

FESTIVE SEASON : AT PEPPERS SEMINYAK

Season's Greetings from Peppers Seminyak Bali!

This is the season to sprinkle some magic into your life!

Join us in celebrating time-honored traditions and crafting new holiday memories that are uniquely yours.

This holiday season at Peppers Seminyak Bali, you can look forward to delightful surprises, including a sumptuous Christmas Day Lunch and a sensational New Year's Eve Dinner. These special occasions are just a taste of the enchantment awaiting you.

Come, let's make magic together!

Christmas Day Lunch

Wednesday, December 25th, 12 Noon - 3pm

IDR 500.000nett/person

Santa Claus Appearance

Magic show

Live Band Performance

New Year's Eve Dinner

Tuesday, December 3lst, 7pm - Midnight

IDR 450.000^{nett/person}
Live Band Performance
Kids club open until 10.00pm

Complete your festive experience with **Bottomless beverage package** including a selection of wines, beer and cocktails only at IDR 500.000^{nett/person}







Bottomless beverage package incl. a selection of wines, beer and cocktails available for IDR 500,000 nett /person



SEAFOOD ON ICE

King prawn, freshly shucked oysters, mussels with condiments

FETA, CHORIZO, POTATO SALAD

With herb mayo and sour cream

SMOKED SALMON TARTAR

Horseradish cream, beetroot, capers, black peppers

ROASTED CAULIFLOWER (V)

Maple mustard dressing, mix dried fruits, pistachio, parsley

SAUSAGE STUFFING BALLS WITH CRANBERRY SAUCE

With maple glazed

HONEY GLAZED HAM

Truffle mashed potato, caramelized apple, apple sauce and sauteed baby vegetables

TURKEY ROLLADE

with Italian sausage and herbs filling, potato gratin, sauteed baby vegetables, cranberry apple chutney and gravy

BBQ OCEAN TIGER PRAWN

Served with chimichurri sauce, creamy garlic, lemon and parmesan risotto, cucumber salad

VEGETABLES SHEPERD'S PIE (V)

Red onion, green pies, carrot, mushroom, cauliflower, lentil, herbs tomato broth and mashed potato

DESSERT

CHRISTMAS YULE LOG

with vanilla cream filling

CHRISTMAS STICKY DATE PUDDING

with butterscotch sauce

CHOCOLATE, CARAMEL AND HAZENUT TART

Kids under 6 years old free and 50% discount under 12 years old





NEW YEAR'S EVE DINNER

Tuesday, December 31st, 7pm - Midnight IDR 450.000^{nett/person}

Bottomless beverage package incl. a selection of wines, beer and cocktails available for IDR 500,000 nett /person

STARTER

PAN SEARED SCALLOPS

Pancetta wrapped scallops, mint and green peas puree, parmesan crackers, tarragon and truffle oil

OR

PROSCIUTO AND APPLE SALAD

Red crisp apple, prosciutto, fresh Italian basil, blue cheese, balsamic drizzle, rock salt

BURRATA AND ROCKET

Fresh burrata, rocket leaf, basil pesto, tomato cherry, black olives, balsamic reduction, and fresh basil

BLACK ANGUS STRIPLOIN STEAK

Roasted baby vegetables, truffle mashed potato, roasted garlic & rosemary butter, beef jus

PAN SEARED BARRAMUNDI

Crab and cucumber salad, cauliflower puree, tomato cherry, gremolata

ROASTED CAULIFLOWER AND HALLOUMI Roasted cauliflower, grilled haloumi, pesto bRoasted cauliflower, grilled haloumi, pesto basilico, semi dried tomato, red onion pickle, black olives

PALATE CLEANSER

WATERMELON LIME BASIL GRANITTA

SWEFTS

PASSION FRUIT TART

Passion fruit curd in sweet crust shell with lime meringue and hazelnut praline

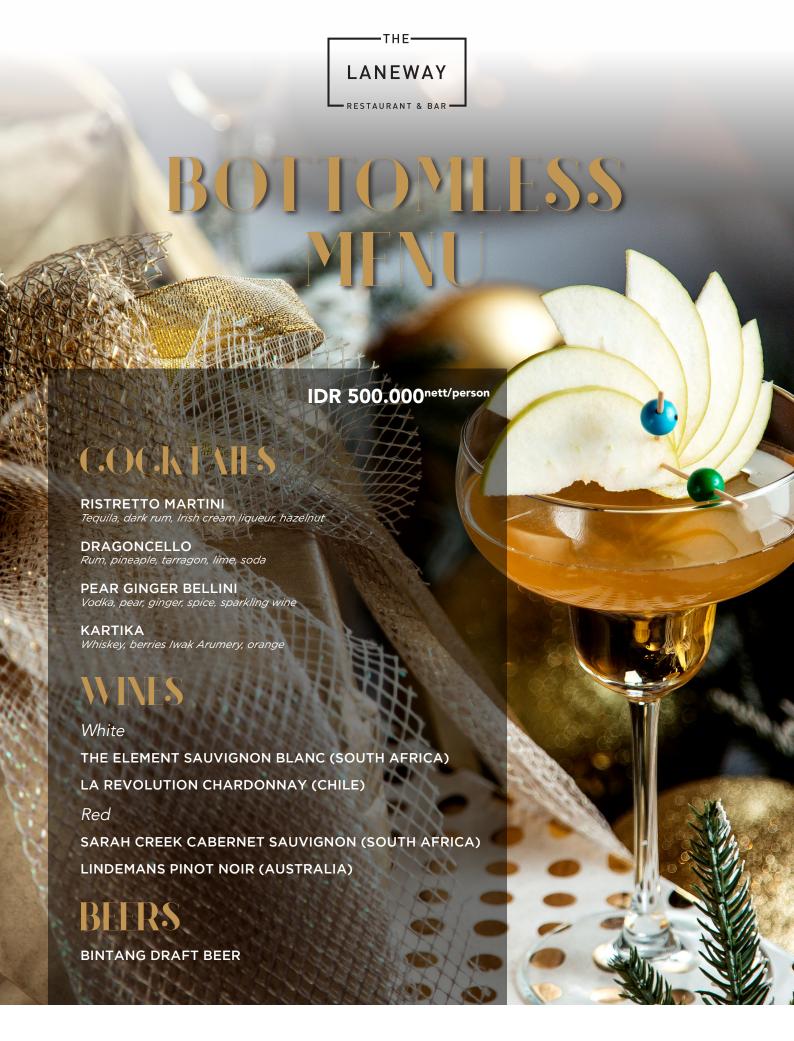
DARK CHOCOLATE PANNA COTTA

Orange compote, candied orange zest, and pistachio

WARM TOFFEE PUDDING

Butterscotch sauce and vanilla cream







FESTIVE SEASON IN VILLA BARBECUE DEC 24 - JAN 01

Celebrate the festive season with an unforgettable In-Villa BBQ experience at Peppers Seminyak!

Enjoy our delectable menus featuring an "Aussie Style BBQ, Asian Seafood BBQ and Steak & Lobster BBQ. Complete your festive feast with a delightful selection of desserts. Join us for an evening of culinary delight in the comfort of your villa, starting from IDR 850K++ per person.

AUSSIE STYLE BBQ IDR 900K ++per person

SALADS

Turkey salad, cucumber, mint & apple Organic Baby Lettuce with Balsamic & Olive Oil Chicken Salad, Cucumber, Mint & Apple Beetroot Coleslaw

FROM THE GRILL

Grilled lamb cutlet Chorizo sausages & Rissoles Jumbo Ocean Prawns Wagyu Fillet Mignon Handmade Sausages & Rissoles

CONDIMENTS

Sautéed Mushrooms
Whiskey BBQ Sauce
Crusty Baguettes
Grilled Vegetable Kebab
Potato Salad with Condiments & Dressings

DESSERT

Sliced Fruit Platter
Chocolate Fondant Cake
Shots Of Mixed Homemade Ice Cream & Sorbet

ASIAN SEAFOOD BBQ IDR 850K++ per person

SALADS

Oyster Fritti Vietnamese Vegetable Rice Paper Roll, Nuoc Cham Dip Asian Tuna Salad Served On Betel Leaf Grilled Fish Cakes, Pickles, Coriander

FROM THE GRILL

Sesame Teriyaki Salmon Whole Sea Lobster with Garlic & Lesser Galangal Spiced Whole Baby Snapper with Sweet Spicy Sambal Fresh Mud Crab, Shallot & Ginger Spiced Grilled Ocean Prawn with Sweet & Spicy Chili Bean

CONDIMENTS

Steamed Jasmine Rice Tempe Crackers Sambal Matah Acar Sayuran

DESSERT

Steamed Pumpkin Cake Batun Bedil - Sweet Chewy Cassava Bullet Sliced Fruit Platter

STEAK & LOBSTER BBQ IDR 900++per person

SALADS

Organic Baby Lettuce With Balsamic Vinaigrette Jumbo Prawn Cocktail Lobster, Prawn & Crab Cake With Citrus Mayo

FROM THE GRILL

Fresh Bamboo Lobster With Beurre Blanc Wagyu Fillet Mignon Wrapped With Pancetta 7 Herbs Marinated Sirloin

CONDIMENTS

Garlic & Herbs Butter Whiskey BBQ Sauce Crusty Baguette Lemon Grilled Sweet Corn Baked Potato With Sour Cream & Melted Cheese

DESSERT

Sliced Fruit Platter Taro Cake With Orange Jelly & Chantilly Cream Shots Of Mixed Homemade Ice Cream & Sorbet

All prices in thousands of rupiah and are subject to service charge and Government tax at 21%

