

LOLOAN

Beach Bar and Grill



Merry Christmas
& HAPPY NEW YEAR

CHRISTMAS *brunch* AT LOLOAN

Savour an exquisite brunch, showcasing a delightful set menu and curated fine wines, as you embrace the spirit of Christmas by the sea.

Wednesday, 25 December 2024
11.00am - 3.00pm

Starts from IDR 1,350,000 ++ per person

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CHRISTMAS BRUNCH MENU

24 & 25 DECEMBER 2024

AMUSE-BOUCHE

Mini foie gras mousse, berry salsa
Tuna tartare, sesame, ginger
Winter black truffle arancini with aioli

ROYALE SEAFOOD PLATTER

Oyster, Alaskan king crab, bamboo lobster, otoro tuna,
Cauliflower and seaweed caviar

HAMACHI CRUDO

Bloody Mary textures, Kaviari caviar

PAN-SEARED FOIE GRAS

Jerusalem artichoke, mushroom

CHARCUTERIE/COLD CUTS

(Table-side)

RAVIOLO

Burrata raviolo, winter black truffle

RUBY RED SNAPPER

Cherry tomato confit, fresh local herbs, saffron sauce

WAGYU BEEF RIB EYE

Grilled Wagyu beef rib eye, potato textures,
Winter black truffle jus

ARTISANAL CHEESE

(Table-side)

Selection of local and imported cheeses

DESSERT

Crème brûlée, crème caramel, passion fruit givré, orange givré,
lemon givré, Mont Blanc, hazelnut cake

PETITS FOURS



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CHAMPAGNE & SEAFOOD *brunch* AT LOLOAN

Begin 2025 with a leisurely brunch featuring sophisticated dishes, paired with premium Champagne and fine wines, all while enjoying the spectacular views over Jimbaran Bay.

Wednesday, 1 January 2025
11.00am - 3.00pm

Starts from IDR 1,350,000 ++ per person



LOLOAN

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NEW YEAR'S BRUNCH MENU

1 JANUARY 2025

AMUSE-BOUCHE

Mini foie gras tart, Granny Smith apple salsa and apple coulis
Sea urchin custard
Black truffle arancini with parsley aioli

ROYALE SEAFOOD PLATTER

Oyster, Alaskan king crab, bamboo lobster, otoro tuna, caviar

SCALLOP CEVICHE

Hokkaido scallop, corn, avocado,
aji amarillo, Kaviari caviar

PAN-SEARED FOIE GRAS

Textures of young beetroot, raspberry

CHARCUTERIE/COLD CUTS

(Table-side)

CANADIAN LOBSTER

Gnocchi, baby asparagus, cherry tomato

JIMBARAN BAY BOUILLABAISSE

Ruby red snapper, tiger prawn, fennel, saffron

WAGYU BEEF SHORT RIB

48-hour slow-cooked short rib, chestnut espuma,
mushroom, black truffle

ARTISANAL CHEESE

(Table-side)

Selection of local and imported cheeses

DESSERT SELECTIONS

(Table-side)

