

WELCOME TO

St Tropez

St Tropez takes vibrant, Summer inspired al fresco dining to the next level, offering guests a fresh take on French & Italian cuisine.

A team of internationally acclaimed, culinary experts have drawn inspiration from the 'reinvention' of Mediterranean favourites to reflect St Tropez's light and lively beachside locale.

The menu presents as a carefully curated collection of signature dishes, each one created via a combination of traditional and innovative techniques to accentuate flavour and freshness and the very best of local and imported produce.

With an accent toward nouvelle cuisine, dishes at St Tropez focus on flavour and preserving the integrity of fresh produce to create a taste sensation as well as a visual feast!

STARTERS

BREAD BASKET 55

6 pieces of warm bread (2 sourdough slices, 2 multigrain rolls, 2 mini-baguettes) served w butter

OCTOPUS CARPACCIO 115

local rock octopus, poached then shaved. Finished w olive oil, pomelo cheeks, pangrattato watercress & pink peppercorns

BEEF TARTARE **S** 155

knife cut Wagyu flap steak prepared & tossed w traditional tartare condiments, olive oil, egg yolk & crostini

GARLIC SNAILS 95

7 pan seared snails w garlic cream & a sautéed king oyster mushroom, lemon zest & sourdough croutons

BONE MARROW 125

roasted on the bone. Served w a snow pea sprout salad, crostini & grated parmesan

BEET 'N' GOAT CHEESE **GF** 85

whipped white honeyed goats cheese w heirloom beetroot, radish, wafers & baby herbs

BURRATA **GF** 115

fresh cow's milk burrata, artichoke, marinated zucchini, young leaves, olive oil & balsamic glaze












WATERMELON SALAD **VGR** **GF** 115



watermelon, cucumber, red onion, capsicum, feta cheese, romaine lettuce, parsley, mint, oregano



GF GLUTEN FREE
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V VEGAN
VGR VEGAN ON REQUEST

TAPAS PLATES

- MIXED OLIVES**   **85**
Kalamata & Sicilian variety, warmed & marinated
- ROASTED MIXED NUTS**  **65**
local roasted nuts, tossed in a house blended spice mixture
- HOUSE PICKLES**   **55**
assortment of pickled organic vegetables & seeds
- FALAFEL**   **75**
flash fried chickpea falafel, garlic sauce, mint & coriander
- ROQUEFORT PAPILLION NOIR & LAVOSH** **95**
imported French blue cheese, homemade lavosh cracker & sultana jam
- ROSEMARY FRENCH FRIES**  **65**
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w aioli
- CHAR-GRILLED SQUID**  **95**
char-grilled local squid w mint, garlic sauce, chili & black pepper
- CHICKEN PÂTÉ**  **85**
organic chicken liver pâté, w sourdough & red wine glaze
- DIPS AND BREAD**  **85**
homemade hummus, baba ganoush & olive tapenade served w crisps & bread
- FISH RILLETTES** **95**
fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herb salad



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MAINS

- FALAFEL WRAP**   **155**
herb infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce, served w hand-cut fries
- STEAK & FRIES W BLUE CHEESE SAUCE**  **265**
Wagyu flap steak served w blue cheese sauce, grilled artichoke-zucchini salad & rosemary-parmesan hand-cut fries
- COQ AU VIN** **215**
free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato
- DUCK CONFIT**  **235**
12hr duck leg confit, served w potato gratin, sautéed mixed mushrooms, baby carrot, shallot & creamy black pepper sauce
- ROASTED PORK BELLY**  **225**
daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus
- LOBSTER THERMIDOR**  **345**
half bamboo lobster (125gr), poached then stuffed "a la Thermidor" on a bed of potato Lyonnaise finished w Hennessy Cognac
- TUNA STEAK**  **225**
seared yellowfin tuna, soft quail egg, potato, shaved beans, tomato, Kalamata olive, shallots & citrus
- SNAPPER FILLET** **225**
creamy polenta, capsicum caponata, chorizo & asparagus served w a citrus dressing

TO SHARE (FOR 2 TO 3 PEOPLE)




- GRILLED PRAWN PLATTER**   **415**
15 butterfly cut prawns broiled w a Louisiana inspired butter, on a bed of organic greens, citrus & fresh herbs
- DELI CUT PLATTER** **295**
prosciutto, cooked ham, lonzino, coppa, duck liver mousse, house-pickles, gherkin, chilled butter & toasted sourdough
- ARTISAN CHEESE PLATTER** **295**
a selection of farmhouse A.O.C cheeses: Brie, Roquefort Papillon Noir, Comte Bande Verte, fresh goat cheese, served w house-made breads, crackers, fresh fruits, raw honey & toasted cashew

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RISOTTO E PASTA

All our pasta is homemade

- RISOTTO AI FUNGHI**  **145**
assorted mushrooms, parmesan cheese & truffle oil,
topped w balsamic seared king oyster mushroom,
button mushroom, shimeji mushroom & micro basil
- TORTELLONI CON RICOTTA** **185**
soft-centred egg yolk tortelloni & burnt butter,
cashew, ricotta tortelloni, served w sautéed
pumpkin, dried orange-sage butter sauce & rucola
- SPAGHETTI SHIMEJI, MISO & CHILI**  **125**
vegan spaghetti, roasted shimejis, tossed in our miso,
chili, garlic sauce. Finished w cashew nuts, fresh coriander
& a squeeze of lime
- PAPPARDELLE E GAMBERONI** **195**
locally sourced King prawns, cray sauce, mint,
fresh herbs, tomato, almond & rucola pesto
- SPAGHETTI ALLO SCOGLIO**  **195**
sautéed local fresh seafood of prawns, octopus, calamari
& mussels w a light olive oil, garlic, chili & tomato sauce
Finished w fresh herbs & black pepper
- SPAGHETTI ALLA CARBONARA** **145**
an authentic carbonara w sautéed speck & pancetta,
cream, parmesan & egg yolk tossed w house-spaghetti
- FETTUCCINI AL RAGU DI MANZO** **165**
slow cooked traditional beef sauce, simmered w fresh
tomato, basil & olive oil. Finished w herbs & parmesan

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WOOD FIRED PIZZETTA (25CM)

| | |
|--|------------|
| MARGHERITA | 115 |
| tomato sauce, mozzarella, fresh bocconcini | |
| LEBANESE  | 115 |
| baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil | |
| 5 FORMAGGI | 125 |
| cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola | |
| BURRATA  | 145 |
| a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts | |
| CRUDO E BURRATA | 175 |
| a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts | |
| DIAVOLA | 135 |
| tomato base, mozzarella, chorizo picante & spicy oil | |
| REGINA | 115 |
| tomato base, mozzarella, chiffonade ham, sliced button mushroom, Kalamata olive, oregano, finished w parmesan & cracked black pepper | |
| SALSICCIA DI POLLO | 125 |
| tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves | |
| CARBONARA | 125 |
| cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream | |
| SALMONE | 135 |
| salsa rosa base, mozzarella, house-smoked salmon roast cauliflower, red onion, shredded zucchini, dill pesto, parmesan, caper, preserved lemon, finished w stracciatella, dill, watercress & olive oil | |






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SIDE DISHES

- CREAMY POTATO**  **55**
extra virgin olive oil whipped & pureed potato
- MIXED LEAVES**   **55**
mixed variety picked & torn organic leaves
w chardonnay vinaigrette
- POLENTA CHIPS** **85**
golden fried polenta, topped w lemon zest & fresh herbs
served w tomato & parmesan aioli
- ROASTED VEGETABLES**   **65**
locally sourced roast vegetables,
w olive oil, fresh herbs & citrus

KIDS MENU | 75

GRILLED CHICKEN & MASH  
grilled chicken breast fillet, served
w mashed potato & baby carrot


CHEESE & TOMATO PIZZA
hand tossed artisan dough, mozzarella cheese,
tomato sauce & olive oil



SPAGHETTI BEEF BOLOGNESE 
house-made spaghetti, served w a slow cooked beef sauce

HAND BATTERED FISH & CHIPS
battered line caught mahi-mahi fillet,
fries, lemon & tartar sauce

HAM & CHEESE TOASTIE
shaved smoked leg ham & cheddar cheese
between white toast

CHEESE BURGER & CHIPS
all beef patty, American cheese,
burger sauce & French fries


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St Tropez

PLANT BASED MENU


SALADS

BEET 'N' CASHEW CHEESE  **85**
whipped cashew cheese w heirloom
beetroot radish, wafers & baby herbs

WATERMELON SALAD  **95**
watermelon, cucumber, vegan feta cheese,
red onion, capsicum, romaine lettuce,
parsley, mint, oregano

PASTA

OMNI BOLOGNESE  **155**
Omni minced bolognese, tossed in house-
spaghetti finished w vegan parmesan


OMNI CARBONARA  **155**
sautéed Omni strip, cooked in
white wine and cashew cream sauce,
tossed in house-spaghetti & vegan parmesan


SPAGHETTI SHIMEJI, MISO & CHILI **125**
vegan spaghetti, roasted shimejis,
tossed in our miso, chili, garlic sauce.
Finished w cashew nuts, fresh coriander
& a squeeze of lime

 **GLUTEN FREE**


WOOD FIRED PIZZA (25CM)


LEBANESE **115**
baba ganoush, za'atar, fresh tomato,
Kalamata olives, mint, spicy oil

BEYOND PEPPERONI & CHEESE  **185**
Beyond spicy sausage,
vegan mozzarella cheese, tomato sauce
& chili oil

TURKISH  **145**
Omni spicy mince, spread on our
pizza dough, topped w fresh coriander,
parsley lemon zest, chili, green capsicum
& served w lemon wedges

BUNS

BEYOND BURGER  **185**
Beyond beef patty, freshly baked soft bun
& vegan cheese, grilled onions, tomato,
gherkins, lettuce, vegan aioli,
tomato ketchup & mustard.
Served with hand cut fries & vegan aioli

BEYOND HOT-DOG  **175**
Beyond sausage, freshly baked soft bun,
fried onions, gherkins, tomato ketchup
& mustard.
Served with hand cut fries & vegan aioli

TAPAS PACKAGE | 495

suitable for 2 to 4 people

YOUR CHOICE OF

DELI CUT PLATTER

prosciutto, cooked ham, lonzino, coppa, duck liver mousse, house-pickles, gherkin, chilled butter & toasted sourdough

OR

ARTISAN CHEESE PLATTER

a selection of farmhouse A.O.C cheeses: Brie, Roquefort Papillon Noir, Comte Bande Verte, fresh goat cheese, served w fresh baked breads, crackers, fresh fruits, raw honey & toasted cashews

ACCOMPANIED BY

MIXED OLIVES

Kalamata & Sicilian variety, warmed & marinated

ROASTED MIXED NUTS

local roasted nuts, tossed in a house blended spice mixture

DIPS AND BREAD

homemade hummus, baba ganoush & olive tapenade served w za'atar bread & lavosh

VEGAN TAPAS PACKAGE | 395

suitable for 2 to 4 people

ENJOY THE BELOW SELECTION

MIXED OLIVES

Kalamata & Sicilian variety, warmed & marinated

HOUSE PICKLES

assortment of pickled organic vegetables & seeds

FALAFEL

flash fried chickpea falafel, garlic sauce, mint & coriander

DIPS AND BREAD

homemade hummus, baba ganoush & olive tapenade served w za'atar bread & lavosh

LEBANESE PIZZA

baba ganoush, za'atar, fresh tomato, Kalamata olives, mint & spicy oil

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Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge

3 COURSES | 305

WINE PAIRING +325 OR **COCKTAIL PAIRING +315**

CARPACCIO OCTOPUS

local rock octopus, poached then shaved. Finished w olive oil, pomelo cheeks, pangrattato, watercress & pink peppercorns

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

AND

your choice of

COQ AU VIN

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

Red Wine

Chateau Los Boldos, Carmenere, Cachapoal Valley Chile 2019

Cocktail

Berawa Mule

vodka, lemongrass, kaffir lime & homemade ginger beer

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail

Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

ROASTED PORK BELLY

daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon, Central Valley Chile 2019

Cocktail

Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

AND

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

White Wine

Woodbridge by Robert Mondavi Moscato, California USA

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

4 COURSES | 415

WINE PAIRING +435 OR **COCKTAIL PAIRING +420**

CARPACCIO OCTOPUS

local rock octopus, poached then shaved. Finished w olive oil, pomelo cheeks, pangrattato, watercress & pink peppercorns

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

————— **AND** —————

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail - Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

————— **AND** —————

your choice of

COQ AU VIN

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

Red Wine

Chateau Los Boldos, Carmenere, Cachapoal Valley Chile 2019

Cocktail

Berawa Mule

vodka, lemongrass, kaffir lime & homemade ginger beer

ROASTED PORK BELLY

daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon, Central Valley Chile 2019

Cocktail

Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

————— **AND** —————

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

White Wine

Woodbridge by Robert Mondavi Moscato, California USA

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

5 COURSES | 495

WINE PAIRING +545 OR **COCKTAIL PAIRING +525**

CARPACCIO OCTOPUS

local rock octopus, poached then shaved. Finished w olive oil, pomelo cheeks, pangrattato, watercress & pink peppercorns

Sparkling Wine

Charles de Fere, Cuvee Jean Louis, Blanc de Blancs Brut, France

Cocktail - Pomelo Gin Sonic

gin, pomelo, lime, soda water & tonic

————— AND —————

RISOTTO AI FUNGHI

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushroom, button mushroom, shimeji mushroom & micro basil

Red Wine

Chateau Los Boldos, Carmenere, Cachapoal Valley Chile 2019

Cocktail - Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

————— AND —————

SNAPPER FILLET

creamy polenta, capsicum, caponata, chorizo & asparagus served w a citrus dressing

White Wine

Brisa Vina Vistamar Chardonnay, Central Valley Chile 2019

Cocktail - Burnt Pimento Margarita

tequila, Triple sec, burnt capsicum, lime & pineapple

————— AND —————

your choice of

ROASTED PORK BELLY

daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus

Red Wine

Tarapaca Cabernet Sauvignon, Central Valley Chile 2019

Cocktail Kecak

gin, lemongrass, rosemary, basil, orange juice & galangal

COQ AU VIN

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

Red Wine

Vina Ventisquero Classico, Cabernet Sauvignon, Casa Blanca Valley, Chile 2019

Cocktail Berawa Mule

vodka, lemongrass, kaffir lime & homemade ginger beer

————— AND —————

STRAWBERRY MELBA

hand-picked strawberries, Chantilly cream, vanilla gelato tuile & raspberry sauce

White Wine

Woodbridge by Robert Mondavi Moscato, California USA

Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam