

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



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

VEGAN

VEGAN WATERMELON SALAD GF	95
watermelon, cucumber, red onion, capsicum, romaine lettuce, parsley, mint, oregano	
MIXED OLIVES GF	85
Kalamata & Sicilian variety, warmed & marinated	
HOUSE PICKLES GF	55
assortment of pickled organic vegetables & seeds	
FALAFEL GF	75
flash fried chickpea falafel, garlic sauce, mint & coriander	
ROSEMARY FRENCH FRIES GF	65
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w aioli	
DIPS AND BREAD	85
homemade hummus, baba ganoush & olive tapenade served w crisp breads	
FALAFEL WRAP GF	155
herb infused chickpea fritters, lemon tahini, tabouli, cashew hummus, shaved lettuce & garlic sauce, served w hand-cut fries	
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	
LEBANESE PIZZA	115
baba ganoush, za'atar, fresh tomato, Kalamata olives, mint & spicy oil	
MIXED LEAVES GF	55
mixed variety picked & torn organic leaves w chardonnay vinaigrette	
ROASTED VEGETABLES GF	65
locally sourced roast vegetables, w olive oil, fresh herbs & citrus	

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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

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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