



# 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, salted citrus sorbet

## 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*

# À la Carte

## 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

*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 1,450,000 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

Nederburg, Premiere Cuvee Brut, South Africa

*Chenin Blanc, Riesling, Viogner, Colombard, Shiraz & Chardonnay*

### ROSÉ

Chateau d'Esclans The Pale Rose, Provence, France

*Grenache*

### WHITE

Penfolds 'Max's', Adelaide Hills, Australia

*Chardonnay*

Bodegas Protos, Rueda, Spain

*Verdejo*

### RED

Beaulieu Vineyard 'BV', California, United States

*Cabernet Sauvignon*

Penfolds Koonunga Hill, Australia

*Shiraz*

## Premium Beverage Package

*Inclusive of Champagne, selection of wines, cocktails & mocktails*

*IDR 2.250.000 net per person beverage only*

### CHAMPAGNE

Billecart Salmon 'Brut Resérve'

*Pinot Meunier, Pinot Noir & Chardonnay*

### WHITE

Matua, Marlborough, New Zealand

*Sauvignon Blanc*

Clarendelle by Château Haut-Brion, Pessac-L oignan, France

*Semillion, Sauvignon Blanc & Muscadelle*

### RED

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

*Malbec*

Clarendelle by Château Haut-Brion, Pessac-L oignan, Bordeaux, France

*Merlot, Cabernet Sauvignon & Cabernet Franc*

