



**QUEEN'S**  
CATERING - BALI

Jl. Raya Seminyak No.1/73, Seminyak, Kec. Kuta,  
Kabupaten Badung, Bali 80361

Best Host for all occasion

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## a. Indonesian Cuisine

Some popular Indonesian dishes such as nasi goreng, gado-gado, satay, and soto are ubiquitous in the country and are considered national dishes. The official national dish of Indonesia is tumpeng, chosen in 2014 by Indonesian Ministry of Tourism and Creative Economy as the dish that binds the diversity of Indonesia's various culinary traditions.





## b. Indian Cuisine

Indian cuisine consists of a variety of regional and traditional cuisines native to India. Given the diversity in soil, climate, culture, ethnic groups, and occupations, these cuisines vary substantially and use locally available spices, herbs, vegetables, and fruits.





## c. Lebanese / Middle Eastern Cuisine

Lebanese cuisine is the culinary traditions and practices originating from Lebanon. It includes an abundance of whole grains, fruits, vegetables, fresh fish and seafood. Poultry is eaten more often than red meat, and when red meat is eaten, it is usually lamb and goat meat. Dishes include copious amounts of garlic and olive oil, and dishes are often seasoned with lemon juice. Chickpeas and parsley are also staples of the Lebanese diet.





# d. European Cuisine (Italian, French & Many more)

European cuisine comprises the cuisines of Europe including the cuisines brought to other countries by European settlers and colonists. Sometimes the term "European", or more specifically "continental" cuisine, is used to refer more strictly to the cuisine of the western parts of mainland Europe.





## e. Asian Cuisine (Chinese, Thai, Mangolian)

Asian cuisines, by region. A cuisine is a characteristic style of cooking practices and traditions, usually associated with a specific culture or region. Asia, being the largest, most populous and culturally diverse continent, has a great diversity of cuisines associated with its different regions.





## e. Vegan, Vegetarian, Gluten Free

Vegetarian cuisine is based on food that meets vegetarian standards by not including meat and animal tissue products (such as gelatin or animal-derived rennet). Lacto-ovo vegetarianism (the most common type of vegetarianism in the Western world) includes eggs and dairy products (such as milk and cheese without rennet). Lacto vegetarianism includes dairy products but not eggs, and ovo vegetarianism encompasses eggs but not dairy products.





Culinary enthusiasts and food experts with  
World Class Service by Queens Catering Bali.

for more informations

contact us :

+62 816 942 942

THANK YOU.