



The Astor 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

Caviar, sea urchin custard

Sakoshi oyster – grape seaweed vinaigrette, salted citrus sorbet

FRESHLY BAKED FROM THE OVEN

Croissant, Danish pastries and bread, soft butter and preserves

HEALTHY FAVORITES

Homemade frozen smoothy bowl with dragon fruit, overnight muesli, berries, chia seeds, granola, young coconut

SELECTION OF HOUSE-MADE CURED, SMOKED FISH TERRINE

Aka miso-lemon cured swordfish toro

Cured-smoked yellowfin tuna

Smoked salmon – toasted almond rillettes

Salami milano

Parma ham

Beef bresaola

Served with homemade pickles, herb salad, Dijon mustard

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, pickled ginger, wasabi and soyu
Fresh fish marrow, cucumber pickled, lime
Grilled shrimp tartare, green tomato gazpacho, white tomato pearls
Iberico Ham – Rock melon, citrus-vanilla vinaigrette, balsamic pearls
Yellow fin tuna tataki, sambal matah, sea grapes, coconut yoghurt dressing
Cured scallop tartare, edamame, miso-onion coulis, yuzu jell
Dry-aged Wagyu beef, pickled beetroot textures, northlander toast
Octopus carpaccio, smoked tomato salsa, garlic coulis, cilantro emulsion

DUCK FOIE GRAS

Pan-seared duck foie gras, orange-butternut velvet, vanilla milk foam
Lumpia goreng – spring roll of foie gras and minced chicken, pineapple sambal
Foie gras pot-au-feu, mushroom dumpling, caramelized onion bouillon

Showcased at The Table

Roast smoked Wagyu D Rump, mushroom - baby potato ragout, miso meat jus

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

Veal agnolotti, truffle cream-meat jus sauce

Butternut gnocchi, Parma ham, parmesan shavings, garlic-sage butter

Homemade strozzapreti, mushroom-beef ragout

Homemade garganelli, sweet shrimp, cherry tomato, saffron sauce

Swordfish carpaccio, truffle-lemon risotto, mushroom crumbles

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

LAND AND SEA

Surf & Turf – Wagyu beef D rump, lobster vol-au-vent,

fermented onion hollandaise, truffle jus

Lamb chop, capsicum-chickpea purée, rosemary-lamb jus

Veal cheek, truffle-lemon risotto, parsley chlorophyll, braising veal jus

Cajun tuna, Puttanesca sauce, burrata, basil oil

Rossi snapper fillet, potato-cauliflower, curry leaves beurre blanc, coriander oil

Chinese braised pork belly, fresh noodles, pork crackling

DESSERT

Lemon | organic tea | honey | thyme

Reinvented lemon tea tart, honey-thyme sorbet

Apple | cinnamon | Papua vanilla

Apple mille-feuille, cinnamon crumble, vanilla bean 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

Apple and celery	Orange
Watermelon	Mango
Rock melon	Pineapple
Starfruit with lime syrup	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 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

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 Resérve'
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

