



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

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*