

FESTIVE SEASON AT PEPPERS SEMINYAK

Season's Greetings from Peppers Seminyak Bali!

This 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 500.000^{nett/person}

- Santa Claus Appearance
- Magic show
- Live Band Performance

New Year's Eve Dinner

Tuesday, December 31st, 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}**

THE
LANEWAY
RESTAURANT & BAR

CHRISTMAS DAY LUNCH

Wednesday, December 25th, 12 Noon - 3pm

IDR 500.000^{nett/person}

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

Feast on a gourmet selection of seafood and salads and a la minute prepared main courses featuring turkey, ham and much more, all complemented with a sinful selection of desserts. Enjoy along a live band performance and lots of activities for the little ones including a magic show, facepainting and a visit from Santa

COLD

SEAFOOD ON ICE

King prawn, freshly shucked oysters, mussels with condiments

FETA, CHORIZO, POTATO SALAD

With hers mayo and sour cream

SMOKED SALMON TARTAR

Horseradish cream, beetroot, capers, black peppers

ROASTED CAULIFLOWER (V)

Maple mustard dressing, mix dried fruits, pistachio, parsley

CRANBERRY AND SAUSAGE STUFFING BALLS

With maple glazed

HOT

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 peas, 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

NEW YEAR'S EVE DINNER

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

Tuesday, December 31st, 7^{pm} - Midnight

IDR 450.000 nett/person

Enjoy a magnificent three course set dinner prepared by our skilled chefs to ring in the new year. The evening will be complemented by a live band performance and to keep the little ones entertained Kids@Peppers will be open until 10pm.

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

OR

BURRATA AND ROCKET

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

MAIN

BLACK ANGUS STRIPLOIN STEAK

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

OR

PAN SEARED BARRAMUNDI

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

OR

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

SWEETS

PASSION FRUITS TART

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

OR

DARK CHOCOLATE PANNA COTTA

Orange compote, candied orange zest, and pistachio

OR

WARM TOFFEE PUDDING

Butterscotch sauce and vanilla cream

BOTTOMLESS MENU

IDR 500.000nett/person

COCKTAILS

RISTRETTO MARTINI

Tequila, Dark rum, Irish cream liqueur, Hazelnut

DRAGONCELLO

Rum, Pineapple, Tarragon, lime, Soda

PEAR GINGER BELLINI

Vodka, Pear, Ginger, Spice, Sparkling Wine

KARTIKA

Whiskey, Berries Iwak Arumery, Orange

WINES

White

VENTISQUERO QUEULAT GRAN RESERVA (CHILE)

LINDEMANS CHARDONNAY (AUSTRALIA)

Red

SARAH CREEK CABERNET SAUVIGNON (SOUTH AFRICA)

LINDEMANS PINOT NOIR (AUSTRALIA)

BEERS

BINTANG DRAFT BEER



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



CHRISTMAS DAY LUNCH

INDIAN VEGETARIAN OPTION

Wednesday, December 25th, 12 Noon - 3pm

IDR 500.000^{nett/person}

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

SMALL BITES SET

ALOO PANEER RAGDA TIKKI

Served with small caprese style and lime coriander dressing

CHEESE AND CORN CROQUETTES

Served with chili mayo

POTATO AND VEGETABLE SAMOSA

Served with tamarind chutney

MAIN COURSE

MIX VEGETABLE PANEER BUTTER MASALA

Served with butter jeera naan

ALOO GOBHI

Potato and cauliflower curry

SOMETHING SWEET

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

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and cocktails available for IDR 500,000 ^{nett /person}

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*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*

OR

BURRATA AND ROCKET

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

OR

ALOO PANEER RAGDA TIKKI (V)

*Served with small caprese style and lime
coriander dressing*

MAIN

BLACK ANGUS STRIPLOIN STEAK

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

OR

PAN SEARED BARRAMUNDI

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

OR

ROASTED CAULIFLOWER AND HALLOUMI (V)

*Roasted cauliflower, grilled haloumi, pesto basilico,
semi dried tomato, red onion pickle, black olives*

OR

MIX VEGETABLE PANEER BUTTER MASALA (V)

Served with butter jeera naan

PALATE CLEANSER

WATERMELON LIME BASIL GRANITTA

SWEETS

PASSION FRUIT TART

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

OR

DARK CHOCOLATE PANNA COTTA

Orange compote, candied orange zest, and pistachio

OR

WARM TOFFEE PUDDING

Butterscotch sauce and vanilla cream