



ST REGIS
BALI

Kayuputi Restaurant

The Astor Diamond Champagne Brunch

11 AM to 3 PM



Served at your table

Amuse-bouche

Sturia caviar vintage

Vichyssoise ice cream, potato crumble, citrus sour cream espuma, basil oil

Freshly baked from the oven

Croissant, Danish pastries and breads, soft butter and preserves

Healthy favorite

Homemade frozen smoothies bowl

Dragon fruit, banana, raspberry, chia seed, granola, coconut candy

Prime charcuterie

Parma ham, black forest ham, homemade pork terrine

Les creation de huitre

A la mignonette

Cucumber – lime vinaigrette

gratinated with spinach and hollandaise

Flavor of liquids

Strawberry gazpacho with iberico ham – strawberry skewer

Crustacean bisque with seafood dumpling

Chinese herbal duck consommé with duck spring roll

Entrée

Composition of beetroots
goat cheese cake, vanilla – balsamic reduction

Caesar salad, parmesan mousse, chicken crocket, black garlic croutons

Yellow fin tuna tartar
Fruits salsa, tamarind sorbet

Fresh catch of the day prepared maki roll
Pickled ginger coulis, wasabi – yuzu vinaigrette

Blue swimmer crab meat and tomato dumpling
Avruga, plum sake – tomato nectarine

Octopus carpaccio
Cilantro citrus emulsion, sweet chili coulis

“Rougie” duck foie gras

Duck foie gras terrine, sour cherry, wild berries - balsamic reduction

Pan seared duck foie gras, caramelized apple compote, cinnamon meat jus

Duck foie gras brullé - William pear pure

Showcased at the table

Slow braised Wagyu beef spare ribs
with truffle oil - potato pure

Whole roasted Auskobe rib eye
Buttered seasonal vegetables, red wine meat jus

Crispy pork belly
Braised creamy cabbage, natural meat jus

Cheese
Seasonal selection of artisanal cheese
Soft and semi hard served with fig chutney and walnut bread

À la carte

Pastas and grains

Linguini seafood tossed in a white wine butter sauce

Penne with tomato and basil

Homemade Strozzapreti bolognaise

Homemade garganelli, sweet prawns, lemon – saffron sauce

Duck confit - mushroom risotto
truffle mushroom –parmesan ice cream

Meat

Black Angus beef tenderloin

Char grilled seasonal vegetable, black truffle meat reduction

Herbs bread crusted Australian lamb chop

Ratatouille, eggplant caviar

Roasted Peking duck breast

Asian green, sweet spiced duck sauce

Wakatori chicken with steamed rice
and sautéed vegetables

Fruit de mer

Lobster gratin with mushrooms and asparagus

Catch of the day fish fillet

Roasted eggplant sambal, fresh cucumber-tomato salsa

Yellow fin tuna tataki

Oxtail dumplings, five spices sweet soy reduction

Dessert trolley

Fine selection of sweets created by our French Chef Pâtissier

Included our signature cake “Bois Blanc”

Homemade praline and macaroon

Astor diamond chocolate soufflé

Cinnamon infused cream anglaise, “Kintamani” tangerine sorbet

Allow 20 minutes for us to prepare