



The St. Regis Bali 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 pastry 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

Entrée

Tuna and salmon sashimi, pickled ginger, wasabi, soyu

Panko fried oyster, banana ketchup

Cured sword fish belly, plaga tomato, lemon - basil

Sweet prawn tartare, white tomato pearls, avocado, avruga

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

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

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, mushroom-potato ragout, red wine meat jus

Lamb chop, cauliflower, pickled shallot, natural lamb 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

Gaura 63%

Gaura ginger crèmeux, light mousse gaura, salted chocolate éclat

Polewali Dark 70%

Chocolate soufflé, Sulawesi vanilla bean sauce, sorbet chocolate

Cashew Milk 45%(vegan)

Jelly cashew milk chocolate, light passion sherbet, caramelized cashew nut

White Chocolate 40%

White chocolate coconut bavarois, white chocolate granite lime

Pass Around

Jelly strawberry, warm chocolate chili espuma, N2 salted caramel foam

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

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 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

