

**ALILA VILLAS** ULUWATU . BALI

# LOBSTER BRUNCH



**IDR 850.000++ per person**

## APPETIZERS

### **CROQUETTES (L, G, E)**

Lemon remoulade

### **CEVICHE**

Citrus, passion fruit, coconut cream, fresh herbs

### **ROLL (L, G, E)**

Wasabi mayo, togarashi, salmon roe, charcoal bun

### **RISOLLES (L, G, E)**

Fried spring roll, lobster, vegetables, spring onion,  
sambal mayo

## ENTRÉES

### **RAVIOLI (N, L, G, E)**

Lobster bisque, caramelized onion, sage

### **BISQUE CAPPUCHINO (L)**

Coconut cream, brandy

### **VOL AU VENT (L, G, M)**

Sautéed greens, brandy, chardonnay sauce

### **LOBSTER GULAI (N, G)**

Spiced coconut curry, rice cakes

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### **BATIK LOBSTER THERMIDOR (L, G, M)**

Rice with wine sauce, remy martin VSOP, mustard,  
gruyère cheese

## SWEET TREATS

### **DECADENT CHOCOLATE TART (L, G, N)**

Vanilla whipped cream

### **LEMON PIE (L, G)**

Lemon curd, vanilla crumble, crispy merengue,  
yogurt ice cream

### **BEDUGUL BERRIES SHORTCAKE (L, G)**

Cream cheese frosting, berries compote



## ALILA CAVA

1.000 per bottle

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel.lo, Macabeo and Parellada – that have been handpicked specially from Josep Masachs' best vineyards. The cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

All-inclusive beverage packages including wine, sparkling wine, champagne and artisanally crafted cocktail.

## LIQUID ARTIST'S CHOICE 900

### COCKTAILS

#### HER NING

Salaka ning, citrus, yuzu, albumen, Bitter

#### SANGUINE ARANCIA

Whisky, orange juice, cherry sanguine morlacco, citrus, albumen

#### SUNDANCE

Light rum, nusantara, citrus, ginger beer

#### APEROL SPRITZER

Aperol, ascaro sparkling wine, soda

### ISLAND BEERS

BINTANG / SINGARAJA / KURA – KURA / LAGER  
/ ISLAND ALE

### IMPORTED WINES

#### RED

Chateau Los Boldos, Cabemet Sauvignon, 2018, Chile  
Banrock Station, Shiraz, 2020, South Eastern Australia

#### WHITE

Concha Y Toro Casillero Del Diablo, 2017, Central Valley – Chile  
Deakin Estate, Viognier, 2015, Victoria - Australia  
La La Land, Pinot Gris, Vegan, 2018, Nort West Victoria, Australia

#### SPARKLING

Domaine Chandon Brut, Chardonnay, Pinot Noir, Southern Region of Australia

#### ROSE

The Palm, Grenache, Cinsault, 2019, France

## PREMIUM 1.450

All inclusive

#### CHAMPAGNE

Pol Roger Brut, NV Champagne – France  
Taittinger Brut Reserve, NV Champagne – France

Cocktails are priced in '000 Indonesian Rupiah and subject to 21% tax and service charge