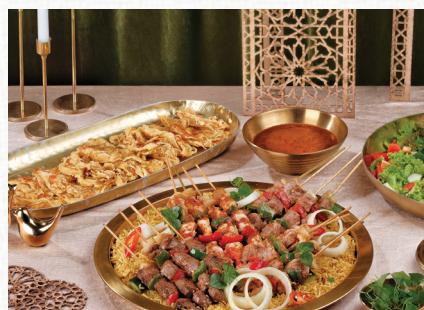
- Tabbouleh
- Mutabbaq
- Mint Yoghurt
- Tomato Chilli

### APPETIZERS:

- Vegetarian Samosa
- Potato Wedges

### DESSERTS:

- Umm Ali
- Rice Cinnamon Pudding
- Fruit Granita



### INCLUSIONS:

- Buffet Table
- Full Serviced Staff
- Dining Wear & Cutlery

### ADDITIONAL:

- Upgrade to Round Table IDR 200.000/table
- Upgrade to Long Table IDR 250.000/table
- Upgrade to Tiffani Chair IDR 65.000/chair
- Upgrade to Banquet Chair IDR 30.000/chair

**NOTE:**  
Round Table will be  
Included with Min. order  
100 Persons

## Al-Sultana Middle East

**IDR 425,000/PERSON**  
**(FOR 50 PERSONS)**

### MEZZE & DIPS:

- Crudités (Baby Carrot, Paprika, Cucumber, Cherry Tomatoes)
- Crackers
- Flat Bread
- Hummus with olive oil

### MAINS:

- Garden Salad
- Arabic Butter Rice
- Potato Harra
- Chicken Shawarma
- Lamb Kofta
- Grilled Vegetables

### SIDES:

- Salata Hara (Tomato Chilli Dip)
- Mint Yoghurt

### DESSERTS:

- Cinnamon Rice Pudding
- Fresh Fruit Platter

### BEVERAGES:

- Infused Water
- Lemonade

### BEVERAGES STATION:

- Karak Tea



### INCLUSIONS:

- Buffet Table
- Full Serviced Staff
- Dining Wear & Cutlery

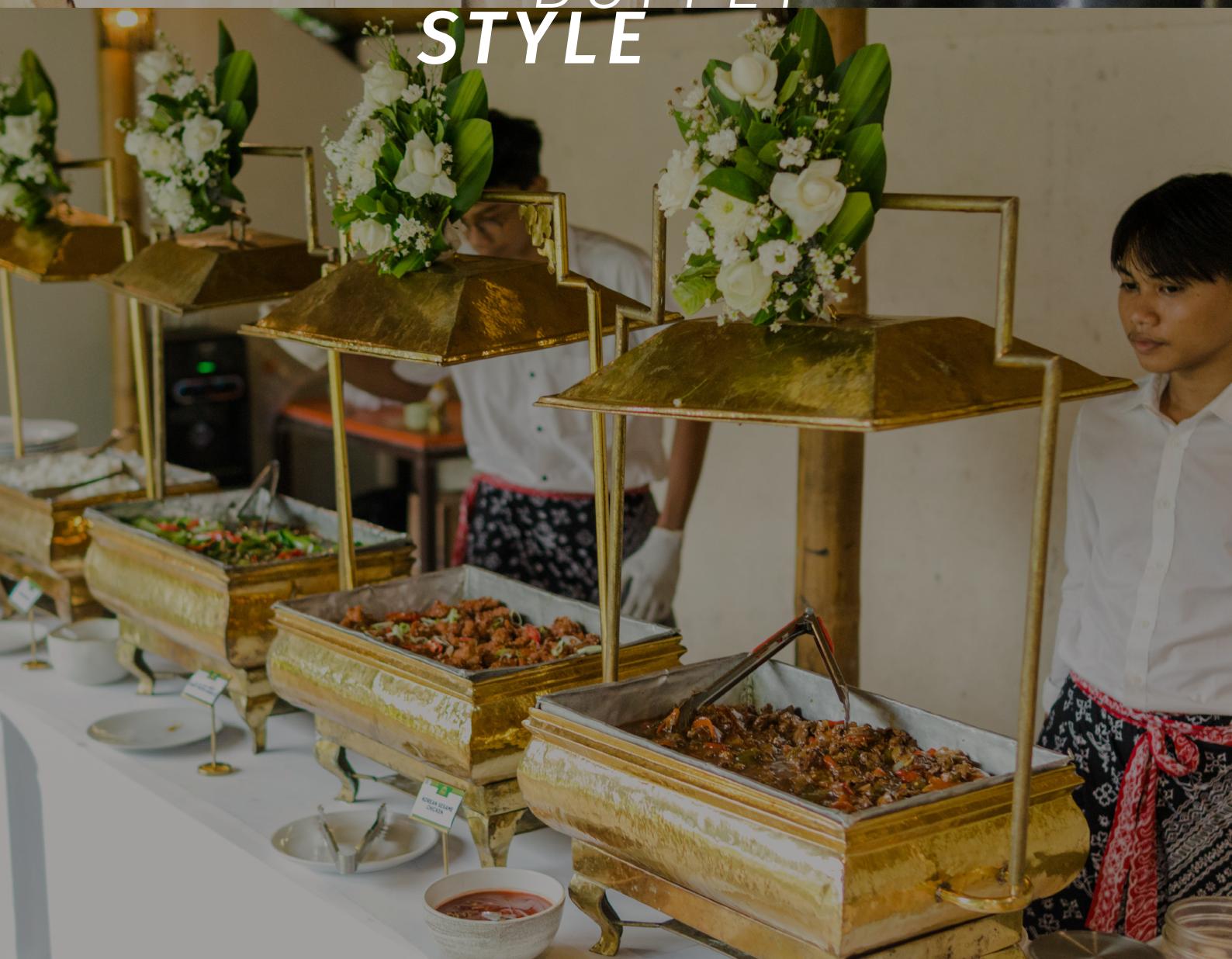
### ADDITIONAL:

- Upgrade to Round Table IDR 200.000/table
- Upgrade to Long Table IDR 250.000/table
- Upgrade to Tiffani Chair IDR 65.000/chair
- Upgrade to Banquet Chair IDR 30.000/chair

NOTE:  
Round Table will be  
Included with Min. order  
100 Persons



# BUFFET STYLE



## Nusantara Rhapsody

### RHAPSODY A (12 CHOICES)

IDR 350,000/PERSON

#### INCLUDE:

Iced Water, Iced Tea

2 Entree	1 Chicken / Fish
2 Rice	2 Vegetables
1 Noodle	2 Desserts
1 Beef	

INCLUDE: Mineral Water

### RHAPSODY B (15 CHOICES)

IDR 650,000/PERSON

#### INCLUDE:

Iced Water, Iced Tea & Orange Juice

1 Stall	2 Chicken	INCLUDE:
2 Entrees	1 Fish	Mineral Water,
2 Rice	1 Seafood	Chilled Orange Juice,
1 Noodle	2 Vegetables	Pandan Iced Tea
1 Beef	2 Desserts	

#### STALL STATION:

- Chicken Satay with Rice Cakes (200 sticks)
- Indomie
- Kukusan (Steamed Plant Based Food)

#### ENTREE:

- Lumpia Sayur (Crispy Vegetables Spring Roll & Sweet Chili Sauce)
- Gegocok Bali Timur (Cucumber Salad With Tumeric, Grated Coconut & Root Spice)
- Lopodo Asinan Bogor (Mixed Tropical Fruits & Vegetables In Sweet, Hot & Sour Vinegar, Chili And Sprinkled With Peanuts And "Kerupuk Mie" Crackers)
- Gado - Gado (Mixed Indonesian Salad With Peanut Sauce)

#### SOUP:

- Maduranese Soto Ayam Maduranese (Clear Chicken Soup With Glass Noodle, Shredded Chicken, Vegetables & Condiments)
- Soto Bandung (Clear Beef Brisket Soup, Daikon & Fried Soy Beans)
- Kuah Be Paseh (Balinese Fish In Tumeric & Lemongrass Broth)
- Jukut Ares (Balinese Clear Soup With Young Banana Stem & Chicken Soup)
- Clear Vegetable Soup (Carrot, Beans, Cabbage, Potato In Vegetable Broth)

#### RICE DISH (1 STEAMED RICE + 1 CHOICE):

- Nasi Goreng Bali (Traditional Fried Rice With Chicken, Balinese Spice & Virgin Coconut Oil)
- Nasi Kuning (Full Flavoured Yellow Tumeric Rice)
- Nasi Uduk (Coconut Milk Rice)

#### NOODLE:

- Javanese Fried Egg Noodle & Vegetables
- Fried Vermicelli With Mixed Vegetables
- Stir Fried Flat Rice Noodle With Egg & Vegetables

#### BEEF:

- Wok Fried Beef With Long Beans & Black Pepper Sauce
- Aromatic Beef Stew In Brown Gravy, Potato & Carrot
- Sumatran Style Spicy Beef With Chili
- Empal Balado
- Beef Cubes in Curry Sauce "Cincang Padang"

#### CHICKEN/DUCK:

- Balinese Spicy Shredded Chicken With Lime Leaves
- Fragrant Galangal Fried Chicken
- Chicken in Coconut Milk "Opor Style"
- Chicken Spicy Taliwang
- Crispy Duck Balinese Style

#### FISH:

- Yellow Tumeric Pickled Fish
- Steamed Fish & Balinese Spice, Wrapped In Banana Leaves
- Grilled Spiced Minced Fish & Grated Coconut Satay
- Tuna In Spicy Rica - Rica Chili Flavour & Lemon Basil Leaves
- Fried Fish Fillet With Balinese Sambal Matah

#### SEAFOOD:

- Spicy Shrimp Sambal with Quail Eggs
- Fried Mixed Vegetables & Prawn Fritter In Sweet Chilli Dips
- Mixed Seafood (Fish, Prawn & Tuna with Vegetables)
- Grilled Clams Jimbaran Style

#### VEGETABLES:

- Wok Fried Long Beans with Garlic
- Fried Mixed Vegetables with Coconut Grated & Fried Shallots
- Mixed Vegetables "Lodeh" Style in Cury Sauce
- Kangkung Belacan
- Stir Fry Snake Beans & Soy Cake

#### DESSERT:

- Fruit Pajegan with Tropical Slice Fruits
- Rujak Fruits with Palm Sugar
- Coconut & Mango Pudding
- Trio "Jajan Pasar" Sweets
- Es Buah Nusantara

#### CHILI:

Sambal Uleg | Sambal Embe Bali | Chili Soy Sauce

#### CRACKERS

#### INCLUSIONS:

- Buffet Table
- Full Serviced Staff
- Dining Wear & Cutlery

#### ADDITIONAL:

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#### NOTE:

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## The Mediterranean

IDR 550,000/PERSON

Indian and Middle Eastern cuisines have become popular due to their unique flavors and strong spices. These dishes are also very distinctive when served at parties you host. Signature dishes such as Nasi Biryani and Ayam Bumbu Masala undoubtedly provide a distinctive touch that cannot be found in.

### APPETIZERS (CHOOSE 1):

- Vegetable Samosas with Mint Chutney
- Paneer Tikka Skewers
- Aloo Tikki Chaat
- Papdi Chaat
- Hara Bhara Kebabs
- Chicken Seekh Kebabs
- Pani Puri



### MAIN COURSE (CHOOSE 3):

- Butter Chicken
- Vegetable Biryani
- Dal Makhani
- Palak Paneer
- Chana Masala
- Rogan Josh (Lamb Curry)
- Baingan Bharta (Roasted Eggplant Curry)
- Malai Kofta
- Chicken Tikka Masala
- Aloo Gobi

### SIDES (CHOOSE 2):

- Raita (Yogurt with Cucumber and Spices)
- Mixed Vegetable Salad
- Pickle Assortment
- Papadums
- Mint and Coriander Chutney

### BREADS (CHOOSE 2):

- Naan
- Roti
- Garlic Naan
- Peshawari Naan (Stuffed with Nuts and Raisins)

### DESSERTS (CHOOSE 2):

- Gulab Jamun
- Kheer (Rice Pudding)
- Rasgulla
- Jalebi
- Gajar Halwa (Carrot Pudding)
- Mango Kulf

### BEVERAGES (CHOOSE 2):

- Mango Lassi
- Masala Chai
- Rose Sherbet
- Fresh Fruit Juice Bar

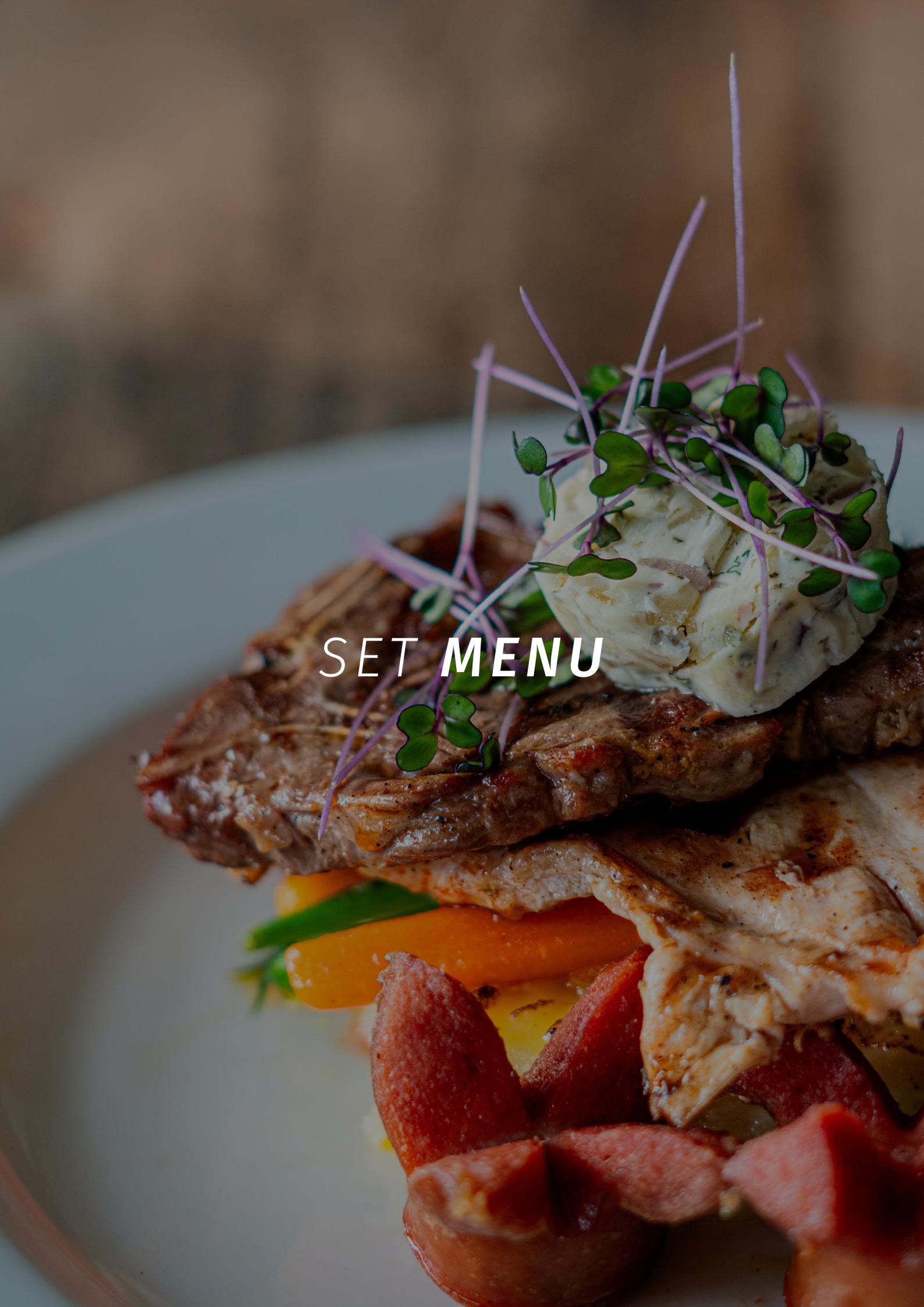
#### INCLUSIONS:

- Buffet Table
- Full Serviced Staff
- Dining Wear & Cutlery

#### ADDITIONAL:

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- Upgrade to Tiffani Chair IDR 65.000/chair
- Upgrade to Banquet Chair IDR 30.000/chair

NOTE:  
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Included with Min. order  
100 Persons



# SET MENU

## SET MENU

# Dinner Courses Set Menu

### 3 Courses

IDR 400,000/PERSON

#### SOUP (PLEASE CHOOSE 1)

- Creamy Mushroom Soup with Herb Crouton
- Clear Vegetable Soup

#### MAINS (PLEASE CHOOSE 1)

- **Australian Tenderloin Steak**  
(200gr Aging Beef Tenderloin with Fresh Bedugul Asparagus, Potato Gratin Au Mornay, Roasted Organic Cherry Tomato, Watercress & Au Jus)
- **Tuna Steak**  
(200gr Grilled Tuna With Tomato Salsa, Roasted Baby Potato With Herbs, Edamame Salad & Lemon Zest)
- **Lopodo Vegetable Pasta**  
(Fettuccini Al-dante With Roasted Garlic, Organic Cherry Tomato, Chili Flakes, Zucchini Mushroom & Herb Virgin Oil)

#### DESSERT (PLEASE CHOOSE 1)

- Warm Bread & Butter Pudding
- Chocolate Lava

\*Free Flow Mineral Water



### 5 Courses

IDR 750,000/PERSON

#### WELCOME DRINK

Sparkling Pineapple Basil

#### MISE EN BOUCHE (PLEASE CHOOSE 1)

- Citrus-tamarind Quail Egg, Coconut Yogurt Foam, and Micro Herbs
- Puff Pastry Mille-feuille with Balinese Lime, Shrimp, and Chili Gel

#### SECOND COURSE (PLEASE CHOOSE 1)

- Tomato-Red Curry Velouté with Coconut Cream
- Beef Bakso-Glaze Clear Soup, Homemade Beef Bakso Meatballs Clear Soup with Soy-ginger Glaze and Daikon

#### THIRD COURSE (PLEASE CHOOSE 1)

- Grilled Reef Fish Fillet (catch of the day) with Palm Sugar Glaze, Kaffir Lime, and Banana Blossom Salad
- Grilled Baby Corn and Mushroom with Tangy Tamarind Reduction and Sweet Potato Purée

#### MAINS (PLEASE CHOOSE 1)

- **Signature Smoked Baby Chicken**  
with Kecap Manis Glaze, Bali-style Sambal Matah, Roasted Baby Vegetables, and Garlic Oil
- **Plant-based "Gado-Gado" Rolls**, Crisp tempe and Boiled Potatoes with Peanut Sauce
- **Ribeye Rendang**  
Tender Slow-cooked Ribeye Rendang Spice Over a Velvety Coconut-emongrass Purée, with Aromatic Torch Ginger Buds

#### TRIO DESSERT PLATTER

- Coconut Crème Brûlée with Passion Fruit Gel
- Mango Sticky Rice Parfait
- Dadar Gula Jawa Roll

\*Free Flow Mineral Water or Sparkling Water



# FOOD STALL



# FOOD STALL/STATION

FOR 50 PAX / PACKAGE

A great way to enjoy a variety of dishes with crowd-pleasing flavors, the Food Stall offers trendy and entertaining options that bring energy to your event while keeping guests engaged. Featuring live cooking and an interactive experience, it creates a dynamic dining atmosphere where guests can mingle and explore different flavors.

## Live Cooking Fried Rice/Noodle

**IDR 3,500,000**

Egg  
Vegetables  
Chicken

Prawn  
Rice/Noodle

## Soto Stall

**IDR 2,500,000**

(Choose 1)

Soto Madura  
Soto Betawi  
Soto Bogor  
Soto Lamongan

## Live Cooking Maduranese Chicken Satay

**IDR 3,000,000 (200 STICKS)**

Tender Chicken Satay  
Peanut Sauce  
Sweet Soy & Chili Sauce  
Sambal  
\* Rice Cake (Lontong)

## Kambing Guling

**IDR 7,500,000**

Festive "Kambing Guling" 2 of Whole Medium Size Grilled Mutton Indonesian staple "must-have" for any special occasions served with "ketupat" rice cakes and condiments with gulai kambing soup

## Opor Ayam Tahu Telur & Ketupat

**IDR 3,500,000**

Egg  
Tofu  
Chicken

Rice Cake  
Sambal

## Sate Kambing, Gulai Kambing & Ketupat

**IDR 3,500,000**

Lamb Skewers  
Lamb Curry  
Rice Cake

## Nasi Berkat

**IDR 3,500,000**

Nasi Putih  
Nasi Kuning  
Kering Tempe

Sambel Goreng Buncis Kentang  
Perkedel  
Sayur Pepaya Muda

## Bakso Stall

**IDR 2,500,000**

Bakso is Indonesia's beloved meatball dish, known for its rich flavors, bouncy texture, and comforting warmth. Served in a savory, aromatic broth, each meatball is crafted from finely seasoned beef / Chicken, creating the perfect bite—juicy, tender, and satisfying

## Indomie Stall

**IDR 2,500,000**

Fried Noodles & Noodle Soup  
Green Vegetable  
Egg  
Chicken & Beef Sausage



# BEVERAGES STALL



# BEVERAGES STALL/STATION

## Coffee Break Station

**IDR 1,850,000**

**(FOR 50 PERSONS)**

Elevate your break time with a dedicated Coffee Break Station that blends speed, comfort, and a touch of flair. Designed for busy events, this station keeps guests energized with a choice between hot and cold coffee or tea.



### Choices:

- Hot / Iced Black Coffee
- Hot / Iced Palm Sugar Latte
- Hot / Ice Lemon Tea

### 3 CHOICES OF SNACK (MIXED OF SAVORY / SWEETS)

#### Savory:

- Butter Croissant
- Mini Egg Sandwich
- Mini Chicken Sandwich
- Mini Pizza Margarita
- Vegetable Puff Pastry (Pastel)
- Vegetable Risolle (Risoles)
- Macaroni Schotel

#### Sweet:

- Banana Bread
- Panda Crepe with Coconut (Dadar Gulung)
- Mini Fruit Tartlet
- Chocolate Eclair
- Mango Pudding

#### EQUIPMENT & SETUP

- Coffee Cart
- Commercial espresso machine & coffee grinder (3500 Watt)
- Milk steamer, refrigerator for milk/cream, ice, blender for iced drinks
- Serve in with appropriate branded cup sizes
- Service Staff & Barista

# BEVERAGES STALL/STATION



## Boba Tea Stall

**IDR 1,750,000**

**(FOR 30 PERSONS)**

Trendy stall bubble tea with customizable sweetness levels and toppings. Includes standard and signature drinks.

### Classic Milk Tea:

- Tapioca Pearl with Black Tea

### Flavored Milk Teas:

- Taro
- Matcha
- Brown Sugar Milk Tea

### Fruit Teas:

- Strawberry Lychee
- Mango Peach

### Topping:

- Boba
- Nata de coco
- Jelly

### EQUIPMENT & SETUP

- Tea brewers, shaker jars
- Ice cubes
- Tapioca pearl cooker and draining station
- 30 cups with lids and straws
- Personalized menu board
- Staffing

## Turkish Coffee Station

**IDR 1,750,000**

**(FOR 30 PERSONS)**

Turkish Coffee (strong, finely ground, brewed in cezve) which provides entertainment for guests.

### Include:

- Turkish Coffee Stall
- 50 pieces of branded serving cups
- Cezves & Portable burner
- Barista & Staff



# GOURMET MEAL BOX



# HAFLA MEAL BOX



A versatile option featuring flavorful mains paired with signature rice dishes. Ideal for any event - from corporate lunches and conferences to weddings and social gatherings. Prepared with quality ingredients, balanced portions, elegant box and elegant - for easy pickup or delivery.

## Hafla Meal Box

### Rice:

- Steamed Jasmine Rice
- Yellow Tumeric Rice
- Coconut Rice
- Red Rice

### Noodles (with vegetables & egg):

- Stir Fried Egg Noodles
- Stir Fried Vermicelli
- Stir Fried Flat Rice Noodles

### Chicken:

- Aromatic Chicken Galangal
- Chicken Betutu
- Chicken Curry
- Chicken Satay
- Chicken Sisit (Mild Shredded Chicken)
- Green Chili Chicken (spicy)

### Beef:

- Beef Rendang
- Sweet & Sour Beef Jerky
- Beef Black Pepper
- Beef Satay Maranggi
- Beef Rica-Rica (spicy)

### Seafood:

- Seafood Omelette
- Crispy Prawns
- Prawn Balado (mild)
- Fish Satay Lilit
- Crispy Fish
- Fish Black Pepper
- Grilled Jimbaran Fish

### Egg/Sides:

- Egg Roulade
- Egg Balado (spicy)
- Egg Pindang (sweet soy sauce)
- Potato Frikadel
- Potato Balado
- Corn Frikadel

### Vegetables:

- Stir Fried Long Beans
- Stir Fried Mixed Vegetables
- Urap Vegetables
- Fresh Lalapan Vegetables
- Sweet Soy Soybean Cake
- Salt Pepper Tofu
- Stuffed Vegetables Tofu

## Hafla A

IDR 30,000/BOX

1 Rice  
1 Noodles  
1 Chicken  
1 Vegetables  
with Crackers & Sambal

## Hafla C

IDR 70,000/BOX

1 Rice  
1 Noodles  
1 Chicken / Seafood / Beef  
1 Sides  
1 Vegetables  
with Crackers & Sambal

## Hafla B

IDR 40,000/BOX

1 Rice  
1 Noodles  
1 Chicken  
1 Sides  
1 Vegetables  
with Crackers & Sambal

## Hafla D

IDR 80,000/BOX

1 Rice  
1 Noodles  
1 Chicken  
1 Seafood  
1 Beef  
2 Sides  
1 Vegetables  
with Crackers & Sambal  
Include Fresh Fruit/Pudding

Upgrade for natural  
bamboo box, ribbon  
and personalized  
message card  
at IDR 10.000++/box

# HALWA SNACK BOX



Jajan Pasar is a traditional assortment of Indonesian snacks, often served at special occasions, ceremonies, or as everyday treats. Jajan Pasar is cherished for its rich flavors, variety, and the cultural significance it holds in Indonesian culinary traditions.

All the sweets we served with bamboo tray and banana leaves.

## TRADITIONAL INDONESIAN HALWA SNACK BOX:

### Standard

**IDR 25,000/BOX**

2 Choices of Jajan Pasar,  
Peanuts  
Include : Mineral Water

### Fancy

**IDR 30,000/BOX**

3 Choices of Jajan Pasar,  
Peanut

### Premium

**IDR 40,000/BOX**

2 Choices of Jajan Pasar,  
Mini Sandwich  
Peanuts/ Cookies

## TRADITIONAL INDONESIAN HALWA SNACK EVENTS PACKAGE:

### Package A

**IDR 500,000/50 PCS**  
(3 Choices)

#### SWEET CHOICES:

- Dadar gulung
- Onde-onde
- Risoles
- Pastel
- Lak-lak
- Lupis

#### COOKIES CHOICES:

- Butter Cookies
- Chocolate Chips

### Package B

**IDR 950,000/100 PCS**  
(5 Choices)

#### SAVORY CHOICES:

- Nagasari
- Klepon
- Wajik
- Lemper Ayam
- Kue Sus

### Package C

**IDR 1,850,000/200 PCS**  
(5 Choices)



# TRADITIONAL TUMPENG CELEBRATION

Tumpeng rice, or simply "Tumpeng," is a traditional Indonesian dish that features a large, cone-shaped mound of rice, typically yellow rice (nasi kuning) or plain white rice, surrounded by an assortment of side dishes. The cone shape of the rice represents a holy mountain, symbolizing gratitude and prosperity. Tumpeng is often used in ceremonies, celebrations, and important events, such as birthdays, anniversaries, and communal gatherings. The dish is both a cultural and culinary symbol in Indonesia, representing unity and togetherness.

Pax	Price	Dishes
10 - 15	IDR 450,000	5
20 - 25	IDR 950,000	5
30 - 35	IDR 1,150,000	7
Up to 50	IDR 1,850,000	7

## Choice of Side Dishes

### CHOICE OF RICE:

- Nasi Kuning (Yellow Rice)
- Nasi Putih (Stemed Rice)

### CHOICE OF NOODLE:

- Mie Goreng
- Bihun Goreng

### CHOICE OF MEAT:

- Ayam Goreng
- Ayam Bakar
- Sambal Goreng Kentang Ati
- Ikan Asin Balado

### CHOICE OF EGG:

- Telur Rawis
- Telur Balado
- Telur Pindang

### CHOICE OF SIDES:

- Perkedel Kentang
- Kering Tempe
- Tahu Bacem
- Tempe Bacem
- Urap

Include : Sambal, Crakers, Garnish & Ribbon and Greeting Card



# TRADITIONAL TUMPENG CELEBRATION

## TUMPENG MINI CHOICES:

### Mini A

IDR **30,000** /pax  
(3 Choices)

### Mini B

IDR **40,000** /pax  
(3 Choices)

### Mini C

IDR **45,000** /pax  
(3 Choices)

### Mini D

IDR **50,000** /pax  
(3 Choices)

#### MENU CHOICES:

##### CHICKEN (CHOOSE 1):

- Crispy
- Goreng
- Goreng Laos
- Suwir
- Bakar
- Bumbu Bali
- Bumbu Rujak
- Bumbu Kecap
- Bumbu Kuning

##### FRIED (CHOOSE 1):

- Kering Tempe
- Kering Kentang
- Orek Tempe / Tahu
- Orek Telur

##### NOODLE (CHOOSE 1):

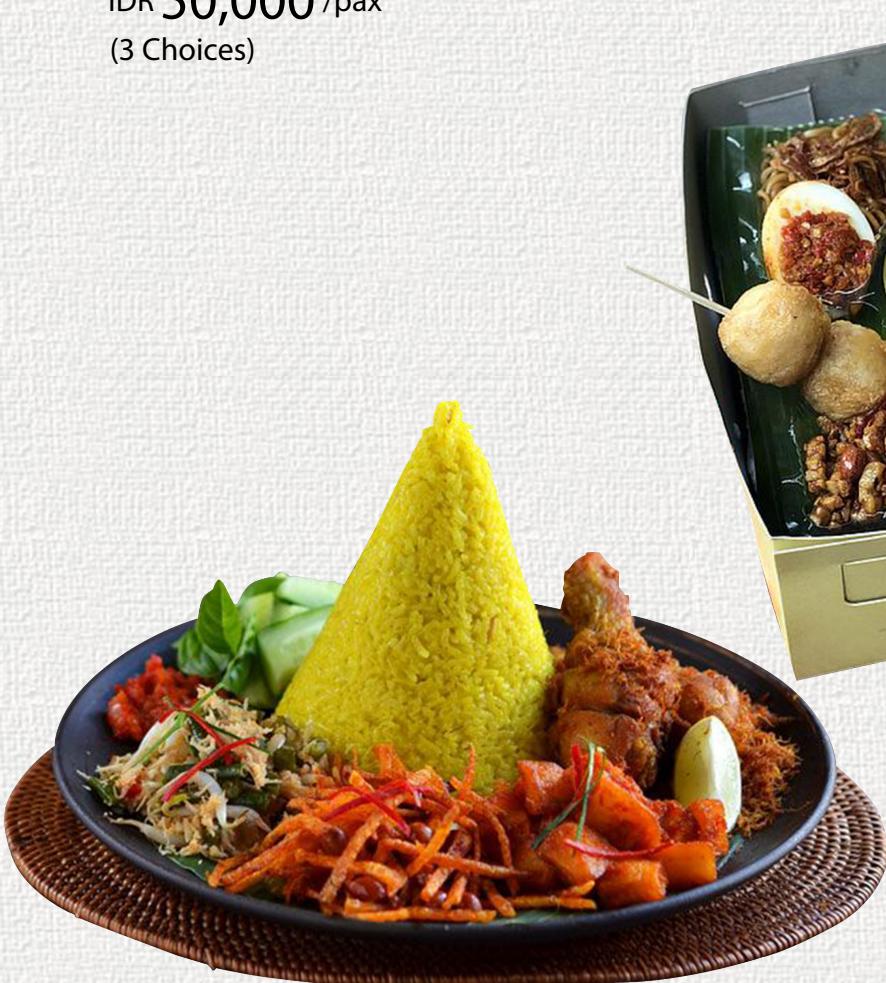
- Mie Goreng
- Bihun Goreng

##### VEGETABLE (CHOOSE 1):

- Urap
- Trancam
- Tumis Wortel Buncis

##### SIDES (CHOOSE 1):

- Perkedel
- Sambal Goreng Kentang
- Telur Bumbu Bali



# AQIQAH PACKAGE

## Aqiqah Buffet (STANDARD)

**IDR 5.750.000 /PAX**

UP TO 60 PAX

300 pcs Lamb Satay  
60 portions Lamb Curry  
60 portions Steamed Rice  
60 pcs Pudding or Fruit Salad

Condiments:  
Pickles, Crackers, Satay Sauce  
Sambal & Spicy Sweet Soy Sauce  
Include Mineral Water

## Aqiqah Buffet (PREMIUM)

**IDR 7.750.000 /PAX**

UP TO 60 PAX

300 pcs Lamb Satay  
60 portions Lamb Curry  
60 pcs Roasted Chicken Masala  
60 portions Steamed Rice  
60 portions Herbs Biryani Rice  
60 pcs Pudding  
60 pcs Fruit Salad  
60 pcs Baklava

Condiments:  
Pickles, Crackers, Satay Sauce  
Sambal & Spicy Sweet  
Soy Sauce

\*Include Turkish Mint Tea  
and Mineral Water



# MEALS OF MERCY

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## Meal of Kindness

Meal of Kindness is a volunteer-driven initiative that delivers warm, halal meals with dignity and respect, turning everyday generosity into nourishing support for those in need.

### Package A IDR 20,000/BOX

Steamed Rice with Fried Chicken, Fresh Vegetables & Sambal.



### Package B IDR 30,000/BOX

Steamed Rice with Grilled Chicken, Fresh Vegetables & Sambal. Comes with fresh fruits and mineral water.





REPUBLIK INDONESIA  
(REPUBLIC OF INDONESIA)  
جمهوریه اندونیسیا

SERTIFIKAT HALAL  
(HALAL CERTIFICATE)

## شهادة الحلال

Nomor Sertifikat  
Certificate Number

ID33110000214311629

رقم الشهادة

Berdasarkan keputusan penetapan halal produk Majelis Ulama Indonesia nomor :  
Based on the decree to stipulating halal products of the Indonesian Council of Ulama :

استناداً على قرار مجلس العلماء الإندونيسي عن تحديد الحلال للمنتجات :

KH-SD-538/DP-MUI/XII/2021 Tanggal 29 Desember 2021

Jenis Produk Type of Product	Katering	نوع المنتج
Nama Produk Name of Product	-Terlampir / As Attached-	اسم المنتج
Nama Pelaku Usaha Name of Company	PT. Frontera Hospitality Service	اسم الشركة
Alamat Pelaku Usaha Company's Address	Jalan Raya Canggu No. 7x Tibubeneng Kuta Utara, Badung, Bali Indonesia	عنوان الشركة
Diterbitkan di Jakarta pada Issued in Jakarta on	30 Desember 2021	أصدرت الشهادة بجاكرتا في
Berlaku sampai dengan Valid until	30 Desember 2025	مسارية المفعول حتى

telah memenuhi ketentuan perundang-undangan  
Has complied with the provision of laws and regulations  
قد استوفت أحكام التشريع

KEPALA  
BADAN PENYELENGGARA JAMINAN PRODUK HALAL  
HEAD OF HALAL PRODUCT ASSURANCE BODY

رئيس وكالة ضمان المنتجات الحلال



Muhammad Aqil Irham

Dokumen ini telah ditandatangani secara elektronik menggunakan sertifikat  
elektronik yang diterbitkan oleh Balai Sertifikasi Elektronik, BSEN





### CONTACT US!

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