

BLUE

TERRACE



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FRENCH BISTRO

Le Semainier



*Inspired by a timeless French tradition and crafted with the finest seasonal ingredients,
our chef's daily special offers a new and elegant creation every day.*

MONDAY

CANARD CONFIT EN PARMENTIER

225

DUCK CONFIT WITH BUTTERY MASHED POTATOES

A French classic from Gascony, featuring tender duck slow-cooked in its own fat, layers of buttery mashed potatoes

Mesclun salad

Best paired with Grant Burge, Shiraz

TUESDAY

QUENELLE DE LYON

250

LYON-STYLE FISH QUENELLE

A signature Lyonnaise dish, originating in the 18th century, featuring delicate fish dumplings in a rich lobster sauce

Lobster sauce | crayfish | Basmati rice

Best paired with Cono Sur, Sauvignon Blanc

WEDNESDAY

JOUE DE BŒUF À LA BOURGUIGNONNE

285

BURGUNDY-STYLE BRAISED BEEF CHEEKS

A hearty, traditional dish from the Burgundy region, highlighting the depth of slow-cooked flavors

Carrots | parsley | champignons | baby potatoes

Best paired with Barons Philipe de Rothschild, Pinot Noir

THURSDAY

GRATIN DE FRUITS DE MERS

225

SEAFOOD GRATIN

A luxurious seafood gratin: a celebration of the sea's finest flavors

Prawns | calamari | snapper | salmon | basil mornay sauce | gratinated cheese | Basmati rice

Best paired with Cono Sur, Sauvignon Blanc

FRIDAY

VOL AUX VENT À L'ANCIENNE

195

CLASSIC CHICKEN VOL-AU-VENT

A classic French dish featuring light, stuffed puff pastry that celebrates the elegance of French cuisine

Poached organic chicken | puff pastry | meat balls | champignons | homemade french fries | Bali sea salt

Best paired with Barons Philipe de Rothschild, Pinot Noir

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Grignotage

100 gr of Artisan local cold cuts |
homemade pickles (P)

280

100 gr of Artisan local cheese |
Fig jam (D / N)

220

75

Egg mimosa | paprika

Mackerel escabeche | local potatoes |
aioli

120

4 snails | garlic parsley butter |
crouton (G / D)

110

Entrées

SOUFFLÉ AUX FROMAGE D'ICI (G/D) LOCAL ARTISANAL CHEESE SOUFFLÉ

195

Mesclun salad | cheese foam

Best paired with Sababay, Ascaro

SAUMON FUMÉ MAISON (S/D/G) HOUSE-SMOKED SALMON

175

Chives | local cultured butter | Blinis | lemon

Best paired with Sababay, Ascaro

RAVIOLE DU DAUPHINÉ (D/G/N) DAUPHINÉ-STYLE CHEESE RAVIOLE

175

Cheese raviole | pesto sauce | fried shallots | walnuts

Best paired with Sababay, Ascaro

GRATIN DE QUEUES D'ÉCREVISSES DE FERNAND POINT (S/D/G) FERNAND POINT STYLE CRAYFISH GRATIN

285

Sabayon | Horenzo spinach | Crayfish emulsion

Best paired with Cousino Macul, Chardonnay

CUISSES DE GRENOUILLES GRAND MÈRE (D) GRANDMOTHER'S STYLE FROG LEGS

280

Frog legs | parsley | garlic | butter | lemon

Best paired with Cousino Macul, Chardonnay

PÂTÉ EN CROÛTE DU CHARCUTIER AU LAPIN (P/N/G) RABBIT PÂTÉ EN CROÛTE

115

Labuan Bajo black pig in crust | rabbit meat | pistachio | fig jam | cornichons

Best paired with Cono Sur, Sauvignon Blanc

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Salade & Soupes

SALADE CAESAR (D/G/S) CLASSIC CAESAR SALAD <i>Anchovies parmesan croutons soft boiled egg crunchy chicken</i> <i>Best paired with Sababay, Ascaro</i>	145
SALADE DE CHÈVRE CHAUD (D/G/N) WARM GOAT CHEESE SALAD <i>Mesclun salad mustard dressing olive Aceh natural honey walnut fresh figs</i> <i>Best paired with Cono Sur, Sauvignon Blanc</i>	145
SALADE NICOISE (D/G/S) NIÇOISE SALAD <i>Yellow fin tuna Anchovies tomatoes croutons green beans soft-boiled egg</i> <i>Best paired with Cono Sur, Sauvignon Blanc</i>	140
SOUPE À L'OIGNONS GRATINÉS (D/G) GRATINATED FRENCH ONION SOUP <i>Beef consommé caramelized onion cheese croutons</i> <i>Best paired with Cousino Macul, Cabernet Sauvignon</i>	145
VELOUTÉ DE CHAMPIGNONS (D/G) TRUFFLED MUSHROOM VELOUTÉ <i>Crème fraîche truffle oil smoked duck</i> <i>Best paired with Ponte, Pinot Grigio</i>	105

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Les Viandes

ENTRECOTE MARCHAND DE VIN 250 GRAMS (D/G) 555 RIBEYE WITH RED WINE SAUCE

*Black Angus beef ribeye | red wine sauce | Maitre D'butter
Best paired with Grant Burge, Shiraz*

STEAK AU POIVRE LONG DE SUMATRA 160 GRAMS (D/G) 450 TENDERLOIN WITH SUMATRAN PEPPER SAUCE

*Black Angus beef tenderloin | Sumatran long black pepper sauce | tarragon
Best paired with Grant Burge, Shiraz*

ÉPAULE D'AGNEAU 7 HEURES (D) 345 7-HOURS BRAISED LAMB SHOULDER

*Chunk of local young lamb shoulder braised for 7 hours | rosemary and cherry tomato
Best paired with Cousino Macul, Cabernet Sauvignon*

CÔTE DE PORC EN CORDON BLEU (D/G) 395 CORDON BLEU PORK CHOP WITH CHEESE AND HAM

*Artisan local cheese | prosciutto crudo | white ham | cheese foam
Best paired with Sababay, Ascaro*

BLANC DE VOLAILLES CUITES AU COFFRE (D) 225 BONE-ROASTED ORGANIC CHICKEN WITH MUSTARD JUS

*Cooked on the bone | sauce moutarde de pommery
Best paired with Cousino Macul, Chardonnay*

SIDES

Homemade French Fries Bali sea salt	45	French beans garlic cherry tomatoes (D)	55
Classic Mashed potatoes local cultured butter (D)	55	Steamed vegetables	55
Traditional Aligot (cheesy mashed potatoes) (D)	65	Lettuce mustard dressing croutons (G)	55
		Creamy spinach cheese foam (D)	65
		Basmati rice	45

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Les Poissons

CHOICES OF SAUCES

Clams, caper and herbs butter (D / S)

Classic beurre blanc with champignons (D / G)

Crustacean sauce with cray fish (D / S) | Add: IDR 20.000

SAUMON À L'UNILATÉRALE CRISPY SKIN SALMON WITH LEMON

295

Best paired with Cono Sur, Sauvignon Blanc

BARRAMUNDI À LA PEAU PAN-ROASTED BARRAMUNDI WITH LEMON

245

Best paired with Cono Sur, Sauvignon Blanc

CABILLAUD RÔTI | CHORIZO ET PARMESAN (D / G) ROASTED COD WITH CHORIZO & PARMESAN

345

Best paired with Cousino Macul, Chardonnay

SUPIONS AUX PIMENTS DOUX | CITRON & PERSIL (D / G) BABY CALAMARI WITH SWEET CHILI, LEMON & PARSLEY

165

Hazelnut butter | chili powder | lemon | parsley

Best paired with Cousino Macul, Chardonnay

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Classic Mashed potatoes local cultured butter (D)	55
Traditional Aligot (cheesy mashed potatoes) (D)	65

French beans garlic cherry tomatoes (D)	55
Steamed vegetables	55
Lettuce mustard dressing croutons (G)	55
Creamy spinach cheese foam (D)	65
Basmati rice	45

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Les Desserts

**LA GANACHE AU CHOCOLAT À LA FLEUR DE SEL-
ORIGINE DE JEMBRANA (D/G)** 130

JEMBRANA CHOCOLATE GANACHE WITH SEA SALT

Fromage blanc | cacao nibs | Bali sea salt

Best paired with Sababay, Ludisia

**MILLE-FEUILLE À LA VANILLE ET AUX
AGRUMES D'INDONÉSIE (D/G)** 125

VANILLA MILLE-FEUILLE WITH INDONESIAN CITRUS

Homemade thousand layers pastry | Ambon vanilla diplomat cream | kalamansi | pomelos

Best paired with Cesare Pavese Moscato D'Asti

CRÈME CARAMEL (D/G) 115

CLASSIC CRÈME CARAMEL

Originating from the 18th century, rich custard with caramel | sugar snap tuile

Best paired with Sababay, Ludisia

BLANC MANGER À LA MANGUE (D) 115

MANGO PUDDING

Lemongrass Blanc-manger | harumanis mango | kaffir lime dust

Best paired with Sababay, Ludisia

PROFITEROLE (D/G/N) 95

PROFITEROLE

Ambon-Vanilla ice cream | hot Jembrana-origin chocolate sauce

Best paired with Cesare Pavese Moscato D'Asti

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Nos Glaces Maison

LA PÊCHE MELBA D'AUGUSTE ESCOFFIER (D) 135 ESCOFFIER'S CLASSIC PEACH MELBA

Vanilla ice cream | raspberry sauce | peach in syrup | chantilly
Best paired with Sababay, Ludisia

LE CITRON GIVRÉ 95 FROZEN LEMON

Lemon sherbet | kalamansi dust
Best paired with Cesare Pavese Moscato D'Asti

LA GLACE VANILLE D'AMBON ET SES CHOUCOUS (D/N) 110 AMBON VANILLA ICE CREAM

Housemade ice cream with sugar-coated peanuts
Best paired with Sababay, Ludisia

LA GLACE CHOCOLAT DE JEMBRANA (D/G) 95 JEMBRANA CHOCOLATE ICE CREAM

EVOO cake | cacao nibs | palm sugar tuile
Best paired with Sababay, Ludisia

LE SORBET FRAMBOISE ET THYM (G) 95 RASPBERRY THYME SORBET

Fresh raspberry | thyme | almond croquant
Best paired with Sababay, Ascaro

LA GLACE CAFÉ DE TORAJA (D/G/N) 95 TORAJA COFFEE ICE CREAM

Hazelnut croquant | coffee agar
Best paired with Cesare Pavese Moscato D'Asti

LE SORBET PÊCHE BLANCHE & GINGEMBRE (G) 95 WHITE PEACH & GINGER SORBET

Red ginger | bergamot agar | brandy snaps tuile
Best paired with Sababay, Ascaro

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BEVERAGES MENU

Signature Cocktail

MARION COTILLARD

Gin | mixed berries | citrus | foam

135

ABRICOT SPRITZ

Apricot Brandy | Aperol | Osmanthus | sparkling wine | dehydrated lemon

135

SAINT-TROPEZ

Vodka | D.O.M. Bénédictine | orange | pineapple | strawberry

135

1920

Brandy | Cointreau | sweet & sour

135

KIR PETILLANT

Cream de cassis | Prosecco wine

135

Wine

RED WINE

Glass / Bottle

CHI / 2019

Cousino Macul, Cabernet Sauvignon

170 / 800

FRA / 2023

Barons Philippe De Rothschild, Pinot Noir

190 / 900

AUS / 2022

Grant Burge, Shiraz

190 / 900

WHITE WINE

Glass / Bottle

CHI / 2019

Cousino Macul, Chardonnay

170 / 800

CHI / 2019

Cono Sur - Bicicleta, Sauvignon Blanc

180 / 800

ITA / 2021

Ponte, Pinot Grigio

180 / 850

SPARKLING WINE

Glass / Bottle

INA / NV

Sababay, Ascaro

150 / 750

ITA / NV

Ponte Bianco Frizzante, Doc

190 / 950

(Offered vintages may be substituted in accordance to availability)

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Signature Mocktail

RUBY SIPPER

80

Red dragon fruit | mango | coconut water | mint

TROPICAL BEAUTY

80

Pineapple | spinach | mint | ginger

GREEN SOUNDS GOOD

80

Kale | bok choy | kyuri | banana | pineapple | orange | honeydew melon

Refreshment

CLASSIC LEMONADE

55

Lemon juice | purified water | simple syrup | lemon slices

RASPBERRY MINT SPLASH

75

Raspberry | mint leaves | lime | soda water

FRUIT & VEGETABLE JUICES

75

Orange | mango | guava | soursop | pineapple | apple | carrot | strawberry | watermelon

SOFT DRINKS

50

Coca-cola | Coke Zero | Sprite | Soda | Tonic | Ginger Ale | Red Bull

ICED TEA

65

Classic | Lychee | Strawberry | Passion Fruit | Lemon

Plant Based

FUCHSIA BLUSH

80

Dragon fruit | honey | oat milk | chia seed

AVOCUDDLE

80

Avocado | oat milk | cream cheese syrup | espresso

SALTY VIOLET

80

Taro | oat milk | salty foam

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Brewed & Poured

COFFEE BAR

Espresso	4 5
Americano	6 5
Cappuccino	6 5
Café latte	6 5
<i>Additional flavor: caramel vanilla hazelnut</i>	1 0

BREWED TEA

English breakfast | sencha | chamomile | jasmine

WATER

Aqua Reflection Natural/Sparkling (380 ml)	5 0
San Pellegrino flavored (330 ml) <i>Aranciata Rossa, Limonata, Chinoto</i>	7 5
Perrier sparkling water (330 ml)	7 5
In-house infused still water (600 ml)	4 5
In-house infused sparkling water (600 ml)	4 5

Boisson au Chocolat

LE CHOCOLATE CHAUD PARISIEN

7 5

Parisian Hot Chocolate | freshly baked croissant | whipped cream



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For more information and reservation

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