ALILA VILLAS ULUWATU.BALI

# LOBSTER BRUNCH

### IDR 1.200.000++ per person

### **APPETIZER**

SEAFOOD PLATTER ON ICE NO (C) Oyster | Tiger Prawn | Scallops Raspberry mignonette sauce & Alila garden chili mayo

CEVICHE \*\* \* & Citrus, passion fruit, coconut cream, fresh herbs

ROLL \*\*\* 8% A#0 Wasabi mayo, togarashi, salmon roe, brioche bun

## **ENTRÉES**

### RAVIOLI \* TODEO

Lobster bisque, caramelized onion, sage

BISQUE CAPPUCHINO ₩070 Coconut cream, brandy

CROQUETTES ¥∎∄∰⊚ 😵 🗞 Lemon remoulade

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PALLET CLEANSER Seasonal fruit sorbet from our Pastry Chef Uri

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BATIK LOBSTER THERMIDOR Rich white wine sauce, remy martin VSOP, mustard, gruyère cheese Steamed asparagus

### **SWFFT TRFATS**

DECADENT CHOCOLATE TART

Vanilla whipped cream, yogurt ice cream

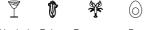
PARIS BREST Choux pastry, sea salted caramel, hazelnut praline

BEDUGUL BERRIES SHORTCAKE A \$ € 6 Cream cheese frosting, berries compote

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Fish

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Alcohol Celery Crustaceans Egg

(m) Gluten Lactose Molluscs Mustard Nuts Peanuts

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Ø Vegan Sesame

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Soy

# ALILA CAVA

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, Cabernet 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

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