



LOBSTER BRUNCH



IDR 1.200.000++ per person

APPETIZER

SEAFOOD PLATTER ON ICE 🌿🐟🍷

Oyster | Tiger Prawn | Scallop

Raspberry mignonette sauce & Alila garden chili mayo

CEVICHE 🌿🐟🍷

Citrus, passion fruit, coconut cream, fresh herbs

ROLL 🌿🐟🍷🍷🍷

Wasabi mayo, togarashi, salmon roe, brioche bun

ENTRÉES

CROQUETTES 🌿🍷🍷🍷🍷

Lemon remoulade

BISQUE CAPPUCCINO 🌿🍷🍷

Coconut cream, brandy

RAVIOLI 🌿🍷🍷🍷🍷

Gorgonzola sauce, caramelized onion, sage

PALATE 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 1.600

COCKTAILS

HUGO

St. Germain Elderflower liqueur, Prosecco, Mint, elderflower tonic

NITRO COLD BREW

Vodka, cold brew Arabica, Nusantara coffee liqueur, Lontar nectar, saline solution

PENICILLIN

Whisky, fresh lime ginger sour, saline solution, Honey liqueur, agave nectar, Islay blossom, lava rock candy

NEGRONI SBAGLIATO

Campari, 1757 Torino rosso, ascaro prosecco style, soda

ISLAND BEERS

BINTANG

KURA – KURA LAGER / ISLAND ALE

LION BREW ISLAND LAGER / ALE

CANARD IPA / STRAWBERRY GOSE / KOLSCH

IMPORTED WINES

SPARKLING

Gris Cousino Macul, Glera NV, Veneto - Italy

Giulio Cocchi Pinot Noir, Chardonnay, NV, Piemonte, DOC – Italy

WHITE

Canyon Road, Sauvignon Blanc, 2020, California – United States

Roche Mazet, Sauvignon Blanc, 2021, Pays d'Oc, – France

ROSE

Roche Mazet, Cinsault, Grenache, 2022, Pays d'Oc – France

RED

Frei Brothers Pinot Noir , 2020, Russian River Valley – United States

Roche Mazet, Cuvee Signature Merlot, 2021, Pays d'Oc – France

PREMIUM 2.400

All inclusive

CHAMPAGNE

Montaubret Brut, Champagne Blend, NV, Champagne – France

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