



# The Astor Brunch

12:00 pm to 3:00 pm

## AMUSE-BOUCHE

Caviar, sea urchin custard

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Sakoshi oyster, salted citrus sorbet

## Served at the table

### FRESHLY BAKED FROM THE OVEN

Croissant, Danish pastries and bread, soft butter and preserves

### HEALTHY FAVORITES

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

### SELECTION OF HOUSE-MADE CURED, SMOKED FISH TERRINE

Aka miso – lemon-cured swordfish toro

Kingfish pastrami

Cured smoked yellowfin tuna

Smoked salmon, toasted almond rillettes

Served with homemade pickles, herb salad, Dijon mustard

## Broth

Crustacean dumplings – Asian flavored crustacean bisque

Thin sliced Wagyu beef, oxtail parcel, nutmeg scented oxtail broth

## Entrée

Tuna and salmon sashimi, pickled ginger, wasabi, soyu

Fresh fish marrow, cucumber pickle, lime

Cured sword fish belly, plaga tomato, lemon - basil

Sweet prawn tartare, white tomato pearls, avocado, avruga

Iberico ham - Royal Amala melon, balsamic reduction

Yellowfin tuna tataki, sambal matah, sea grapes, coconut yogurt dressing

Hand-dived Norwegian scallop ceviche

Char-grilled octopus, pickled pear, garlic mousseline, miso – calamari ink sauce

## Duck Foie Gras

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

Lumpia foie gras – prawns, pineapple sambal

Foie gras, chicken ravioli, caramelized onion bouillon

## Showcased at the table

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

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

# À la carte

## PASTAS AND GRAINS

Seafood linguine tossed in white wine butter sauce

Duck confit agnolotti, truffle sauce

Butternut gnocchi, vegetable crumble, parmesan emulsion

Homemade strozzapreti, beef - mushroom ragout

Homemade garganelli, mussel sauce

Swordfish carpaccio, truffle - lemon risotto, mushroom crumble

Spinach-ricotta cheese tortellini

## LAND AND SEA

Wagyu beef D rump, slipper lobster, fermented onion hollandaise, truffle jus

Lamb chop, cauliflower, pickled shallot, red wine lamb jus

Veal cheek, buttered potato, parsley chlorophyll, braised veal jus

Organic chicken, tomato confit, artichoke, onion petals, natural jus

Soy-glazed yellowfin tuna cheek, oxtail ragout

Rossi snapper fillet, capsicum, eggplant, curry leaf beurre blanc

Bali lobster - mushroom gratin

## 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

## FRESHLY SQUEEZED VITAMIN DRINKS

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

## ICE TEAS

### *St. Regis Ice Tea*

Black tea, passion fruit, almond, coconut syrup

### *Lychee Ice Tea*

Black tea, lychee fruit, lychee syrup

### *Rosella Ice 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 1,450,000 net per person*

## Cocktails

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### *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

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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

Château 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*