

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** 65
6 pieces of warm bread (2 sourdough slices, 2 multigrain rolls, 2 mini-baguettes) served w butter
- TUNA CRUDO** GF 105
raw tuna slices, topped w pomelo, green olives, cherry tomato, shallots, mint, parsley & olive oil
- OYSTERS** 125
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** GF 105
Australian tenderloin, seasoned w rendang oil, topped w roasted oyster mushrooms, chili, shallots, parmesan & bread crisps
- GARLIC SNAILS** 105
7 pan seared snails w garlic cream & a sautéed king oyster mushroom, lemon zest & sourdough croutons
- BONE MARROW** 135
roasted on the bone. Served w a snow pea sprout salad, crostini & grated parmesan
- BEET 'N' GOAT CHEESE** GF 95
whipped white honeyed goats cheese w heirloom beetroot radish, wafers & baby herbs
- FLAMED BURRATA** 135
fresh cow's milk burrata, torched w soy & honey glaze, artichoke, marinated zucchini, paprika emulsion & toasted sourdough
- WATERMELON SALAD** VGR GF 125
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**   **95**
Kalamata & Sicilian variety, warmed & marinated
- ROASTED MIXED NUTS**  **75**
local roasted nuts, tossed in a house blended spice mixture
- HOUSE PICKLES**   **65**
assortment of pickled organic vegetables & seeds
- FALAFEL**   **85**
flash fried chickpea falafel, garlic sauce, mint & coriander
- ROQUEFORT PAPILLION NOIR & LAVOSH** **105**
imported French blue cheese, homemade lavosh cracker & sultana jam
- ROSEMARY FRENCH FRIES**  **75**
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w vegan aioli
- CHAR-GRILLED SQUID**  **105**
char-grilled local squid w mint, garlic & candle nut crumble garlic sauce, chili & black pepper
- CHICKEN PÂTÉ**  **95**
organic chicken liver pâté, w sourdough & red wine glaze
- DIPS AND BREAD**  **95**
homemade hummus, baba ganoush & olive tapenade served w crisps & bread
- FISH RILLETTES** **105**
fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herb salad

 **GLUTEN FREE**
 **ST-TROPEZ SIGNATURE**

 **VEGAN**
 **VEGAN ON REQUEST**

MAINS

- RIB EYE** **GF** **645**
220g US prime rib eye served w creamy mashed potato, glazed onion & Cognac pepper sauce
- COQ AU VIN** **235**
free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato
- ROASTED PORK BELLY** **S** **245**
daily roasted and rolled pork belly, stuffed w 'nduja served w cauliflower puree, baby spinach & red wine jus
- LOBSTER THERMIDOR** **GF** **375**
half bamboo lobster (125gr), poached then stuffed "a la Thermidor" on a bed of potato Lyonnaise finished w Hennessy Cognac
- TUNA STEAK** **GF** **245**
seared yellowfin tuna, creamy root vegetables, soft quail egg, potato, shaved beans, tomato, Kalamata olives, shallots & citrus
- SNAPPER FILLET** **245**
creamy polenta, capsicum caponata, chorizo & asparagus served w a citrus dressing
- GRILLED OCTOPUS** **GF** **245**
pumpkin butter w chives & shallots, spicy grilled baby romaine, served w capers, dried cherry tomato & Kalamata olives, vinaigrette & lemon
- OSSO BUCCO** **GF** **285**
slow cooked veal shank w carrots, mushrooms & cherry tomato served w creamy potato gratin and roasted asparagus

TO SHARE (FOR 2 TO 3 PEOPLE)





- GRILLED PRAWN PLATTER** **GF** **S** **455**
15 butterfly cut prawns broiled w a Louisiana inspired butter, on a bed of organic greens, citrus & fresh herbs
- DELI CUT PLATTER** **325**
prosciutto, cooked ham, lonzino, coppa, duck liver mousse, house-pickles, gherkin, chilled butter & toasted sourdough
- ARTISAN CHEESE PLATTER** **365**
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** **325**
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**  **155**
assorted mushrooms, parmesan cheese & truffle oil,
topped w balsamic seared king oyster mushroom,
button mushroom, shimeji mushroom & micro basil
- RISOTTO AI CALAMARI**  **185**
risotto cooked in “prawn stock”, topped w freshly grilled
squid & parmesan cheese
- TORTELLONI CON RICOTTA** **195**
soft-centred egg yolk tortelloni & burnt butter,
cashew, ricotta tortelloni, served w sautéed
pumpkin, dried orange-sage butter sauce & rucola
- SPAGHETTI SHIMEJI, MISO & CHILI**  **135**
vegan spaghetti, roasted shimejis, tossed in our miso,
chili, garlic sauce. Finished w cashew nuts, fresh coriander
& a squeeze of lime
- SPAGHETTI ALLO SCOGLIO**  **215**
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** **155**
an authentic carbonara w sautéed speck & pancetta,
cream, parmesan & egg yolk tossed w house-spaghetti
- FETTUCCINI AL RAGU DI MANZO** **185**
slow cooked traditional beef sauce, simmered w fresh
tomato, basil & olive oil. Finished w herbs & parmesan



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 VEGAN
 VEGAN ON REQUEST

WOOD FIRED PIZZA (28CM)

MARGHERITA tomato sauce, mozzarella, fresh bocconcini	155
LEBANESE  baba ganoush, za'atar, fresh tomato, Kalamata olives, mint, spicy oil	155
5 FORMAGGI cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola	185
BURRATA  a whole fresh burrata on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts	175
CRUDO E BURRATA a whole fresh burrata & prosciutto on pesto base, mozzarella, Grana Padano, fresh rucola & cashew nuts	195
DIAVOLA tomato base, mozzarella, chorizo picante & spicy oil	175
COTTO E FUNGHI tomato base, mozzarella, chiffonade ham, sliced button mushroom, Kalamata olives, oregano, finished w parmesan & cracked black pepper	175
SALSICCIA DI POLLO tomato base, mozzarella, house-chicken sausage, confit celery, caramelized onion, oregano, roasted paprika, finished w chili flakes & celery leaves	175
CARBONARA cream & egg base, mozzarella, minced bacon, shaved white onion, finished w sour cream	175
SALMONE 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	195

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SIDE DISHES

CREAMY POTATO GF	65
extra virgin olive oil whipped & pureed potato	
MIXED LEAVES GF V	65
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	75
locally sourced roast vegetables, w olive oil, fresh herbs & citrus	
STEAMED RICE GF V	15

KIDS MENU | 85

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 | 545

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 | 435

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**

 **VEGAN ON REQUEST**

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

3 COURSES | 325

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

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

Planeta La Segreta Rosso, Sicily, Italy

Cocktail

Berawa Mule

vodka, lemongrass, kaffir lime & homemade ginger beer

SNAPPER FILLET

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

Rosé Wine

Maison AIX Rosé, Provence, France

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

Rivera Negroamaro, Puglia, Italy

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

4 COURSES | 445

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

Rosé Wine

Maison AIX Rosé, Provence, France

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

Planeta La Segreta Rosso,
Sicily, Italy

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

Rivera Negroamaro,
Puglia, Italy

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 | 545

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

Planeta La Segreta Rosso, Sicily, Italy

Cocktail - Beetlejuice Sour

bourbon, beetroot juice, lime, egg white & Angostura

AND

SNAPPER FILLET

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

Rosé Wine

Maison AIX Rosé, Provance, France

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

Rivera Negroamaro, Puglia, Italy

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, Casablanca Valley

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