

SUNDAY BRUNCH

JAMUAN
By
Segaran.

SERVED ON YOUR TABLE

FRESHLY BAKED FROM THE OVEN

BREAD BASKET

Sourdough | Mini Baguette | Focaccia

SAVOURY

Foie Gras and Dry Fruits Terrine (a)

Foie gras mi-cuit, dry apricots, dry figs, marmalade, toasted brioche

Cured Salmon Citrus (df)

Salmon filet cured 12 hours, citrus and spices, paleo ranch sauce, crunchy vegetables

Lobster Bisque (d)(sf)

Creamy lobster soup infuses with tarragon, aioli sauce

Chicken Caesar Salad (d)

Romaine lettuce, Caesar sauce, parmesan, chicken and cornflakes

Chickpeas

Hummus, olive oil, pitta bread

A LA CARTE

FISH

Seafood Laksa (n)(sf)(d)

Prawn, wheat noodles, coconut, lemon grass

Prawn Fried Rice (sf)

Rice, grilled prawn, sunny side up egg, pickle, sambal bajak

Lobster Raviolis (sf)(d)

Homemade pasta, lobster, spinach, beurre blanc emulsion

Poached Mahi Mahi (d)(sf)

Chorizo, tomato confit, BBQ leeks, mussels, shellfish emulsion

MEAT

Beef Cheek Rendang (d)(gf)(n)(sf)

Braised beef cheek in Balinese cassava vegetable, crackers

Duck Betutu (d)(n)

Duck in banana leaf, cassava leaf, rempeyek kacang

SPARKLING WINE

Louis Perdrier Brut, France

WHITE WINES

B&G Cuvee Special Vin Blanc, France

Beringer Founder's Estate Chardonnay

Castelo Banfi Le Rime Chardonnay - Pinot Grigio

RED WINE

B&G Cuvee Special Vin Rouge, Grenache Blend, France

Beringer Founder's Estate Cabernet Sauvignon

Col Di Sasso Sangiovese - Cabernet Sauvignon

A LA CARTE

Waffles (d)(e)

Chantilly, chocolate sauce

Fluffy Pancakes (d)(e)

Maple syrup, red fruits marmalade

EGGS

Smoked Salmon Benedict (d)(e)

Poached eggs, toasted brioche, Balinese asparagus & Foamy Hollandaise sauce

Bacon Benedict (d)(e)(p)

Poached eggs, brioche, smoked bacon, tomato marmalade & Foamy Hollandaise sauce

Vegetarian Benedict (d)(p)

Poached eggs, toasted brioche, Balinese asparagus, spinach & Foamy hollandaise sauce

Avocado Toast (d)(e)

Poached eggs, grilled sour dough bread, fresh avocado, Sautéed mushrooms, confit tomato

Sate Gempol (p)(sf)

Pork satay Balinese style with bumbu gede and tomato, sambal matah

Chicken Breast Hunter Style (a)(d)

Mushrooms chicken jus, potatoes mash with onion confit

Beef Rump Provencale (a)

Beef tomato jus, green olives, fresh tagliatelle, pesto

SAVOURY TARTLETS

Quiche Lorraine (d)(p)

Bacon, eggs, cream, emmental cheese

Quiche Salmon (d)

Spinach, feta, sundry tomato

FREE FLOW PREMIUM BEVERAGE SELECTION

ROSE WINE

Luis Felipe Edwards Rose

BEER

Bintang

Singaraja

Homemade Ginger Beer

FRESH JUICES

Orange and Watermelon Juice

WATER

Still and sparkling water (Balian)

HEALTHY

Quinoa Salad (gf)(vg)

Cucumber, tomato, bell pepper, chickpeas, olive oil lemon garlic dressing

Segaran Yoghurt (gf)(vg)

Homemade coconut yogurt, fresh mango, confit rose apple, chia pudding

Chia Pudding (d)(n)

House recipe with Balinese honey

Cocoa Cherry Oat (d)(n)

Oats, dried cherry, chia seeds, cocoa, hazelnut, fat free yogurt

PLATTERS

Cold Cut

Selection of premium cold cut served with pickles

Cheese Platter

Selection of premium cheese

SELECTION OF SWEET DELICATE OF THE DAY (SERVED ON YOUR TABLE)

ICE CREAM OR SORBET

Ice Cream Selection (d)(n)

Vanilla | Strawberry | Chocolate | Nutella

Salted Caramel | Raspberry yogurt

Sorbets Selection (v)(gf)

Mango pineapple | Passion fruits | Lemon mint | Blood orange Coconut

Choose Your Topping

Caramel pearl | Dark chocolate pearl | Marshmallow |

Cookies | Roasted almond

COCKTAILS

Red Dragon

champagne emulsion, berries infused vodka, indulge strawberry and dragon fruit

Classic Mojito

rum, fresh mint leave, lime, sweet & sour, sodas

MOCKTAILS

Bergamot Sereh

Uluwatu soda (bergamot lemongrass syrup, lemon, carbonated water)

Green Tea Mint

Uluwatu soda (mint green tea syrup, lemon, carbonated water)

Dishes indicated with

(a) - Contains alcohol, (d) - Contains Dairy, (df) - Dairy Free, (e) - Contains Egg, (gf) - Gluten Free, (n) - Contains Nuts
(p) - Contains Pork, (r) - Contains Raw Food, (sf) - Contains Shellfish, (v) - Vegetarian