

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
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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 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

 **GLUTEN FREE**
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 **VEGAN**
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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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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

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 VEGAN ON REQUEST

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