

ALL YOU CAN EAT

BUFFET & À LA CARTE SELECTION FROM OUR BEST KITCHENS

650⁺⁺
per person

ASIAN CORNER

PORK SPARE RIBS

caramelised in tamarind glaze, served w pickled daikon & cucumber topped with fresh greens, garlic, red chili & coconut

STICKY PORK BELLY

fragrant caramelised pork belly w black vinegar caramel served w som tum salad

SON IN LAW EGGS | GF

fried & cured soft boiled eggs served w chili jam and greens

CRISPY EGGPLANT |

lightly battered eggplant fries w sake & black vinegar sauce

TOFU & TOPPOKI PAD SIEW |

steamed rice cakes, fresh tofu, kailan, garlic & onions stir-fried in soy sauce

VEGETABLES YELLOW CURRY | GF

carrots, potatoes, green beans, pumpkin & tofu, cooked in coconut curry topped with fresh greens, garlic, red chili & coconut

DIM SUM

PORK & PRAWN SHUMAI - 3 pcs

steamed dim sum w pork & prawn filling

SPRING ROLLS - 3 pcs

fried dim sum w duck & mushroom filling

POT STICKERS - 5 pcs |

pan seared dim sum w tofu, spinach & noodle filling

SUSHI ROLLS

PRAWN TEMPURA - 4 pcs

prawn, tobiko, spicy mayonnaise & tempura flake

PHILADELPHIA - 4 pcs

fresh salmon, cream cheese, tobiko & avocado

SPICY TUNA - 4 pcs

yellowfin tuna, cucumber, scallion, teriyaki & spicy sauce

VEGAN DRAGON - 4pcs |

baked eggplant, cucumber, topped with grilled eggplant, avocado, miso mayo & teriyaki sauce

CURRIES & NAANS

rice & naan are not included

FISH GREEN CURRY | GF

Barramundi Thai green curry, baby corn, green beans & cauliflower finished w fresh Thai basil

BEEF RENDANG | GF

Indonesian classic prepared w Australian beef, slowly braised in coconut milk, our mix of spices & roots. Served w sambal hijau

CHICKEN MASSAMAN | GF

slowly cooked chicken thigh, in fragrant curry sauce w potatoes, pumpkin, shallots & peanuts

TIKKA PANEER MASALA | GF

house-made paneer cheese in a turmeric, tomato & onion sauce. Topped w fresh coriander & lemon wedge

ROGAN JOSH | GF F S

Kashmiri aromatic braised lamb in a rich spice fragrant sauce

BEEF VINDALOO | GF

braised Wagyu beef brisket slow cooked in a spicy & aromatic sauce

BUTTER CHICKEN (CHICKEN MAKHANI) | GF

chicken thigh slow cooked in a rich tomato & cashew sauce w a drizzle of cream & fresh coriander

NAAN | VGR

traditional roti w butter, cooked in tandoor

GARLIC NAAN | VGR

traditional roti w garlic & herb melted butter, cooked in tandoor

CHEESE NAAN

traditional roti w melted cheese & butter, cooked in tandoor

CHEESE GARLIC NAAN

traditional roti w melted cheese, garlic & butter, cooked in tandoor

GF GLUTEN FREE

S ST-TROPEZ SIGNATURE

V VEGAN

VGR VEGAN ON REQUEST

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WOOD FIRED PIZZA (28CM)

MARGHERITA

tomato sauce, mozzarella, fresh bocconcini

LEBANESE | V

baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil

5 FORMAGGI

cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola

BURRATA | S

a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

CRUDO E BURRATA

a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

DIAVOLA

tomato base, mozzarella, chorizo picante & spicy oil

REGINA

tomato base, mozzarella, chiffonade ham, sliced button mushrooms, Kalamata olives, oregano, finished w parmesan & cracked black pepper

SALSICCIA DI POLLO

tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves

CARBONARA

cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream

SALMONE

salsa rosa base, mozzarella, house-smoked salmon, roasted cauliflower, red onion, shredded zucchini, dill pesto, parmesan, capers, preserved lemon, finished w stracciatella, dill, watercress & olive oil

GARLIC PRAWN

olive oil & fresh garlic base, mozzarella cheese, sautéed king prawns, slow roasted cherry tomato, oregano, chives, dill, parsley & chili flakes

CALZINO PIZZA

half pizza-half calzone, calzone side stuffed w bacon, egg, sour cream, mozzarella & onion, other side is a classic Margherita w a base of tomato sauce, mozzarella and basil

BUNS & WRAPS

served with hand cut fries

VIP BURGER | S

two beef patties, mac sauce, cheese, pickles, onions & lettuce on a sesame seed bun

FRIED CHICKEN BURGER

crispy chicken thigh, double cheese, pickles, mayo & lettuce

SMOKED SALMON & EGGPLANT RELISH WRAP | GF

house-smoked salmon, eggplant relish, whipped cream cheese, tomato, daikon, capers, cucumber, romaine lettuce & dill

GRILLED TUNA BUN

seared tuna, cherry tomatoes, baby potatoes, green beans, Kalamata olives, quail egg, lettuce, shallots & red wine dressing

FALAFEL WRAP | GF

herb infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce

LOUISIANA PRAWN ROLL | S

poached king prawns tossed w a bloody Mary mayonnaise, stuffed into a soft milk bread loaf w fennel remoulade, shaved lettuce, pickles, herbs & spices

SIDES

CREAMY POTATO | GF

extra virgin olive oil whipped & puréed potato

MIXED LEAVES |

mixed variety picked & torn organic leaves w chardonnay vinaigrette

ROASTED VEGETABLES | GF

locally sourced roasted vegetables, w olive oil, fresh herbs & citrus

STEAMED RICE | GF

ROSEMARY FRENCH FRIES |

shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w vegan aioli

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AL FRESCO FAVORITES

TUNA CRUDO | GF F

raw tuna slices, topped w pomelo, green olives, cherry tomato, shallots, mint, parsley & olive oil

SOFT SHELL CRAB SALAD

flash fried soft shell crab, on a bed of chargrilled romaine lettuce, currants, green apple, celery heart, preserved lemon, mint, almonds, chives, dill & a lemon aioli

BEEF TARTARE | GF S

knife cut Australian tenderloin prepared & tossed w traditional tartare condiments, olive oil, egg yolk & crostini

BEEF CARPACCIO | GF

Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chili, shallots, parmesan & bread crisps

GARLIC SNAILS

7 pan seared snails w garlic cream & a sautéed king oyster mushroom, lemon zest & sourdough croutons

BONE MARROW

roasted on the bone. Served w a snow pea sprout salad, crostini & grated parmesan

BEET 'N' GOAT CHEESE

whipped white honeyed goats cheese w heirloom beetroot radish, wafers & baby herbs

FLAMED BURRATA

fresh cow's milk burrata, torched w soy & honey glaze, artichoke, marinated zucchini, paprika emulsion & toasted sourdough

WATERMELON SALAD | VGR GF

watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint, oregano

CAESAR SALAD | GF

romaine lettuce, half mollet egg, bacon, pangrattato, capers, parmesan & Caesar dressing

FALAFEL | GF

flash-fried chickpea falafel, garlic sauce, mint & coriander

CHARGRILLED SQUID | GF

chargrilled local caught squid w mint, garlic & candle nut crumble, garlic sauce, chili & black pepper

FISH RILLETTES

fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herb salad

COQ AU VIN

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

ROASTED PORK BELLY | S

daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower purée, baby spinach & red wine jus

TUNA STEAK | GF

seared yellowfin tuna, creamy root vegetables, soft quail egg, potato, shaved beans, tomato, Kalamata olive, shallots & citrus

SNAPPER FILLET | GF

creamy polenta, capsicum caponata, chorizo & asparagus served w a citrus dressing

GRILLED OCTOPUS | GF

pumpkin butter w chives & shallots, spicy grilled baby romaine, served w capers, dried cherry tomato & Kalamata olives vinaigrette & lemon

OSSO BUCCO | GF

pumpkin butter w chives & shallots, spicy grilled baby romaine, served w capers, dried cherry tomato & Kalamata olives vinaigrette & lemon

MUSSELS MARINIÈRE | S

sautéed fresh black mussels w white wine sauce & fresh herbs served w thick cut sourdough

RIBEYE | GF

325g US prime ribeye served w creamy mashed potato, glazed onion, grilled fennel, Dutch carrots. Served w Cognac pepper sauce & a liver pâté infused cowboy butter

+350K per serving

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RISOTTO E PASTA

all our pastas are homemade

RISOTTO AI FUNGHI | **GF**

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushroom, button mushroom, shimeji mushroom & micro basil

RISOTTO AI CALAMARI | **GF**

risotto cooked in “prawn stock”, topped w freshly grilled squid & parmesan cheese

TORTELLONI CON RICOTTA

soft-centred egg yolk tortelloni & burnt butter, cashew, ricotta tortelloni, served w sautéed pumpkin, dried orange-sage butter sauce & rucola

SPAGHETTI SHIMEJI, MISO & CHILI |

vegan spaghetti, roasted shimejis, tossed in our miso, chili, garlic sauce. Finished w cashew nuts, fresh coriander & a squeeze of lime

SPAGHETTI ALLO SCOGLIO | **S**

sautéed local fresh seafood of prawns, calamari & mussels w a light olive oil, garlic, chili & tomato sauce. Finished w fresh herbs & black pepper

SPAGHETTI ALLA CARBONARA

an authentic carbonara w sautéed speck & pancetta, cream, parmesan & egg yolk tossed w house-spaghetti

FETTUCCINE AL RAGU DI MANZO

slow cooked traditional beef sauce, simmered w fresh tomato, basil & olive oil. Finished w herbs & parmesan

GNOCCHI AL FRESCO | **S**

warm sweet potato gnocchi, tossed in freshly crushed beef tomato, roasted capsicum, bocconcini, parmesan, cashew nuts & artichoke dressing

OYSTERS

OYSTERS CLASSIC

6 locally sourced fresh oysters.

Served w lemon, red wine vinegar & shallots, & soy sauce w rice vinegar

OYSTERS KILPATRICK

6 locally sourced fresh oysters.

Baked w thinly sliced bacon & homemade barbecue sauce, topped w breadcrumbs

OYSTERS ROCKFELLER

6 locally sourced fresh oysters.

Gratinated w spinach béchamel & cheese, topped w parmesan crisps

DESSERTS

LEMON TARTLET | **GF S**

meringue flambée & strawberry sorbet

TIRAMISU | **S**

mascarpone, lady fingers, espresso, coffee liquor Amaretto & cocoa powder

COCONUT PANNA COTTA | **S**

passionfruit gel, granola wafer, toasted coconut, mint, basil & lemon

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

SAFFRON CRÈME BRÛLÉE

imported saffron & vanilla infused crème brûlée w pistachio nut & homemade almond biscotti

VANILLA & NUTELLA TORPEDO

Nutella & vanilla custard stuffed sourdough pastry, served w roasted almonds, strawberry salsa & sugar dust

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BUFFET SELECTION

CHEESE

*Brie • Roquefort Papillon Noir
Comté Bande Verte • fresh goat cheese*

FROM THE SEA

*Louisiana butter king prawns
house smoked salmon • snapper rillettes • chargrilled octopus
grilled marinated squid • chilled king prawns*

COLD CUTS

*prosciutto • cooked ham
lonzino • coppa • duck liver pâté*

MIXED OLIVES | **GF**

Kalamata & Sicilian variety, warmed & marinated

ROASTED MIXED NUTS | **GF**

local roasted nuts, tossed in a house blended spice mixture

HOUSE PICKLES | **GF**

assortment of pickled organic vegetables & seeds

BREAD SELECTION

freshly baked daily