

ALILA VILLAS ULUWATU . BALI

LOBSTER BRUNCH



IDR 1.200.000++ per person

APPETIZER

SEAFOOD PLATTER ON ICE 🍷🐟🍷

Oyster | Tiger Prawn | Scallops

Raspberry mignonette sauce & Alila garden chili mayo

CEVICHE 🍷🐟🍷

Citrus, passion fruit, coconut cream, fresh herbs

ROLL 🍷🐟🍷🍷🍷

Wasabi mayo, togarashi, salmon roe, brioche bun

ENTRÉES

RAVIOLI 🍷🍷🍷🍷🍷

Lobster bisque, caramelized onion, sage

BISQUE CAPPUCHINO 🍷🍷🍷

Coconut cream, brandy

CROQUETTES 🍷🍷🍷🍷🍷

Lemon remoulade

PALLET CLEANSER 🍷

Seasonal fruit sorbet from our Pastry Chef Uri

BATIK LOBSTER THERMIDOR 🍷🍷🍷🍷🍷

Rich white wine sauce, remy martin VSOP, mustard, gruyère cheese

Steamed asparagus

SWEET TREATS

DECADENT CHOCOLATE TART 🍷🍷🍷🍷

Vanilla whipped cream, yogurt ice cream

PARIS BREST 🍷🍷🍷

Choux pastry, sea salted caramel, hazelnut praline

BEDUGUL BERRIES SHORTCAKE 🍷🍷🍷🍷

Cream cheese frosting, berries compote



Alcohol



Celery



Crustaceans



Egg



Fish



Gluten



Lactose



Molluscs



Mustard



Nuts



Peanuts



Soy



Sesame



Vegan

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 artisinally crafted cocktail.

LIQUID ARTIST'S CHOICE 1.100

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 1.600

All inclusive

CHAMPAGNE

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