



# ALL YOU CAN EAT

BUFFET & À LA CARTE SELECTION FROM OUR BEST KITCHENS

650  
per pax

## ASIAN CORNER

### PORK SPARE RIBS

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

### CRYING TIGER BEEF | GF

grilled & sliced ribeye (medium rare) served w fresh herbs, lettuce cups & nam jim dressing

### STICKY PORK BELLY

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

### KUNG PAO CHICKEN

boneless chicken thigh, cooked w cashew, capsicum & leek in kung pao sauce

### CHINESE BRAISED BEEF

braised Australian beef in Chinese master stock served on creamy potato w baby carrots, baby bok choy, chilli vinegar & spring onion

### CRISPY EGGPLANT | V

lightly battered eggplant fries w sake & black vinegar sauce

### TOFU & TOPPOKI PAD SIEW | V

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

### VEGETABLE YELLOW CURRY | GF V

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

## DIM SUM

### PORK & PRAWN SHUMAI - 3 pcs

steamed dim sum w pork & prawn filling

### DUCK & SHIITAKE SPRING ROLLS - 3 pcs

fried dim sum w duck & mushroom filling

### POT STICKERS TOFU - 5 pcs | V

pan seared dim sum w tofu, spinach & noodle filling

## SUSHI ROLLS

### PRAWN TEMPURA - 4 pcs

prawn, tobiko, spicy mayonnaise & tempura flakes

### PHILADELPHIA - 4 pcs

fresh salmon, cream cheese, tobiko & avocado

### SPICY TUNA - 4 pcs

yellowfin tuna, cucumber, scallion, teriyaki, spicy mayo & spicy sauce

### VEGAN DRAGON - 4 pcs | V

baked eggplant, tempura, sweet potato, cucumber, topped with grilled eggplant, avocado, sesame seeds, 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

### GOAN FISH CURRY

snapper fillet served in a tomato & coconut spicy gravy traditional from Goa, topped w fresh coriander & lime

### CHICKEN MASSAMAN | GF

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

### THAI PRAWN CURRY

slowly cooked Thai-influenced red curry w 5 prawns, cauliflower, baby corn & green beans

### TIKKA PANEER MASALA | GF

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

### ROGAN JOSH | GF S

Kashmiri aromatic braised lamb in rich spiced 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

### BEEF RENDANG | GF

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

## WOOD FIRED PIZZA (28CM)

### MARGHERITA

tomato sauce, mozzarella & fresh bocconcini

### LEBANESE | V

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

### ALASKAN KING CRAB | +75 per serving

prawn bisque base, Alaskan king crab leg, mozzarella, stracciatella, garlic, parsley, dill, olive oil & fresh lemon

### 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

### BEEF PEPPERONI

tomato sauce, mozzarella, beef pepperoni & chilli oil

### DIAVOLA

tomato base, mozzarella, chorizo picante & spicy oil

### COTTO E FUNGHI

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 chilli 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 tomatoes, oregano, chives, dill, parsley & chilli 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

### GREEN REBEL PEPPERONI & CHEESE | V

Green Rebel spicy sausage, vegan mozzarella cheese, tomato sauce & chilli oil

### TURKISH | V

Green Rebel spicy minced, spread on our pizza dough, topped w fresh coriander, parsley, lemon zest, chilli, green capsicum & served w lemon wedges

## BUNS & WRAPS

served with hand-cut fries

### VIP BURGER | S

one or 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

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

### GRILLED TUNA BUN

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

### FALAFEL WRAP | GF V

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

### ROASTED VEGETABLES | GF V

### ROASTED BABY SPINACH | GF V

### HAND-CUT FRIES | GF V

### CREAMY POTATO | GF

### POTATO GRATIN | GF

### CREAMY POLENTA | GF

### STEAMED RICE | GF V

### CAULIFLOWER GRATIN | GF

### GRILLED BABY ROMAINE | GF

### CAPSICUM CAPONATA | GF V

### NIÇOISE SALAD | GF

### MIXED LEAVES | GF V

### POLENTA CHIPS | GF

### CAULIFLOWER PURÉE | GF

GF GLUTEN FREE S ST TROPEZ SIGNATURE  
V VEGAN VR VEGAN ON REQUEST

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Menu not available for takeaway

# 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 • chicken liver pâté

### MIXED OLIVES | **V** **GF**

Kalamata & Sicilian varieties, warmed & marinated

### ROASTED MIXED NUTS | **GF**

local roasted nuts, tossed in a house-blended spice mixture

### HOUSE PICKLES | **V** **GF**

assortment of pickled organic vegetables & seeds

### BREAD SELECTION

baked daily

## AL FRESCO FAVOURITES

### CAVIAR OSCIÈTRE “KAVIARI” 20 G

**+1,450 per serving**

served on ice w warm blinis, sour cream, red onions & chives

### TUNA CRUDO | **GF**

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

### SCALLOPS | **GF**

3 seared scallops, served on refreshing mango coulis, creamy celery purée, w a touch of truffle oil

### KING PRAWN CARPACCIO

king prawns cooked in lime juice served w shallots, garlic & shrimp paste “sambal embe”, topped w peanuts, cashews, watercress, radish & beetroot

### 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, chilli, shallots, parmesan & bread crisps

### BONE MARROW

roasted on the bone, served w snow pea sprout salad, crostini & grated parmesan

### BEET 'N' GOAT CHEESE

whipped white honeyed goat 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 | **V** **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 | **V** **GF**

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

### CHARGRILLED SQUID | **GF**

chargrilled local caught squid w mint, garlic & candlenut crumble, garlic sauce, chilli & black pepper

### FISH RILLETTES

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

### COQ AU VIN

free-range chicken, slow cooked in red wine sauce, bacon & roasted mushrooms 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** **S**

seared yellowfin tuna, served w creamy root vegetables & olive oil

### SNAPPER FILLET | **GF**

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

### GRILLED OCTOPUS | **GF**

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

### OSSO BUCO | **GF**

slow cooked veal shank w carrots, mushrooms & cherry tomatoes

### MUSSELS MARINIÈRE | **S**

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

### COBBLER FILLET

river cobbler, served on taro purée w fresh curry leaves butter, topped w taro chips & lemon wedge

### RIBEYE | **GF**

325 g prime ribeye, served w Cognac black pepper sauce

**+350 per serving**

## RISOTTO E PASTA

*all our pasta is homemade*

### RISOTTO AI FUNGHI | **GF**

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

### RISOTTO AI CALAMARI | **GF**

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

### TORTELLONI CON RICOTTA

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

### SPAGHETTI SHIMEJI, MISO & CHILLI | **V**

vegan spaghetti, roasted shimejis, tossed in our miso, chilli, 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 light olive oil, garlic, chilli & 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 RAGÙ 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

### GREEN REBEL BOLOGNESE | **V**

Green Rebel minced Bolognese, tossed in house spaghetti, finished w vegan parmesan

### GREEN REBEL CARBONARA | **V** **S**

sautéed Green Rebel “chicken”, cooked in white wine & cashew cream sauce, finished w vegan parmesan

## 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 ROCKEFELLER

6 locally sourced fresh oysters, gratinated w spinach béchamel & cheese, topped w parmesan crisps

## DESSERTS

### LEMON TART | **GF** **S**

classic zesty lemon meringue pie w a crumble of raisins, almond biscotti & mint, served w passionfruit sorbet

### TIRAMISU | **S**

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

### PANNA COTTA | **V** **S**

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

### STRAWBERRY MELBA

handpicked 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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