



# 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 savory custard

Sakoshi oyster - Kimchi - salted Chinese cabbage, salted lime sorbet

## 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

Wild mushroom cappuccino - mushroom dumpling, truffle foam

## ENTRÉE

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

Floating fish marrow, tomato-lavender consume, espuma

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

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

Cured scallop crudo, edamame, jicama, miso and 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 and onion espuma, raspberries and orange coulis

Martabak - Foie gras and minced chicken, sweet chili dip

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

# Showcased at The Table

An expanded offering with both succulent meats and fresh seafood, carved and served directly at your table from the carving trolley.

Delight in the finest offerings of the day, paired with seasonal sides.

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, veal ragout, truffle cream, meat jus sauce

Potato gnocchi, dry aged Wagyu beef, creamy blue cheese

Homemade strozzapreti, beef and mushroom ragout

Pumpkin 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-vin,  
fermented onion hollandaise, truffle jus

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

Veal cheek, cauliflower textures, braising veal jus

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

Scallop, sweet corn and 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*

