

W BALI
SEMINYAK



STARFISH BLOOD BRUNCH

SUNDAYS | 12 PM - 3.30 PM

FOOD MENU

IDR 950,000
FOOD & NON ALCOHOLIC
BEVERAGE

IDR 1,850,000
FOOD & ALCOHOLIC
BEVERAGE

IDR 2,800,000
FOOD & CHAMPAGNE

IDR 475,000
KIDS (3-11 YEARS OLD)

All prices are subject to 10% service charge and prevailing 11% government tax.

PASS AROUND

Oysters Tempura

Aioli sriracha, coriander & spring onion

GREEN AND FRESH CORNER

Summer tomato and cucumber salad
mix tomato, Persian cucumber, honey thyme, feta cheese, olive, and fried basil.

Asian Rujak Salad
cucumber, mango, pineapple, jicama, papaya, tamarin dressing.

Pumpkin Balado salad
roasted pumpkin, arugula, balsamic reduction dressing.

Fresh kale salad
sweet corn, sun-dried, tomato, chickpeas, red bean, yuzu honey vinaigrette.

W Garden Salad
*Fresh lettuce, cucumber, tomato, carrot, red onion, capsicum,
Sweet corn, radish, green peas, crouton
olive oil, balsamic, sherry vinegar, white wine vinegar
Lemon honey thyme vinaigrette, caesar dressing, thousand island dressing, nam jim dressing*

VEGAN STATION

- Mushroom carnitas
- Asinan buah
- Tofu gyoza
- Cauliflower steamed bun
- Vegetables dumpling

CHARCUTERIE

- Iberico
- Salami milano
- French pepper salami
- Chorizo diablo
- Beef pastrami

ULTIMATE CHEESE SELECTION

- Local Artisan Blue Cheese
- Local Artisan goat cheese
- Manchego
- Brie
- Camembert

Condiments: Honey, dried fruit, toasted nuts, marinated mix olives, gherkin, grape, cheese crackers & grissini.

CEVICHE & AGUACHILE

Catch of the day fish, leche de tigre, sweet potatoes, plantain chips.

BAO BUN STATION

Chicken, pork, fish with assorted condiments

NIPON FOODIES

Sashimi : Tuna, salmon, snapper
Nigiri : Prawn, snapper, tuna, inari
Maki : Salmon roll, tuna rolls, chicken teriyaki roll, vegetarian roll

ICE, ICE BABY SEAFOOD ON ICE

"The freshest seafood Bali has to offer, poached and chilled"

- Tiger prawns
- Papua crabs
- Lombok oysters
- Half-moon Scallops
- Clams
- Black mussels

MASTER PIECES TO CARVE

Take your time and go slowly, you must try all of them. Carving for SFB:

- Herb crusted roasted leg of lamb
- Australian grain fed dtriploin
- Catch of the day Fish carving coriander chimichurri
- Prawn skewers
- Squid skewers
- Fish skewers
- Jacket potatoes sour cream
- Corn on the cob

GO LOCAL, GO BALINESE, GO BABI GULING

Cannot be more traditional, it is roasted with Balinese spices until cracking skin.

- Crispy pork crackers, green bean & coconut lawar
- Sambal ulek, sambal matah, sambal kecap, pickled vegetables
- Be Genyol, Balinese traditional pork stew
- Chicken Satay
- Beef Satay
- Pork Satay
- Assorted Sauce & Sambal

A TASTE OF ASIA IN OUR WOKS

Don't walk away from the woks:

- Dan-dan noodles
- Stir Fried noodles
- Stir Fried vegetables

INDIAN CORNER

Spices, aroma, colors, and all the world famous combinations of this wonderful nation.

- Indian roti, paratha & naan bread
- Subji mella, Indian vegetable red curry
- Lamb biryani
- Butter chicken curry
- Dhal makani, black lentil, Indian spices
- Assorted chutneys, paratha and pickles

SOUR DOUGH BREAD & PRETZEL

The baker's best inspirations are here.

- Rock salt bagels
- multi grain
- sesame seed
- Soft rolls
- Sourdough
- Multigrain baguette
- multi grain loafs
- Focaccia olive

SWEET ENDINGS

- Burned cheese cake
- Frasier
- Chocolate mousse cake
- Mango panacota
- Tiramisu
- Gluten free chocolate mousse
- Crème brule
- Red velvet
- Fruit tartlet
- Lemon meringue
- Chocolate popsicle
- Gelato
- More...

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CHAMPAGNE

Lanson Black Label Brut, France

SPARKLING WINE

Villa Sandi Brut Prosecco, Italy

WHITE WINE

Vina Ventisquero, Sauvignon Blanc,
Central Valley, Chile

De Bortoli Sacred Hill Chardonnay,
Australia

RED WINE

Vina Ventisquero, Reserva Pinot Nior,
Casablanca Valley, Chile

De Bortoli Sacred Hill Cabernet Merlot,
Australia

SELECTION OF COCKTAILS LIMITED EDITION

Classic Coronarita

*Tequila, triple sec, lime juice simple syrup
top with corona*

Strawberry Coronarita

*Tequila, triple sec, fresh strawberry, lime
juice simple syrup top with corona*

Corona Spritz

*Aperol, yuzu puree, lemon juice, salt top
with corona*

COCTAILS

Margarita

Daiquiri

Espresso Martini

Selection cocktails from our mixologist

HOUSE SPIRIT

Vodka

Gin

Light Rum

Tequila

Whiskey

BEER

Bintang

Corona

PROBIOTIC SMOOTHIES

Banana, date, cinnamon, honey,
yoghurt & ice

Mango, Passion fruit, honey,
yoghut & ice

Dragon fruits, strawberries, honey,
yoghurt & ice

SOFT DRINKS

Coca Cola

Coke Zero

Sprite

Tonic

Soda Water

TEA

Earl grey

English breakfast

Chamomile

Organic green tea

Peppermint

WATER

AQUA Reflections

Natural

AQUA Reflections

Sparkling

MILK

Fresh

Soya

Skim

COFFEE

Espresso

Americano

Machiato

Latte

Cappuccino

JUICE

Orange

Mango

Apple