



BULAN MADU DINNING

Steak Romance Experience

6 PM - 10 PM

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STEAK ROMANCE EXPERIENCE

An Evening of Love, Crafted to Be Remembered

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Discover the art of exceptional steak dining at Bulan Madu, where premium cuts, refined flavours, and elegant presentation come together in an intimate romantic setting.

From perfectly grilled steaks and rich, handcrafted sauces to thoughtfully curated accompaniments, every dish is created to turn an ordinary evening into something extraordinary.

Whether you are celebrating a honeymoon, an anniversary, or simply the joy of being together, let every bite bring you closer and every moment become a beautiful memory.

At Bulan Madu, love is the occasion, and every dinner tells a story.

STEAK ROMANCE EXPERIENCE

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À LA CARTE STEAK

Individually crafted steaks, made for memorable evenings.

The Eternal Love Surf & Turf mb7 Signature 1.190K

Grilled beef tenderloin and lobster tail, saffron potato purée, seasonal vegetables, and champagne-style butter sauce.

The Lover's Tenderloin mb7 844 K

Beef tenderloin, silky potato purée, glazed baby carrots, sautéed mushrooms, and classic red wine jus.

Forest Mushroom Steak mb7 817 K

Grilled sirloin, creamy wild mushroom sauce, truffle potato purée, and buttered green vegetables.

The Midnight Ribeye mb7 802 K

Char-grilled ribeye, creamy green peppercorn sauce, fondant potato, and butter-glazed vegetables.

Bali Romance Steak mb7 775K

Grilled sirloin, Balinese shallot and lemongrass butter, turmeric potato purée, charred seasonal vegetables, and a light beef jus.

Coconut & Kecombrang Thermidor 773K

French cream sauce, a touch of coconut cream, kecombrang, and golden cheese gratin, Turmeric Potato Purée.

À LA CARTE STEAK

BULAN MADU DINNING

SWEETNESS

Midnight Chocolate Symphony 145 K

Dark chocolate fondant with a warm molten center, vanilla gelato, chocolate soil, and raspberry coulis.

Bali Golden Sunset 145 K

Silky coconut panna cotta infused with vanilla, served with mango and passion fruit gel, fresh tropical fruit, and a delicate coconut tuile.

Eternal Love Citrus Tart 145 K

Delicate lemon and yuzu tart with silky citrus curd, lightly torched Italian meringue, berry coulis, and fresh seasonal berries.

SWEETNESS

BULAN MADU DINNING

THE ROMANTIC ESCAPE

An Intimate Dining Experience for Two

Let the evening unfold through a thoughtfully curated culinary journey, created for couples who wish to celebrate love in its most beautiful form.

Begin with a refreshing welcome drink, savour a beautifully prepared starter, and enjoy two exquisite steak selections accompanied by carefully crafted sauces and seasonal accompaniments. Conclude your evening with a decadent dessert to share, creating a sweet final note to a memorable night.

Presented with romantic candlelight and a personalized message card, every detail is designed to make your time together feel truly special.

Because the most beautiful memories are made when we slow down, savour every moment, and share it with someone we love.

STEAK ROMANCE DINNER FOR TWO

The Romantic Escape 1.455k

Two glass of Wine red/white

A refreshing to begin your evening

Starter to Share - Bali Tuna Tartare

Fresh tuna, avocado, citrus dressing, crispy rice.

Main Course - Two Steaks of Your Choice

Choose from Bali Romance Steak, Forest Mushroom Steak, or The Lover's Tenderloin. Premium upgrades available.

Dessert to Share - Chocolate Fondant

Warm chocolate cake, vanilla gelato, berry coulis.

THE ROMANTIC ESCAPE

BULAN MADU DINNING

RED WINE

Montado Tempranillo	IDR 700 K / 140 K
Tall Horse Pinotage	IDR 750 K / 190 K
Obikwa Pinotage	IDR 900 K / 200 K
Obikwa Merlot	IDR 900 K / 200K
Cheteau Los Boldos Tradition Carmenerre	IDR 950 K
Cheteau Los Boldos Tradition Cabernet Sauvignon	IDR 950 K
Naderburg The Wine Master Pinotage	IDR 950 K
Naderburg The Manor House Cabernet Sauvignon	IDR 1.350 K
Chateau Haut - Pezat St. Emilion Grand Cru	IDR 3.350 K
Chateau Palais Cardinal St. Emilion Grand Cru	IDR 3.350 K
Les Cinq Pattes Bordeaux Rouge	IDR 950 K
Nobody's Hero Pinot Noir	IDR 1.550 K

WHITE WINE

MONTADO VERDEJO CHARDONNAY//	IDR 750 K / 180 K
OBIKWA SAUVIGNON BLANC//	IDR 900 K / 200 K
CHETEAU LOS BOLDOS TRADITION SAUVIGNON BLANC/	IDR 950 K
CHETEAU LOS BOLDOS TRADITION CHARDONNAY/	IDR 950 K
NEDERBURG THE WINE MASTER SAUVIGNON BLANC/	IDR 950 K
LES CINQ PATTES BORDEAUX BLANC/	IDR 1.000 K
NOBODY'S HERO SAUVIGNON BLANC/	IDR 1.350 K

ROSÉ WINE

TALL HORSE PINOTAGE ROSÉ	IDR 750 K / 180 K
MONTADO ROSÉ TEMPRANILLO	IDR 750 K / 180 K

SPARKLING WINE & CHAMPAGNE

NEDERBURG CUVÉE BRUT. WESTERN CAPE	IDR 1.000 K / IDR 205 K
OBIKWA CUVÉE BRUT. WESTERN CAPE	IDR 1.100 K / IDR 205 K
MOET & CHANDON IMPERIAL BRUT	IDR 3.150 K
GASTON DECLOS BRUT A CELLES SUR OURCE	IDR 2.550 K

RED WINE

BULAN MADU DINNING

SIGNATURE COCKTAIL

Sangriamora IDR 180 K

Red wine, hennessy cognac, tropical fruits, cinnamon stick.

Pineappletini IDR 140 K

Vodka, sweet vermouth, pineapple juice, sweet sour.

Tjampuhan Sour IDR 125 K

Whiskey, sweet sour, egg white.

G N T IDR 130 K

Gin, sweet sour topped tonic water.

CLASSIC COCKTAIL

Mojito: Classic, Mango, Strawberry IDR 140 K

Bacardi white rum, mint leaves, sweet sour, topped with soda water.

Long Islands IDR 175 K

White rum, dry gin, tequila, triple sec, vodka, sweet sour, topped with coke.

Gin Fizz IDR 140 K

Dry gin, sweet sour, egg white, topped with soda water.

Negroni IDR 165 K

Dry gin, campari, martini rosso.

Caipirinha IDR 135 K

Bacardi white rum, simple syrup, lime juice.

Caipiroska IDR 135 K

Absolut vodka, simple syrup, lime juice.

Daiquiri: Classic, Melon, Watermelon Strawberry IDR 130 K

Bacardi white rum, lime juice, simple syrup.

Classic Margarita IDR 145 K

Espolon Tequila, triple sec, sweet sour.

Espresso Martini IDR 145 K

Absolut Vodka, coffee liqueur, espresso, simple syrup.

Classic Martini IDR 175 K

Grey goose vodka or tanqueray gin, dry vermouth.

Aperol Spritz IDR 175 K

Aperol, sparkling wine, fresh orange, topped with soda water.

SIGNATURE COCKTAIL

