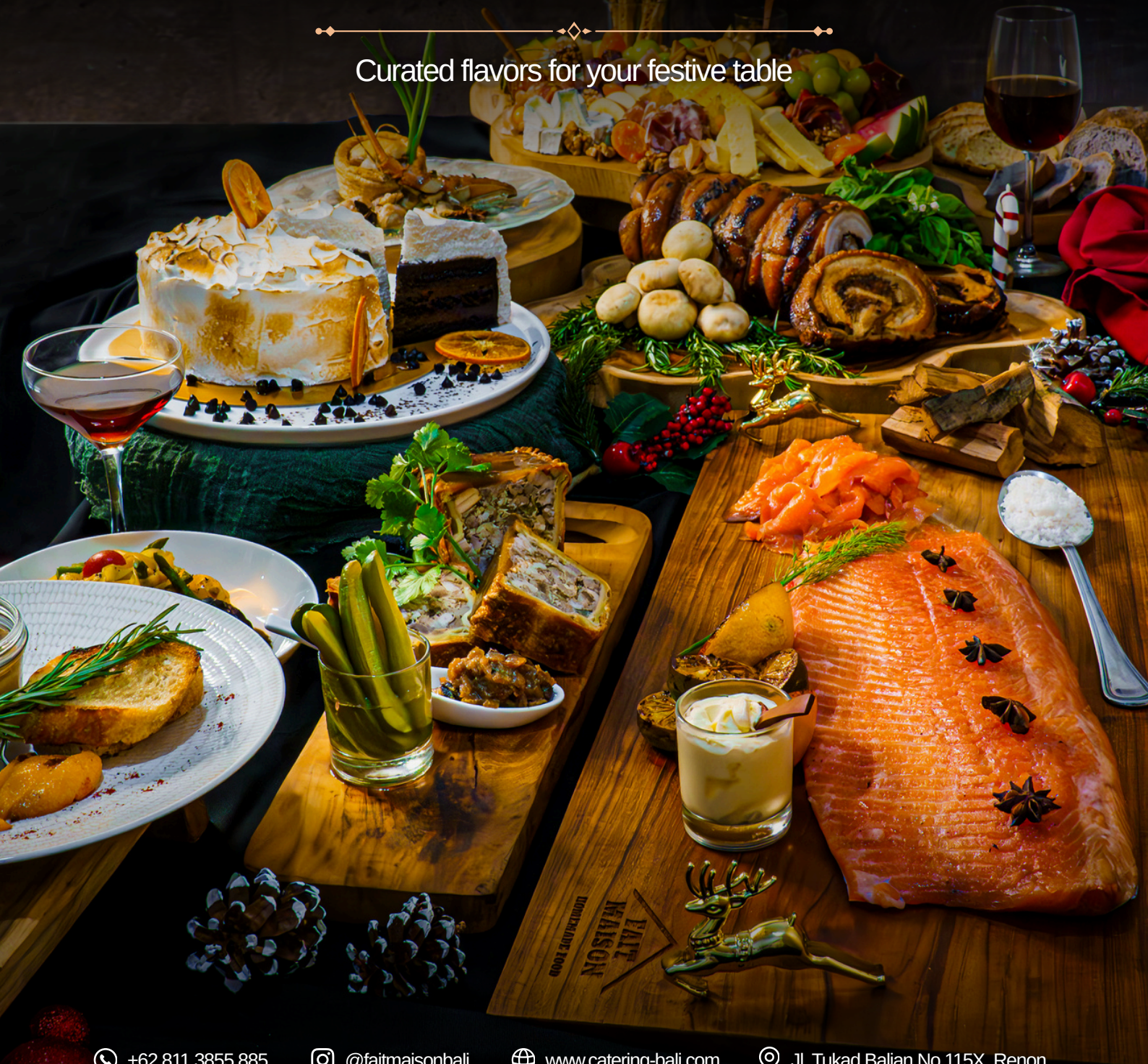




Gather & Feast CHRISTMAS EDITION

Curated flavors for your festive table



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Jl. Tukad Balian No.115X, Renon,
Denpasar, Bali

Gingerbread House

DECORATING KIT

A charming blend of childhood laughter and nostalgic delight. Each set includes beautifully baked gingerbread pieces, royal icing, and decorative sweets — everything you need to design your own Christmas masterpiece.

For display use only.



Rp 285K /set



Christmas Cookies

DECORATING KIT

Whimsical and delightful — freshly baked butter and ginger cookies await your creative touch. With colorful royal icing and sprinkles, each piece becomes a canvas for festive imagination.



Rp 140K / set

PÂTÉS EN CROÛTE

Pâté en Croûte

PORK & WILD MUSHROOMS

Rich and rustic, this traditional French pâté en croûte features slow-cooked pork and earthy wild mushrooms encased in buttery crust. A beautiful balance of deep flavors and homely comfort, perfect for winter celebrations.

Chef's tips: To be served cold with lettuce and chutney.

Pâté en Croûte

VOLAILLE & DRY FRUITS

A classic French terrine wrapped in golden pastry — tender poultry blended with aromatic spices and sweet dried fruits.

Chef's tips: To be served with apple chutney.

GOURMET ENTRÉES

Saumon Fumé

The greatest Fait Maison signature — delicately Tasmanian smoked salmon using organic applewood from Java. Silky, refined, and full of depth, it brings a touch of French elegance to your holiday table.

Chef's tips: To be served with lemon cream cheese, toast, English muffins, or blinis.



GOURMET ENTRÉES

Foie Gras Parfait, PEACH & SHALLOT

A luxurious parfait of foie gras and Pekin duck liver, paired with prime peach tea-infused liqueur. Smooth, rich, and beautifully balanced — a taste of indulgence to begin your festive meal.

Chef's tips: To be served with toasted rye bread and peach chutney.



GOURMET ENTRÉES

Bouchée de la Mer

“SEAFOOD VOL-AU-VENT”

Crisp puff pastry filled with a medley of selected fresh seafood in a delicate, rich, and creamy sauce. A taste of ocean luxury wrapped in buttery layers — festive, elegant, and truly special.



MAIN DISHES

Prime Australian Beef Cheeks

BRAISED IN SHIRAZ & CABERNET

Melt-in-your-mouth beef cheeks slow-cooked sous-vide in red wine for hours — smooth, hearty, and deeply comforting. The kind of dish that fills the room with warmth and the heart with joy.

Chef's tips: To be served with pasta or gratin of potato.



MAIN DISHES

Porchetta

FAIT MAISON STYLE

Succulent rolled pork belly with Fait Maison's signature stuffing of pork, basil, and mushrooms, finished with a crisp crackling skin. An Italian classic with a French touch — festive, aromatic, and made for sharing.

Chef's tips: To be served with mushroom & morel sauce, "Périgourdine" sauce (foie gras & truffle), or wine cellar sauce, and braised root vegetables.



DESSERTS

Orange Chocolate

“SNOW WHITE” CAKE

Light and dreamy — zesty orange meets rich chocolate in a refined and festive creation. A delicate harmony of flavors that captures the sweetness of the season.



Festive

GRAZING PLATTER

A celebration of flavor, beauty, and togetherness. From premium, carefully selected artisanal cheeses and charcuterie to fresh fruits, chutneys, and homemade sourdough breads, every detail is designed to bring warmth and elegance to your festive table.

Perfect for cozy dinners, villa gatherings, or as a centerpiece of joy shared among friends.



Fait Maison Specials

Pâtés en Croûte

- Pâté en Croûte Volaille & Dry Fruits (6 portions) Rp 350K
- Pâté en Croûte Pork & Wild Mushrooms (6 portions) Rp 500K
- Pâté en Croûte Volaille (16 portions) Rp 1,210K
- Pâté en Croûte Pork (16 portions) Rp 1,650K

Gourmet Entrées

- Saumon Fumé (per 100gr) Rp 120K
- Foie Gras Parfait, Peach & Shallot (120gr) Rp 160K
- Tourte Paysanne à la Truffe Rp 100K

A rustic country-style pie filled with cabbage, leeks, bacon, and rich cheesy béchamel, elevated with truffle for an irresistible aroma.

Chef's tips: To be served with fresh lettuce.

- Bouchée de la Mer Rp 150K

Main Dishes

- Beef Cheeks Braised in Wine (1 portion) Rp 250K
- Confit ½ Duck (~1kg / 2 portions) Rp 250K
- Porchetta FM's Style (~180gr / 1 portion) Rp 185K
- Porchetta Family Size (~3kg / ~15 portions) Rp 850K / kg

Crispy-skinned duck confit — tender, flavorful, and cooked to perfection in its own fat.

Signature Sauces

- Mushroom & Morel Sauce (2 portions) Rp 80K
- Périgourdine Sauce (Foie Gras & Truffle) (2 portions) Rp 100K
- Wine Cellar Sauce (2 portions) Rp 80K

Earthy, creamy, and rich — the perfect companion for roasted meats and grilled dishes.

Luxurious and aromatic — an indulgent complement to festive roasts.

A deep, velvety Shiraz and Cabernet reduction that enhances every bite.

Desserts

- Baked Alaska (6–8 portions) Rp 360K
- Orange Chocolate "Snow White" Cake (6–8 portions) Rp 360K

Cheese & Grazing Platters

Size	Cheese Platter	Grazing Platter	Perfect For Sharing
Petite	Rp 850K	Rp 1,100K	5–6 guests
Moyenne	Rp 1,600K	Rp 2,000K	10–12 guests
Grande	Rp 2,500K	Rp 3,300K	18–22 guests
Super Grande	Rp 3,100K	Rp 4,400K	25–30 guests

Extra Options

- Apple chutney Rp 50K
- 100gr lemon cream + 6 English muffins Rp 100K
- Peach chutney Rp 50K
- Fait Maison rye bread Rp 30K
- Garlic fresh pappardelle pasta (2 portions) Rp 35K
- Creamy gratin of potato (2 portions) Rp 70K
- Braised root vegetables Rp 50K