

**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
- TUNA CRUDO** GF 95  
raw tuna slices, topped w pomelo, green olives, cherry tomato, shallots, mint, parsley & olive oil
- OYSTERS** 95  
6 locally sourced fresh oysters. Served w lemon, red wine vinegar w shallots, & soy sauce w rice vinegar
- BEEF TARTARE** S 155  
knife cut Australian tenderloin prepared & tossed w traditional tartare condiments, olive oil, egg yolk & crostini
- BEEF CARPACCIO** 95  
Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chili, shallots, parmesan & bread crisps
- 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
- CAESAR SALAD** 95  
romaine lettuce, mollet egg, bacon, pangrattato, capers, parmesan & caesar dressing  
***add anchovies 25***



**GF** GLUTEN FREE  
**S** ST-TROPEZ SIGNATURE

**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 vegan aioli
- CHAR-GRILLED SQUID**  **95**  
char-grilled local squid w mint, garlic & candle nut crumble 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

- RIBEYE** **GF** **645**  
220g US prime ribeye served w creamy mashed potato, glazed onion & Cognac pepper sauce
- COQ AU VIN** **215**  
free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato
- ROASTED PORK BELLY** **S** **225**  
daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus
- LOBSTER THERMIDOR** **GF** **345**  
half bamboo lobster (125gr), poached then stuffed "a la Thermidor" on a bed of potato Lyonnaise finished w Hennessy Cognac
- TUNA STEAK** **GF** **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** **GF** **S** **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
- FRITTO MISTO** **295**  
polenta crusted assortment of prawn, squid, mahi-mahi, zucchini, eggplant, pumpkin, lemon, olive dust, served w lemon wedge & saffron aioli

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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

## **RISOTTO DI MARE** **175**

risotto cooked in “prawn stock”, topped w freshly grilled squid & parmesan cheese

## **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

## **SPAGHETTI ALLO SCOGLIO** **195**


sautéed local fresh seafood of prawns, 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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 **VEGAN**  
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*Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge*

# WOOD FIRED PIZZA (28CM)

**MARGHERITA** 145  
tomato sauce, mozzarella, fresh bocconcini

**LEBANESE**  145  
baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil

**5 FORMAGGI** 165  
cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola

**BURRATA**  155  
a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

**CRUDO E BURRATA** 185  
a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts

**DIAVOLA** 165  
tomato base, mozzarella, chorizo picante & spicy oil



**REGINA** 165  
tomato base, mozzarella, chiffonade ham, sliced button mushroom, Kalamata olive, oregano, finished w parmesan & cracked black pepper

**SALSICCIA DI POLLO** 165  
tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves

**CARBONARA** 165  
cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream

**SALMONE** 175  
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** **GF** **55**  
extra virgin olive oil whipped & pureed potato
- MIXED LEAVES** **GF** **V** **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** **GF** **V** **65**  
locally sourced roast vegetables, w olive oil, fresh herbs & citrus
- STEAMED RICE** **GF** **V** **15**

# KIDS MENU | 75

- GRILLED CHICKEN & MASH** **GF** **S**  
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** **VGR**  
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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# 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

 GLUTEN FREE  
 ST-TROPEZ SIGNATURE

 VEGAN  
 VEGAN ON REQUEST

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# 3 COURSES | 305

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

## **BURRATA**

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

## **Sparkling Wine**

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

## **Cocktail - Pomelo Gin Sonic**

gin, pomelo, lime, soda water & tonic

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## **AND**

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**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

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## **AND**

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## **STRAWBERRY MELBA**

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

#### **Red Wine**

Isola Rubino Dolce, Buleleng Coast 2020

## **Cocktail - Strawberry Almond Daiquiri**

spiced rum, strawberry, lime and almond foam

# 4 COURSES | 415

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

## **BURRATA**

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

### **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

### **Red Wine**

Isola Rubino Dolce, Buleleng Coast 2020

### **Cocktail - Strawberry Almond Daiquiri**

spiced rum, strawberry, lime and almond foam

# 5 COURSES | 495

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

## BURRATA

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

### 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, Cachapoval 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

### Red Wine

Isola Rubino Dolce, Buleleng Coast 2020

### Cocktail - Strawberry Almond Daiquiri

spiced rum, strawberry, lime and almond foam

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