



# The St. Regis Bali Sunday Brunch

12:00 PM TO 3:00 PM

## AMUSE-BOUCHE

Leek – potato espuma, river lobster ragout

## Served at the table

### FRESHLY BAKED FROM THE OVEN

Croissant, Danish pastries and bread, soft butter and preserves

### HEALTHY FAVORITE

Homemade frozen smoothie bowl of dragon fruit, banana, raspberry, chia seed, granola, coconut candy

### SELECTION OF HOMEMADE CURED, SMOKED AND FISH TERRINE

Aka miso - lemon cured swordfish toro

Kingfish pastrami

Cured and smoked yellowfin tuna

Smoked salmon - toasted almond rillettes

Barramundi fish head terrine

Served with homemade pickles, herb salad, Dijon mustard

## Broth

Crustacean dumplings – Asian flavored crustacean bisque

## Entrée

Sashimi new interpretation, ponzu, scallion, pickled ginger coulis,  
yuzu kosho sorbet

Fresh fish marrow, lime

Miso cured swordfish belly, crispy fish skin, garden herbs, avocado, coconut yoghurt

Salmon confit, vegetable noodle, sesame dressing

Yellowfin tuna tartare, crispy potato crumble, lemon - truffle dressing

Char-grilled octopus tentacle, hummus, almond - pepper salsa, coconut yoghurt

## Duck Foie Gras

Pan seared duck foie gras, orange – butternut velvet, vanilla milk foam

Shaved foie gras tataki, wagyu beef tartare, brioche

“Lumpia” foie gras – prawns, pineapple sambal

Foie gras, smoked duck breast, shimenji, enoki mushroom, caramelized onion bouillon

## Showcased at the table

Free range chicken ballotine, braised leek – green asparagus, natural jus

Whole roasted Black Angus beef striploin, seasonal mushrooms,  
roasted baby potato, red wine meat jus

Seasonal selection of artisanal cheeses - soft and semi-hard  
served with fig chu tney and walnut bread

# À la carte

## PASTAS AND GRAINS

Seafood linguine, white wine butter sauce

Butternut gnocchi, potato, mushroom crumble, parmesan emulsion

Homemade strozzapreti, calamari bolognese

Homemade garganelli, mussel's sauce

Miso risotto, scallop, lemongrass

Ricotta cheese tortellini, spinach

## LAND AND SEA

Black Angus beef fillet, lobster tail, potato – king oyster mushroom ragout, natural meat jus

Lamb chop, smoked eggplant sambal, spices lamb jus

Soy glazed yellowfin tuna cheek, oxtail ragout, crispy potato

Bamboo lobster - mushroom au gratin

Rossi snapper fillet, cauliflower mousseline, vegetable crumble, artichoke, vegetable jus

# À la carte

## DESSERT

*Pineapple / exotic fruit / wild honey / sea sal*

Caramelized honey pineapple, exotic fruits snow egg, piña colada sorbet,  
honey – sea salt espuma

*Valrhona chocolate / peanut / raspberry*

Araguani chocolate mousse, chocolate – peanut biscuit, chocolate jelly,  
raspberry meringue, caramelized peanut crumble,  
chocolate peanut butter ice cream

*Bali coffee / Valrhona chocolate Gianduja / hazelnut*

Bali coffee soufflé, Gianduja – coffee velouté, insomnia ice cream

# Beverage

## FRESHLY SQUEEZED VITAMIN DRINKS

Apple and celery	Orange
Watermelon	Mango
Rockmelon	Pineapple
Starfruit with lime syrup	Strawberry

## JUICE AND ICE TEAS

*Cranberry Juice*

*V8 Juice*

*St. Regis Ice Tea*

Black tea, passion fruit, almond, coconut syrup

*Lychee Ice Tea*

Black tea, lychee fruit, lychee syrup

## SMOOTHIES

Mixed berries	Banana
Fresh strawberries	Passion fruit
Papaya and lime	Apple and cinnamon

# Beverage Package

*Inclusive of sparkling wine, selection of wines, cocktails & mocktails  
Additional IDR 1,450,000 net per person*

## Cocktails

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Bloody Mary

*Vodka, tomato juice*

Vodka Martini

*Vodka, dry vermouth*

Long Island Ice Tea

*Vodka, light rum, gin, Tequila, triple sec, sour mix, coke*

Cosmopolitan

*Vodka, triple sec, fresh lime, cranberry juice*

Mojito

*Light rum, brown sugar, mint leaves, lime, club soda*

Raspberry Mousseaux Margarita

*Sparkling wine, Cointreau, tequila, raspberry*

Vanilla Lychee Daiquiri

*Rum, lychee liquor, vanilla, pineapple juice, lychee juice*

## Mocktails

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Mango Tango Mojito

*Coconut syrup, lime, mango juice, soda*

Passion in Exotique Fruits

*Mango juice, orange juice, passion fruit syrup*

# Wines

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## Sparkling

Charles de Fère Brut, Jean Louis, France

*Blanc de Blancs*

## White

Chateau Ste Michelle, Washington State, USA

*Chardonnay*

Bodegas Protos, Rueda Spain

*Verdejo*

## Red

Clarendelle, Bordeaux, France

*Merlot, Cabernet Sauvignon & Cabernet Franc*

Penfolds 'Koonunga Hill', Australia

*Shiraz*

*The St. Regis Bali Resort*

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