

HOTEL
INDIGO
BALI SEMINYAK BEACH

SugarSand
SEMINYAK BALI

CHRISTMAS DAY
MODERN JAPANESE
6-COURSE DINNER MENU
SugarSand

6PM – 10PM
Live DJ performance

IDR 800,000 / person
Including soft drinks, water
and bubble to set the mood

Additional
IDR 550,000 / person
Including cocktail pairing



CELEBRATE NOW



The background is a solid orange color. It features several stylized, light-orange bird silhouettes in flight, scattered across the upper half. A thin, white dotted line curves from the top right towards the bottom right, ending near a large, circular, light-orange mandala pattern in the bottom right corner. The mandala has a complex, repeating floral or leaf-like design.

CHRISTMAS DAY MODERN JAPANESE 6-COURSE DINNER MENU

AMUSE BOUCHE

Popcorn shrimp,
rock shrimp, spicy honey mayo

FIRST COURSE

Salmon new style,
ginger, sesame soy oil, yuzu mayo,
cress, black caviar

SECOND COURSE

Seafood spicy soup,
dashi broth, salmon, seabass, prawn,
shitake and shimeji mushroom

THIRD COURSE

Sushi and sashimi combined,
fresh yellow fin, salmon, and snow crab, fresh wasabi

FOURTH COURSE

Tiger prawn,
mango salsa, yuzu kosho, corn purée

FIFTH COURSE

Baby chicken,
marinated herb, yoghurt dip, micro salad

SIXTH COURSE

Yuzu cheese tart,
mango passion sauce, coconut sorbet,
yuzu curd, dehydrated zest meringue