

RAFFLES
BALI

Festive SEASON
at Raffles Bali





Joyous Festive CELEBRATION



Surrounded by the lush landscapes of Jimbaran Bay, Raffles Bali is a haven of refined seclusion, gracefully nestled on a hillside that unveils breathtaking views of the ocean.

This year, Raffles Bali welcomes guests to celebrate the holiday season with a series of enchanting festive celebrations and culinary offerings, as we come together to cherish the spirit of Christmas and New Year.



RUMARI

Christmas Dinner at Rumari

Revel in the season's finest tastes with a Christmas degustation menu at Rumari, pairing artisanal ingredients with refined techniques.

Sunday, 24 December 2023 & Monday, 25 December 2023
6.00 pm - 10.00 pm

Starts from IDR 2,250,000 ++ per person

Set Menu

Amuse Bouche

*Cured emperor fish, crispy rice and calamansi citrus
Beef tartare, cured egg and Kaviari Caviar
Mud crab and heirloom tomato*

Hokkaido Scallop Crudo

Hokkaido scallop, green apple, ginger, lime, coriander, Kaviari Caviar

Foie Gras

Berries foie gras log, red cherry, stingless honey, brioche

Canadian Lobster

Jerusalem artichoke texture,
butter poached lobster, vadouvan

Raviolo

Burrata raviolo, truffle and chardonnay sauce,
black winter truffle

Quail Ballotine

Stuffed quail, caramelised smoked shallot, brussel sprout, chestnut purée,
chanterelle mushroom, perigourdine sauce

Wagyu Beef Rib Eye

Char-grilled stockyard Wagyu MB 9+, celeriac, mascarpone,
kale, black winter truffle

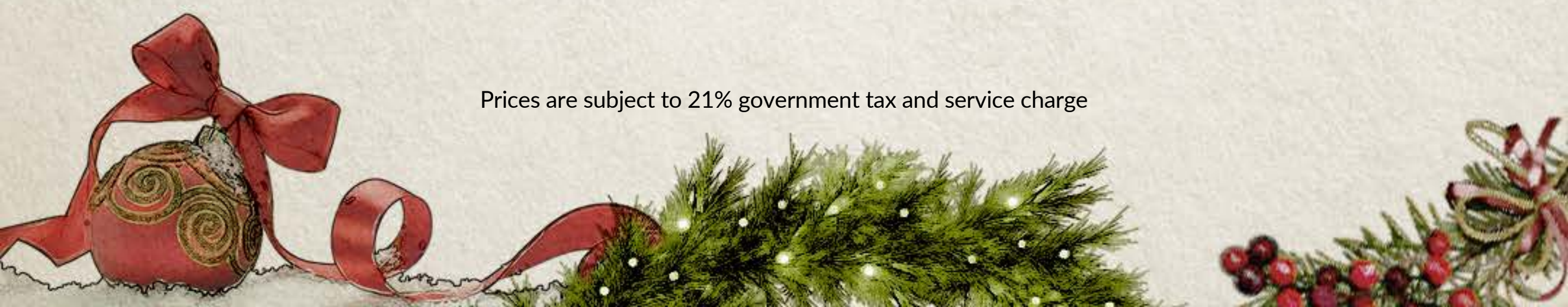
Pre-dessert

Pumpkin, gingerbread, clove honey

Dessert

Mont Blanc
Meringue, chestnut, cassis, vanilla sablé,
opaly white chocolate chantilly

Prices are subject to 21% government tax and service charge



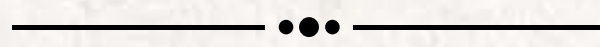
LOLOAN

Beach Bar and Grill

Christmas Brunch at Loloan

Celebrate the joy of Christmas with an exquisite Sunday Brunch by the seaside at Raffles Bali, showcasing an epicurean set menu accompanied with a curated selection of fine wines.

Sunday, 24 December 2023 & Monday, 25 December 2023
11.00 am - 3.00 pm



CLASSIC BRUNCH EXPERIENCE

IDR 1,350,000 ++ per person

ITALIAN BRUNCH EXPERIENCE

IDR 2,900,000 ++ per person

FRENCH BRUNCH EXPERIENCE

IDR 4,700,000 ++ per person

INTERNATIONAL BRUNCH EXPERIENCE

IDR 4,900,000 ++ per person

Prices are subject to 21% government tax and service charge



LOLOAN

Beach Bar and Grill

Brunch Set Menu

Amuse Bouche

Mini foie gras tart, granny smith salsa and apple coulis

Sea urchin custard and tuna tartare

Black truffle arancini and parsley aioli

Royale Seafood Platter

Oyster, alaska king crab, bamboo lobster, otoro tuna, egg, cream fraiche, and seaweed caviar

Scallop Ceviche

Hokkaido scallop, kecap manis, corn, avocado, aji amarillo, Kaviari Caviar

Pan-Seared Foie Gras

Texture of young beetroot, watercress, raspberry

Charcuteries/Cold Cuts

(Table Side)

Canadian Lobster Tortellini

Chardonnay sauce, baby asparagus, cherry tomato

Jimbaran Bay Bouillabaisse

Ruby red snapper, tiger prawn, fennel, saffron, fresh local herbs

Wagyu Beef Short Rib

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

Artisanal Cheese

(Table Side)

Selection of local and imported cheese

Christmas Dessert Selections

Petits Fours



LOLOAN

Beach Bar and Grill

Festive Dinner at Loloan

Experience the magic of the holidays with a series of enchanting evening celebrations at Loloan Beach Bar & Grill, accompanied with live entertainment.

Lobster Night

Tuesday, 26 December 2023

6.00 pm - 10.00 pm

Starts from IDR 750,000 ++ per person

BBQ Night

Wednesday, 27 December 2023

6.00 pm - 10.00 pm

Starts from IDR 950,000 ++ per person

Ceviche

Thursday, 28 December 2023

6.00 pm - 10.00 pm

Starts from IDR 450,000 ++ per person

Italian Night

Friday, 29 December 2023

6.00 pm - 10.00 pm

Starts from IDR 350,000 ++ per person

Aperol Spritz & Chilled Seafood Plater

Saturday, 30 December 2023

6.00 pm - 10.00 pm

Starts from IDR 850,000 ++ per person



Prices are subject to 21% government tax and service charge

LOLOAN

Beach Bar and Grill

New Year's Eve at Loloan

Beneath a canopy of stars, celebrate New Year's Eve with a degustation menu and a dessert buffet, while fireworks illuminate the sky to herald the approaching New Year.

Sunday, 31 December 2023
6.00 pm - 2.00 am

Starts from IDR 4,000,000 ++ per person

Set Menu

Amuse-Bouche

*Lombok oyster, seaweed coleslaw, wasabi aioli and citrus
Winter black truffle arancini and parsley aioli
Iberico ham, tomato jam and brioche bread*

Sweet Prawn

Smoked prawn tartare, sea urchin, tomato cherry,
crustacean gel, local herb dressing

Hamadai Tiradito

Avocado, tomato leche de tigre, radish,
pickled shallot, Kaviari Caviar, herbs oil

Foie Gras

Topinambour texture, black trumpet mushroom oil, brioche

Cannelloni

Crab, cherry tomato confit, asparagus, saffron sauce, micro basil

Boston Lobster

Butter poached Boston lobster, smoked heirloom cauliflower, choron sauce

Wagyu Beef

Sher Wagyu tenderloin 9+, chestnut espuma,
king mushroom, winter black truffle

Dessert Buffet

Mini pastry and live station

Include a welcome drink
and a glass of champagne at midnight

Prices are subject to 21% government tax and service charge



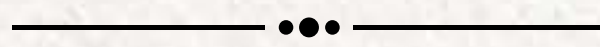
LOLOAN

Beach Bar and Grill

New Year's Brunch at Loloan

Begin the New Year with a leisurely New Year's Brunch overlooking the magnificent views of Jimbaran Bay, bringing you a unique and sophisticated selection of dishes, complemented with festive premium wine.

Monday, 1 January 2024
11.00 am - 3.00 pm



CLASSIC BRUNCH EXPERIENCE

IDR 1,350,000 ++ per person

ITALIAN BRUNCH EXPERIENCE

IDR 2,900,000 ++ per person

FRENCH BRUNCH EXPERIENCE

IDR 4,700,000 ++ per person

INTERNATIONAL BRUNCH EXPERIENCE

IDR 4,900,000 ++ per person



Prices are subject to 21% government tax and service charge



LOLOAN

Beach Bar and Grill

Brunch Set Menu

Amuse Bouche

*Mini foie gras mousse, strawberry salsa and berries coulis
Sea urchin custard and tuna tartare
Winter black truffle arancini and parsley aioli*

Royale Seafood Platter

Oyster, Alaska king crab, bamboo lobster, otoro tuna,
cauliflower and seaweed caviar

Hamachi Crudo

Avocado purée, tomato salsa, Kaviari Caviar, Bloody mary

Pan Seared Foie Gras

Texture of Granny Smith apple, ginger coulis, mini apple tart

Charcuteries/Cold Cut

(Table Side)

Raviolo

Burrata raviolo, chardonnay sauce, winter black truffle

Cioppino

Ruby red snapper, green mussel, fennel, cherry tomato confit, fresh local herbs

Wagyu Beef Rib Eye

Grilled Wagyu beef rib eye, parsnip texture,
king mushroom, natural beef jus

Artisanal Cheese

(Table Side)

Selection of local and imported cheese

Dessert

Crème brulee, crème caramel, passion givre, orange givre,
lemon givre, Mont Blanc, hazelnut cake

Petits Fours



LOLOAN

Beach Bar and Grill

Enchanting Dinners at Loloan

Cherish the beginning of New Year with an array of thematic dinners and live entertainment at Loloan Beach Bar & Grill.

Antipasto & Aperitivo

Tuesday, 2 January 2024

6.00 pm - 10.00 pm

Starts from IDR 450,000 ++ per person

Butcher Night

Wednesday, 3 January 2024

6.00 pm - 10.00 pm

Starts from IDR 750,000 ++ per person

Oyster & Champagne

Thursday, 4 January 2024

6.00 pm - 10.00 pm

Starts from IDR 750,000 ++ per person

Family-Style Grill Night

Friday, 5 January 2024

6.00 pm - 10.00 pm

Starts from IDR 950,000 ++ per person

Spanish Tapas & Sangria

Saturday, 6 January 2024

6.00 pm - 10.00 pm

Starts from IDR 750,000 ++ per person

Prices are subject to 21% government tax and service charge

RUMARI

Christmas Orthodox Dinner at Rumari

Gather together to celebrate Orthodox Christmas with a specially curated degustation menu, featuring delectable culinary creations created from the finest ingredients.

Sunday, 7 January 2024
6.00 pm - 10.00 pm

Starts from IDR 2,250,000 ++ per person



Set Menu

Amuse-Bouche

*Mini foie gras tart, Granny Smith salsa and apple coulis
Beef tartare, cured egg and Kaviari Caviar
Winter black truffle arancini and parsley aioli*

Free-Range Chicken Egg

Egg yolk confit, white egg, and potato coleslaw, green peas, capers, lemon gel, Kaviari Caviar

Canadian Lobster

Butter poached Canadian lobster, Jerusalem artichoke texture, kale

Raviolo

Burrata and mascarpone raviolo, beef cheek, tomato cherry confit, pomodoro sauce

Black Cod Wellington

Celeriac, baby turnip, spinach, portobello mushroom, truffle sauce

Or

Wagyu Beef Rib Eye

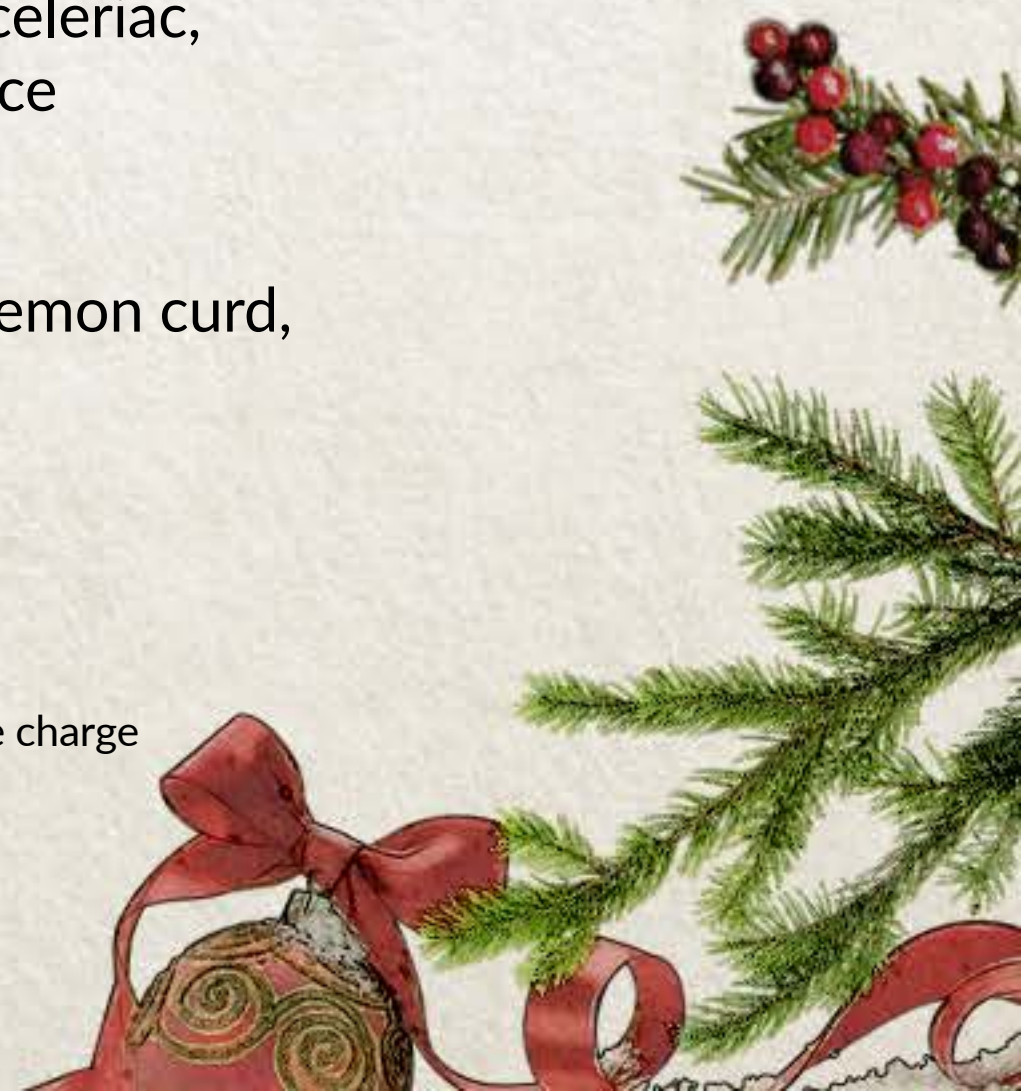
Char-grilled stockyard Wagyu MB 9+, celeriac, king mushroom, perigourdine sauce

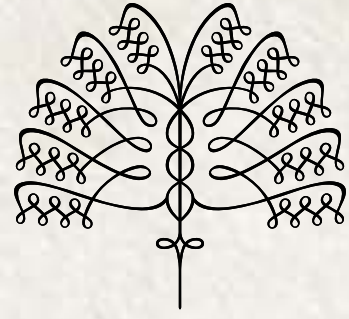
Dessert

Berries pavlova, meringue, berries confit, lemon curd, kecombrang sorbet

Petits Fours

Prices are subject to 21% government tax and service charge





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BALI

For more information, please contact us
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