



FESTIVE WONDER & timeless JOY

AT RAFFLES BALI











RUMARI

CHRISTMAS DINNER SET MENU

24 & 25 DECEMBER 2024

AMUSE-BOUCHE

Local fish gravlax, crispy rice, calamansi citrus Beef tataki, ginger, soy, winter black truffle gelée Mud crab, green apple, chilli

SULAWESI YELLOWFIN TUNA OTORO

Heirloom tomato textures, burrata, Kalamata olives, basil

GAMBERONI

Carpaccio, raspberry, lime

ALASKAN KING CRAB

Cauliflower textures, Kristal caviar

ROUGIÉ FOIE GRAS

Pineapple chutney, cashews, curry

HOKKAIDO SCALLOP

Corn, jamón, chilli, coriander

WAGYU BEEF TENDERLOIN

White onion textures, winter black truffle

MONT BLANC

Chestnut, vanilla, cassis, meringue

PETIT FOURS

Nougat, pâtes de fruits, rose des sables, gingerbread, caramel, marshmallow, chocolate truffle



Beach Bar and Grill

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



CHRISTMAS BRUNCH MENU

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





FESTIVE THEMED DINNER AT LOLOAN

LOBSTER NIGHT

Bamboo lobster, Boston lobster tartare, ceviche, grilled, baked
Thursday, 26 December 2024
From IDR 400,000 ++ to IDR 1,500,000 ++ per person

MEDITERRANEAN FAMILY STYLE

Mezze-style, grilled platters, whole desserts to share Friday, 27 December 2024

IDR 1,550,000 ++ per person

BBQ NIGHT

Satay, yakitori, meat, seafood, and fish Saturday, 28 December 2024 IDR 2,500,000 ++ per person

ITALIAN NIGHT

Antipasto, pasta and risotto, whole fish, tiramisu Sunday, 29 December 2024
IDR 1,550,000 ++ per person

APEROL SPRITZ & TAPAS
Monday, 30 December 2024
From 95,000 ++ to IDR 750,000 ++ per person







NEW YEAR'S EVE DINNER SET MENU

31 DECEMBER 2024

AMUSE-BOUCHE 'CHEF'S COLLECTION'

Japanese oyster, seaweed, wasabi, yuzu Lobster spring rolls, Kaviari Oscietra caviar Foie gras, beetroot tartelette

HAMADAI TATAKI

Radish, passion fruit leche de tigre, soy sauce, chilli

GAMBERONI

Avocado, pomelo, Kristal caviar, Granny Smith apple, ginger

KING CRAB

Mango, chilli, curry leaf

ROUGIÉ FOIE GRAS

Apple, stingless honey, spices

BOSTON LOBSTER

Jerusalem artichoke, bisque

WAGYU BEEF TENDERLOIN

Chestnut, mushroom, winter black truffle

DESSERT BUFFET

Mini pastries and a live station

Includes half bottle of Billecart-Salmon Brut Champagne per couple



Beach Bar and Grill

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





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

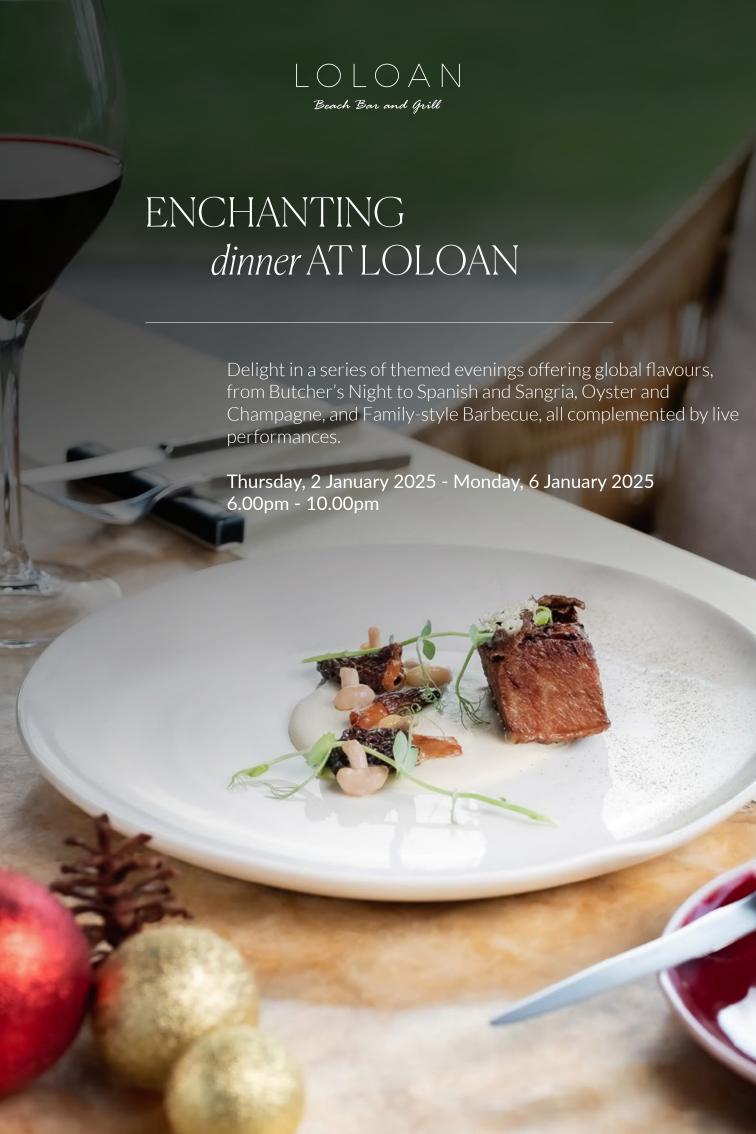
48-hour slow-cooked short rib, chestnut espuma, mushroom, black truffle

ARTISANAL CHEESE

(Table-side)
Selection of local and imported cheeses

DESSERT SELECTIONS

(Table-side)





ENCHANTING DINNER AT LOLOAN

BUTCHER NIGHT

Beef, lamb, and pork selection with side dishes
Thursday, 2 January 2025
From IDR 250,000 ++ to IDR 5,000,000 ++ per person

SPANISH TAPAS & SANGRIA

Tortilla, patatas bravas, chorizo, gambas al ajillo Friday, 3 January 2025
IDR 1,650,000 ++ per person

OYSTER & CHAMPAGNE

Selection of local and imported oysters in various preparations

Saturday, 4 January 2025

From IDR 700,000 ++ to IDR 32,000,000 ++ per person

FAMILY-STYLE GRILL

Seafood or meat platter Sunday, 5 January 2025 IDR 2,500,000 ++ per person

RAW BAR

Tartare, ceviche, tataki, oysters

Monday, 6 January 2025

From IDR 200,000 ++ to IDR 500,000 ++ per person





Prices are subject to 21% government tax and service charge

For more information, please contact us at bali@raffles.com or WhatsApp +62 851 7110 9559 www.raffles.com/bali

