

BILWIE

TERRACE



The Lazy Affair

BY BLUE TERRACE

Brunch, reimagined — plated and personally curated.

Available at Blue Terrace & JimBARan Lounge

AVAILABLE AT
IDR 448,000++ PER PERSON
EVERY SATURDAY & SUNDAY
10.00 - 15.00

Enjoy your choice of house-made smoked salmon or premium cold cuts, curated bakery basket and cheese platter, paired with a selection of savory & sweet favorites, a refreshing mocktail, and your choice of coffee or tea



All prices are in Indonesian thousand Rupiah and subject to prevailing government tax and service charges.

BLUE

TERRACE



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

Duck confit | Our classic buttered mashed potatoes | mesclun salad

Best paired with Shiraz

TUESDAY

QUENELLE DE LYON 250 (LYON-STYLE FISH QUENELLE WITH LOBSTER SAUCE)

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

Fish quenelle gratinated | lobster sauce | crayfish | Basmati rice

Best paired with 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

Traditional beef burgundy stew | carrots | parsley | champignons | Baby potatoes

Best paired with 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 Sauvignon Blanc

FRIDAY

VOL AUX VENT À L'ANCIENNE 195 (CLASSIC CHICKEN VOL-AU-VENT IN PUFF PASTRY)

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 Pinot Noir

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WEDNESDAY



FRIDAY



MONDAY



THURSDAY



TUESDAY





E

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Grignotage

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

280

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

110

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

220

Egg mimosa | paprika

75

Entrées

- A** **SOUFFLÉ AUX FROMAGE D' ICI (G/D)** 195
(LOCAL ARTISANAL CHEESE SOUFFLÉ)

Cheese souffle | Mesclun salad | cheese foam

Best paired with Pinot Grigio

- B** **SAUMON FUMÉ MAISON (S/D/G)** 175
(HOUSE-SMOKED SALMON)

Homemade smoked salmon | chives | local cultured butter | Blinis | lemon

Best paired with Pinot Grigio

- C** **RAVIOLE DU DAUPHINÉ (D/G/N)** 175
(DAUPHINÉ-STYLE CHEESE RAVIOLI)

Cheese raviole | Pesto sauce | fried shallots | walnuts

Best paired with Pinot Grigio

- GRATIN DE QUEUES D'ÉCREVISSES DE FERNAND POINT (S/D/G)** 285
(FERNAND POINT STYLE CRAYFISH GRATIN)

Crayfish gratin | Sabayon | horenzo spinach | Crayfish emulsion

Best paired with Chardonnay

- D** **CUISSES DE GRENOUILLES GRAND MÈRE (D)** 280
(GRANDMOTHER'S STYLE FROG LEGS)

Frog legs | parsley | garlic | butter | lemon

Best paired with Chardonnay

- E** **PÂTÉ EN CROÛTE DU CHARCUTIER AU LAPIN (P/N/G)** 115
(RABBIT PÂTÉ EN CROÛTE WITH PISTACHIO)

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

Best paired with Sauvignon Blanc

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Salade & Soupes

SALADE CAESAR (D/G/S) 145
(CLASSIC CAESAR SALAD)

Anchovies | parmesan | croutons | soft boiled egg | crunchy chicken
Best paired with Pinot Grigio

SALADE DE MAGRET DE CANARD FUME (D/G/N) 145
(SMOKED DUCK BREAST SALAD)

Smoked duck breast | mesclun salad | red wine vinegar dressing | emmental cheese
roasted baby potatoes | soft boiled egg
Best paired with Sauvignon Blanc

SALADE NICOISE (D/G/S) 140
(NICOISE SALAD WITH YELLOWFIN TUNA)

Yellow fin tuna | anchovies | tomatoes | croutons | green beans | soft-boiled egg
Best paired with Sauvignon Blanc

SOUPE À L'OIGNONS GRATINÉS (D/G) 145
(GRATINATED FRENCH ONION SOUP)

Onion soup gratinated | beef consommé | caramelized onion | cheese | croutons
Best paired with Cabernet Sauvignon

VELOUTÉ DE CHAMPIGNONS (D/G) 105
(MUSHROOM VELOUTÉ WITH TRUFFLE NOTES)

Mushroom soup | crème fraîche | truffle oil | smoked duck
Best paired with Pinot Grigio

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SOUPE À L'OIGNONS GRATINÉS (D/G)
(GRATINATED FRENCH ONION SOUP)



C

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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 Shiraz

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

Black Angus beef tenderloin | Sumatran long black pepper sauce | tarragon
Best paired with Shiraz

B 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 Cabernet Sauvignon

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

Pork chop | artisan local cheese | prosciutto crudo | white ham | cheese foam
Best paired with Pinot Grigio

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

Organic chicken breasts, cooked on the bone | sauce moutarde de pommery
Best paired with 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, capers and herbs butter (D / S)

Classic beurre blanc with champignons (D / G)

Crustacean sauce with cray fish (D / S) | Add: IDR 20,000

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- A SAUMON À L'UNILATÉRALE** 295
(CRISPY SKIN SALMON)
Salmon with crispy skin | lemon
Best paired with Sauvignon Blanc
- B BARRAMUNDI À LA PEAU** 245
(SKIN ON PAN-ROASTED BARRAMUNDI)
Skin-on Barramundi | lemon
Best paired with Sauvignon Blanc
- C CABILLAUD RÔTI | CHORIZO ET PARMESAN (D / G)** 345
(ROASTED COD WITH CHORIZO & PARMESAN)
Black cod | Chorizo parmesan crumbs
Best paired with Chardonnay
- D SUPIONS AUX PIMENTS DOUX | CITRON & PERSIL (D / G)** 165
(BABY CALAMARI WITH SWEET CHILI, LEMON & PARSLEY)
Baby calamari | hazelnut butter | chili flakes | lemon | parsley
Best paired with Chardonnay

SIDES

Homemade French Fries Bali sea salt	4 5	French beans garlic cherry tomatoes (D)	5 5
Classic Mashed potatoes local cultured butter (D)	5 5	Steamed vegetables	5 5
Traditional Aligot (cheesy mashed potatoes) (D)	6 5	Lettuce mustard dressing croutons (G)	5 5
		Creamy spinach cheese foam (D)	6 5
		Basmati rice	4 5

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C

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Les Desserts

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- A** **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 Sparkling Wine
- B** **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 Moscato D'Asti
- C** **CRÈME CARAMEL (D/G)** 115
(CLASSIC CRÈME CARAMEL)
Originating from the 18th century, rich custard with caramel | sugar snap tuile
Best paired with Sparkling Wine
- D** **BLANC MANGER À LA MANGUE (D)** 115
(MANGO PUDDING)
Lemongrass Blanc-manger | harumanis mango | kaffir lime dust
Best paired with Sparkling Wine
- E** **PROFITEROLE (D/G/N)** 115
(PROFITEROLE)
Ambon-Vanilla ice cream | hot Jembrana-origin chocolate sauce
Best paired with Moscato D'Asti

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Nos Glaces Maison

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

Vanilla ice cream | raspberry sauce | peach in syrup | chantilly
Best paired with Shiraz

LE CITRON GIVRÉ 95 (FROZEN LEMON)

Frozen lemon filled with sherbet | kalamansi dust
Best paired with Moscato D'Asti

A LA GLACE VANILLE D'AMBON ET SES CHOUCHOUS (D/N) 110 (AMBON VANILLA ICE CREAM WITH CARAMELIZED PEANUTS)

Homemade Ambon-vanilla ice cream | sugar-coated peanuts
Best paired with Shiraz

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

Chocolate origin Jembrana ice cream | EVOO cake | cacao nibs | palm sugar tuile
Best paired with Shiraz

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

Raspberry sherbet | fresh raspberry | thyme | almond croquant
Best paired with Pinot Grigio

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

Toraja coffee ice cream | hazelnut croquant | coffee agar
Best paired with Moscato

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

White peach sherbet | red ginger | bergamot agar | brandy snaps tuile
Best paired with Pinot Grigio

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B



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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

CHI / 2019

Cousino Macul, Cabernet Sauvignon

Glass / Bottle

170 / 800

FRA / 2023

Barons Philippe De Rothschild, Pinot Noir

190 / 900

AUS / 2022

Grant Burge, Shiraz

190 / 900

WHITE WINE

CHI / 2019

Cousino Macul, Chardonnay

Glass / Bottle

170 / 800

CHI / 2019

Cono Sur - Bicicleta, Sauvignon Blanc

180 / 800

ITA / 2021

Ponte, Pinot Grigio

180 / 850

SPARKLING WINE

INA / NV

Sababay, Ascaro

Glass / Bottle

150 / 750

ITA / NV

Ponte Bianco Frizzante, Doc

190 / 950

(Offered vintages may be substitute in accordance to availability)

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Signature Mocktail

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|----------|---|----|
| A | RUBY SIPPER | 80 |
| | <i>Red dragon fruit mango coconut water mint</i> | |
| B | TROPICAL BEAUTY | 80 |
| | <i>Pineapple spinach mint ginger</i> | |
| C | GREEN SOUNDS GOOD | 78 |
| | <i>Kale bok choy kyuri banana pineapple orange honeydew melon</i> | |



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

88

Orange | honeydew | kyuri | celery | bok choy | pineapple | apple | carrot | strawberry | watermelon

SOFT DRINK

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

58

Red Bull

68

ICED TEA

Classic

68

Iced Lemon Tea

78

Flavoured Iced Tea (Lychee, Strawberry, Passion)

88

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	4.8
Americano	6.8
Cappuccino	6.8
Café latte	6.8
Additional flavor: caramel vanilla hazelnut	1.0

BREWED TEA

	7.8
English breakfast sencha chamomile jasmine	

WATER

Aqua Reflection Natural/Sparkling (380 ml)	5.8
Perrier sparkling water (330 ml)	7.8
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

75

Parisian Hot Chocolate | freshly baked croissant | whipped cream



French Wine Selection

RED WINE

Glass / Bottle

Barons Philippe de Rothschild, Pinot Noir	190 / 900
Maison Castel, Merlot	998
Château Senailhac Bordeaux Rouge	1.278
Maison Trimbach, Pinot Noir Réserve	1.958
Château Malmaison, Moulis-en-Médoc	1.998
La Terrasse de La Garde, Pessac-Léognan	2.448

WHITE WINE

Glass / Bottle

Barons Philippe de Rothschild, Sauvignon Blanc	190 / 900
Grand Terroirs, Bordeaux Blanc	1.208
Bouchard Père & Fils Bourgogne, Chardonnay	1.838
Domaine Rolet L'Étoile Novalet, Chardonnay	1.988
M. Chapoutier Belleruche, Côtes du Rhône Blanc	1.988

CHAMPAGNE

Glass / Bottle

Moët & Chandon, Brut	4.500
Billecart-Salmon, Brut Rosé	4.938

EXCLUSIVE OFFER

M. Chapoutier Le Pavillon Rouge, Ermitage	8.500
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Experience one of the iconic expressions of Northern Rhône Syrah. M. Chapoutier Le Pavillon Rouge offers incredible depth, elegance, and complexity, making it an exceptional choice for guests seeking a world-class French wine. Enjoy a complimentary artisanal cheese platter with every purchase to elevate the wine's rich flavors and complexity.

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