



The St. Regis Bali Brunch

12:00 PM to 3:00 PM



Please scan the QR Code
for the Digital Menu.

ST REGIS
BALI

Served at The Table

AMUSE-BOUCHE

River lobster ragout, potato - leek espuma, avruga pearl

FRESHLY BAKED FROM THE OVEN

Croissant, danish pastries and bread, soft butter and preserves

HEALTHY FAVORITES

Homemade overnight muesli bowl, berries, granola, acai sorbet, yogurt espuma

SELECTION OF HOUSE MADE CURED, SMOKED AND CHARCUTIERE

Gochujang beef tartare- dry egg yolk

Cured - smoked yellowfin tuna

Smoked salmon rillettes, dill - cream cheese

- Salami Milano
- Parma ham
- Beef bresaola

*Served with homemade pickles, dijon mustard, horseradish,
baby romaine and rocket salad*

À la Carte

BROTH

Crustacean dumplings - Asian flavored crustacean bisque

Shaved wagyu beef, oxtail ragout, soft egg, nutmeg infused oxtail broth

ENTRÉE

“Sashimi” tuna, salmon, poached sweet prawns, pickled ginger, wasabi and soyu

Floating fish marrow, tomato - lavender consume, espuma

Iberico ham - melon, citrus - vanilla vinaigrette, balsamic pearls

Yellow fin tuna tartare in sambal matah, coconut coulis, ginger flower sorbet

Cured scallop crudo, edamame, jicama, miso-onion coulis, yuzu gel

Poached free cage range egg, braised savoy cabbage, country ham, truffle hollandaise

Grilled octopus and carpaccio, smoked tomato salsa, garlic coulis, cilantro emulsion

DUCK FOIE GRAS

Pan seared duck foie gras, red cabbage - onion espuma, raspberries - orange coulis

Foie gras pot-au-feu, mushroom dumpling, caramelized onion bouillon

Showcased at The Table

A specialty meat carving experience with premium cuts, served tableside with seasonal accompaniments. Each serving is a delightful surprise.

Seasonal selection of artisanal cheese - soft and semi hard served with fig chutney and walnut bread

À la Carte

PASTAS AND GRAINS

Seafood linguine tossed in a white wine butter sauce

Potato gnocchi, dry aged Wagyu beef, creamy blue cheese

Homemade strozzapreti, beef - mushroom ragout

Pumkin and sage ravioli, walnut butter sauce, parmesan foam

Spinach and ricotta cheese tortellini, sundried tomato, basil and parmesan sauce

LAND AND SEA

Surf and turf - Wagyu beef D rump, lobster vol-au-vent,
fermented onion hollandaise, truffle jus

Rack of lamb, capsicum and chickpea puree, rosemary infused lamb jus

Chinese braised pork belly, soft panko fried egg yolk, pork crackling

Scallop, sweet corn - lemongrass puree, putren and curry emulsion

Grilled swordfish, green pea and yogurt puree, garlic and oregano vinaigrette

Cajun tuna steak, puttanesca sauce, burrata, basil oil

DESSERT

Lemon | organic tea | honey | thyme

Reinvented lemon tea tart, honey - thyme sorbet

Apple | cinnamon | Papua vanilla

Apple mille-feuille, cinnamon crumble, vanilla beans fluid, green apple sorbet

Hazelnut gianduja | blackcurrant | oat milk

Creamy hazelnut gianduja, blackcurrant coulis, oat milk ice cream

Kintamani coffee | Jembrana chocolate | Bali orange

Coffee soufflé, chocolate - ginger sauce, orange sorbet

Beverages

Inclusive of food package

FRESHLY SQUEEZED VITAMIN DRINKS

Orange

Watermelon

Mango

Pineapple

Strawberry

ICE TEAS

St. Regis Iced Tea

Black tea, passion fruit, almond, coconut syrup

Lychee Iced Tea

Black tea, lychee fruit, lychee syrup

Rosella Iced Tea

Rosella tea, cranberry juice, lemon juice

SMOOTHIES

Mixed berries

Banana

Fresh strawberry

Passion fruit

Papaya and lime

Beverage Package

*Inclusive of sparkling wine, selection of wines, cocktails & mocktails
IDR 1,650,000 net per person beverage only*

COCKTAILS

Bloody Mary
Vodka, tomato juice and condiments

Vodka Martini
Vodka, dry vermouth

Long Island Iced 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

Mango Tango Mojito
Coconut syrup, lime, mango juice, soda

Passion in Exotique Fruits
*Mango juice, orange juice,
passion fruit syrup*

WINES

SPARKLING

Charles de Fere 'Cuvee Jean-Louis',
France
Chardonnay, Airen & Ugni Blanc

ROSÉ

Chateau d'Esclans The Pale Rose,
Provence, France
Grenache

WHITE

Penfolds 'Max's', Adelaide Hills,
Australia
Chardonnay

Bodegas Protos, Rueda, Spain
Verdejo

RED

Le Cabernet De la Chapelle,
South France
Cabernet Sauvignon

Penfolds Koonunga Hill, Australia
Shiraz

Premium Beverage Package

*Inclusive of Champagne, selection of wines, cocktails & mocktails
IDR 2,750,000 net per person beverage only*

CHAMPAGNE

Duval Leroy 'Brut Réserve'
Chardonnay, Pinot Noir & Pinot Meunier

WHITE

Matua, Marlborough, New Zealand
Sauvignon Blanc

Clarendelle by Château Haut-Brion, Bordeaux, France
Semillion, Sauvignon Blanc & Muscadelle

RED

Bodegas Norton 'Barrel Select', Lujan de Cuyo, Argentina
Malbec

Clarendelle by Château Haut-Brion, Bordeaux, France
Merlot, Cabernet Sauvignon & Cabernet Franc

