



SEASONAL VIBES **IN YOUR FAVORITE NEIGHBORHOOD**

ANDREAS BERGEL **GENERAL MANAGER**



CHRISTMAS EVE

December 24th 2023 | 6.00 PM - 10.00 PM FAMILY STYLE DINNER

MAKASE

Live acoustic performance

IDR 750,000/PERSON Including a welcome drink, water & soft drinks

IDR 950,000/PERSON Including free flow alcohol, welcome drink, water & soft drinks

Children below 11 years get 50% off





CHRISTMAS EVE FAMILY STYLE DINNER

DECEMBER 24th 2023

MAKASE

AMUSE-BOUCHE
POTATO GALETTE
BRAISED WAGYU BEEF, MUSHROOM, CITRUS AIOI I

STARTER

BURRATA CHEESE ON TART

GUANCIALE, BASIL, HONEYCOMB, TOMATO CONFIT

ROASTED PUMPKIN SALAD

CANDIED WALNUTS, PRESERVED LEMON RAISIN, SMOKED RICOTTA CHEESE

MAIN COURSE

HOUSE-MADE HONEY GLAZED LEG HAM BURNT PINEAPPLE, MANDARIN CREMA, WHISKEY GLAZED

ROLLED ROASTED TURKEY

FILLED WITH HERBS, NUTS, LOCAL FETA, TURKEY GRAVY, CRANBERRY SAUCE

PEPPER CRUSHED HOT SMOKED US PRIME SIRLOIN GREEN TOMATO SALSA VERDE, WILD MUSHROOM BONE MARROW SAUCE

GRILLED ASPARAGUS

HOUSE-MADE BEEF BACON, GARLIC, PARSLEY

HONEY GLAZED BABY CARROT

THYME, BUTTER, MANCHEGO CHEESE

ROASTED POTATO

DUCK FAT, ONION, TOMATO, BACON

MAC AND CHEESE

TRUFFLE AND 600 EGG

SWEETS

BALI FOREST

MANJARI WHIPPED GANACHE, CHERRY COMPOTE GUANAJA CHOCOLATE ICE CREAM



CHRISTMAS BRUNCH

December 25th 2023 | 12.30 PM - 3.30 PM FESTIVE BUFFET

MAKASE

Santa service and acoustic performance, Christmas carol & magician

IDR 950,000/person Including a welcome drink, water & soft drinks

IDR 1,350,000/person Including free flow alcohol, welcome drink, water & soft drinks

Children below 11 years get 50% off





CHRISTMAS BRUNCH FESTIVE BUFFET

DECEMBER 25th 2023

MAKASE

FRESHLY BAKED
ASSORTED BREAD BASKET & BUTTER

SALAD COUNTER

POTATO SALAD POMELO AND CRISPY CHICKEN SALAD ROASTED BEETROOT SALAD SALAD BAR

COLD CUTS

JAMÓN IBÉRICO, COPPA HAM, SALAMI, CHICKEN MORTADELLA, BEEF MORTADELLA, BRESAOLA,PARMA HAM, PASTRAMI, GERMAN COUNTRY HAM

CHEESE SELECTION

PARMESAN WHEEL, MANCHEGO CHEESE, ELEMENTAL CHEESE, BRIE CHEESE, CHEDDAR CHEESE, CAMEMBERT CHEESE, EDAM CHEESE, MARINATED FETA CHEESE

CONDIMENTS

GRAPES, HUMMUS, TZATZIKI, BABA GHANOUSH, BABY CARROT, BABY TURNIP, BABY CUCUMBER, CELERY STICK, ASPARAGUS, 3 KINDS OF LOCAL JAM, 4 SELECTIONS OF NUTS, PICKLED GHERKIN, PICKLED CAPERS, GRISSINI, MIXED OLIVE, RICE CRACKERS, SNACK PEPPER & LAVOS, DRIED FRUIT SELECTION, PEARL SHALLOT, BALSAMIC PEARL SHALLOT



SOUP STATION

BAKSO SAPI MUSHROOM SOUP ROASTED PUMPKIN SOUP

LIVE CARVING STATION

ROASTED HONEY PORK BELLY HAM ROASTED WHOLE TURKEY BEEF WAGYU KIWAMI MB 9+ BOLAR BLADE

SAUCES

BBQ SAUCE, MUSHROOM RAGOUT, CHIMICHURRI, ROASTED BABY VEGETABLE, CRANBERRY SAUCE, GRAVY

JAPANESE COUNTER

MAKI ROLL, NIGIRI, SASHIMI PLATTER

HOT DISHES

MAC AND CHEESE, FETTUCCINI AGLIO E OLIO STEAMED JASMINE RICE, ROASTED POTATO, AYAM BAKAR, BAK MIE GORENG, BUTTER MIXED VEGETABLE

FRESH LIVE OYSTER

LEMON, TARTAR, SPICY AIOLI, GARLIC AIOLI, THOUSAND ISLAND, NAM JIM

BBQ ICE DISPLAY

MARINATED SQUID CLAMBUTTER FRESH CATCH OF THE DAY TWO TYPES OF FISH

PIZZA COUNTER

MARGARITA PIZZA QUATTRO STAGIONI FRUTTI DI MARE DIAVOLA FOUR CHEESES

SAMBAL STATION

SAMBAL EMBE, SAMBAL RICA, SAMBAL ULEK, SAMBAL TERASI, SAMBAL MATAH, SAMBAL KECAP, TOMATO KETCHUP, CHILI KETCHUP, SWEET SOYA, SAMBAL BAJAK, SAMBAL TERI, SAMBAL LIO

CRACKERS STATION

FRUITS DISPLAY

SWEETS

BREAD: STOLLEN, GINGER BREAD, PANETTONE, GRANNY CRACKER

WHOLE CAKE: RASPBERRY MANJARI CAKE

DULCEY TIRAMISU YUZU CHEESE CAKE

INDIVIDUAL: SAKANTI CAKE EXOTIC PAVLOVA PASSION TARTE TATIN PISTACHIO MOUSSE SALTED CARAMEL CHOUX CHOC FUDGE BROWNIE

RASPBERRY SACHER CAKE

GLASS:

VANILLA BLUEBERRY BAVAROIS DARK CHOCOLATE MOUSSE LYCHEE PANNA COTTA

KIDS STATION:
POPCORN
GELATO
CHOCOLATE FOUNTAIN
CANDY STATION





CHRISTMAS DINNER

December 25th 2023 | 6.00 PM - 10.00 PM 5-COURSE JAPANESE SET MENU

SUGARSAND

Live DJ performance

IDR 1,100,000/PERSON Including a welcome drink, water & soft drinks

IDR 1,600,000/PERSON Including cocktail pairing

Kids menu available





CHRISTMAS DINNER 5-COURSE JAPANESE SET MENU

DECEMBER 25TH 2023

SUGARSAND

AMUSE-BOUCHE
JAPANESE CROQUETTE
BRAISED WAGYU BEEF, MUSHROOM, CITRUS AIOLI

FIRST

TORO TRUFFLE TATAKI CHŪTORO, CAVIAR, SPRING ONION, TRUFFLE PONZU GEL

SECOND

SUSHI & SASHIMI PLATER
JAPANESE SEA URCHIN, CAVIAR GUNKAN, SALMON,
HAMACHI, FRESH WASABI

CLEANSER WATERMELON AND PASSION SQUASH

THIRD

RED MULLET

CAULIFLOWER MOUSSE, CAVIAR, SOY CREAM SAUCE, ERYNGII MUSHROOM, CHARRED BABY ASPARAGUS, NORI POWDER

SWEET

RASPBERRY MATCHA OPERA CAKE

MATCHA SPONGE, RASPBERRY CONFITURE, WHITE CHOCOLATE CRÉMEUX, RASPBERRY SORBETAMUSE-BOUCHE





BUFFET DINNER

December 31st 2023 | 6.30 PM - 11.00 PM

MAKASE

Live acoustic band & DJ Performance at Tree Bar from 10.30 PM onwards.

IDR 1,100,000/PERSON Including a welcome drink, water & soft drinks

IDR 1,950,000/PERSON Including free flow alcohol, welcome drink, water & soft drinks

Children below 11 years get 50% off



BUFFET DINNER

DECEMBER 31ST 2023

MAKASE

FRESHLY BAKED
ASSORTED BREAD BASKET & BUTTER

SALAD BAR

MIX LETTUCE, EDAMAME, SWEET CORN, RED BEAN, 3 KINDS OF CHERRY TOMATO, CARROT, RADISH, CHICKPEAS, JULIEN RED ONION, MIX JULIEN CAPSICUM, CUCUMBER 6 CHOICES OF DRESSING CLASSIC CAESAR SALAD NIÇOISE SALAD GRILLED BROCCOLI

SOUP STATION

PERANAKAN LAKSA

PASTA STATION

SPAGHETTI, FETTUCINE, PENNE CHOICE OF SAUCES: CARBONARA, TOMATO SAUCE BOLOGNAISE SAUCE, AGLIO E OLIO

JAPANESE COUNTER

MAKI ROLL, SASHIMI PLATTER, NIGIRI SOYU, PICKLED GINGER, WASABI, PONZU

COLD CUTS

JAMÓN IBÉRICO, COPPA HAM SALAMI, CHICKEN MORTADELLA BEEF MORTADELLA, BRESAOLA PARMA HAM, PASTRAMI GERMAN COUNTRY HAM

CHEESE SELECTION

PARMESAN WHEEL, MANCHEGO CHEESE, ELEMENTAL CHEESE, BRIE CHEESE, CHEDDAR CHEESE, CAMEMBERT CHEESE, EDAM CHEESE, MARINATED FETA CHEESE

CONDIMENT:

GRAPE, HUMMUS, TZATZIKI, BABA GHANOUSH, BABY CARROT, BABY TURNIP, BABY CUCUMBER, CELERY STICK, ASPARAGUS, 3 KINDS OF LOCAL JAM, 4 SELECTIONS OF NUTS, PICKLED GHERKIN, PICKLED CAPERS, GRISSINI, MIX OLIVE, RICE CRACKERS, SNACK PEPPER AND LAVOS, DRIED FRUIT SELECTION, PEARL SHALLOT, BALSAMIC PEARL SHALLOT

CHINESE COUNTER

PORK CHAR SIU

ROASTED PEKING DUCK
ROASTED CANTONESE CHICKEN
MANTAU BUN
DIMSUM SELECTION:
CHICKEN FIT, HAR GOW, CHICKEN
SHUMAI, BAKPAO, TOFU SKIN ROLL
RUMALI ROTI, HOISIN SAUCE, CHINESE
BBQ SAUCE, CUCUMBER STICK,
SPRING ONION

PIZZA COUNTER

MARGARITA PIZZA QUATTRO STAGIONI FRUTTI DI MARE DIAVOLA FOUR CHEESES

FRESH LIVE OYSTER

SHALLOT RED WINE VINEGAR KILPATRICK STYLE HOLLANDAISE AU GRATIN

CATCH OF THE DAY

POACHED TIGER PRAWN, POACHED GREEN MUSSEL, POACHED CRABSTYLE HOLLANDAISE AU GRATIN COCKTAIL SAUCE, TARTAR SAUCE, THOUSAND ISLANDS, MAYONNAISE, LEMON WEDGES

SATAY & LIVE CARVING

BEEF SATAY, CHICKEN SATAY SMOKED RUB CHICKEN, CUBE ROLL AND TENDERLOIN, NORI PEPPER CRUSH SPIT-ROASTED PORK BELLY

HOT DISHES

KRENGSENGAN BEEF CHEEK CHICKEN KUNGPAO ROASTED WHOLE FISH ROASTED POTATO ROASTED BABY VEGETABLES BROCCOLI AND SOFT TOFU, GARLIC OIL, CHIVES

SAMBAL STATION

SAMBAL EMBE, SAMBAL RICA, SAMBAL ULEK, SAMBAL TERASI, SAMBAL MATAH, SAMBAL KECAP, TOMATO KETCHUP, CHILI KETCHUP, SWEET SOYA, SAMBAL BAJAK, SAMBAL TERI, SAMBAL IJO

CRACKER STATION

FRUITS DISPLAY

PASS AROUND

CREATE YOUR OWN TACO

BUILD YOUR BURGER AND QUESADILLAS

SWEETS

BREAD: STOLLEN GINGER BREAD PANETTONE GRANNY CRACKER

WHOLE CAKE: MANGO COCONUT MOUSSE BURNT CHEESECAKE MIX FRUITS PAVLOVA

INDIVIDUAL:
RED VELVET CUPCAKE
MATCHA FINANCIER
YUZU CHEESE TART
STRAWBERRY TART
COCONUT MACARON
BERRIES TACOS
VANILLA MILLE-FEUILLE
RASPBERRY SWISS ROLL

GLASS: CLASSIC TIRAMISU GREEN TEA MOUSSE RASPBERRY YOGURT PANNA COTTA

KIDS STATION:
POPCORN
GELATO
CHOCOLATE FOUNTAIN
CANDY STATION

SLICED TROPICAL FRUITS



December 31st 2023 | 6.00 PM - 11.00 PM

TRADITIONAL JAPANESE DINNER

SUGARSAND

Live DJ Performance continued with countdown.

IDR 1,100,000/PERSON Including a welcome drink, water & soft drinks

IDR 1,900,000/PERSON Including cocktail pairing

Kids menu available

Sugar Sand SEMINYAK BALI

5-COURSE TRADITIONAL JAPANESE DINNER

DECEMBER 31ST 2023

SUGARSAND

AMUSE-BOUCHE CHAWANMUSHI UNI, CRABMEAT, ENOKI MUSHROOM, SCALLION, YUZU PONZU

FIRST

CHICKEN TSUKUNE ROBATA STYLE, TRUFFLE TARE, EGG YOLK, MICRO CRESS

SECOND

SUSHI & SASHIMI PLATTER CHU-TORO, KING CRAB, CAVIAR, SALMON HAMACHI, FRESH WASABI

CLEANSERYUZU AND LEMON GRANITE

THIRD

LOBSTER

SWEET POTATO MOUSSE, MUSHROOM GYOZA, ERYNGII MUSHROOM, YUZU KOSHO MUSHROOM BROTH

DESSERT

YUZU CALAMANSI LIGHT YUZU MOUSSE, CALAMANSI CURD, VANILLA SPONGE, VANILLA ICE CREAM

FESTIVE VEGETARIAN MENU

SUGARSAND

IDR 750,000/PERSON

AMUSE-BOUCHE
CHAWANMUSHI
HOMEMADE STEAMED EGG CUSTARD, EDAMAME, ERYNGII MUSHROOM

FIRST

VEGETABLE GYOZA

ERYNGII MUSHROOM, CARROT, SPRING ONION, SWEET POTATO PUREE, LIME GINGER DRESSING

SECOND

VEGGIE SUSHI PLATTER

INARI TOFU, TAKUAN, VEGGIE MAKI ROLL, SWEET CORN, WASABI AIOLI

CLEANSER

YUZU GRANITA

THIRD

TOFU STEAK SKEWER

JAPANESE ROBATA STYLE, HOMEMADE TERIYAKI, CHAR BROCCOLINI, MASHED POTATO. TERIYAKI SAUCE

DESSERT

PURIN

JAPANESE CUSTARD PUDDING, MANGO PEARLS, LIME ZEST

FESTIVE KIDS MENU JAPANESE SET-UP BENTO BOX

SUGARSAND

IDR 135,000/PERSON

TOKYO

|GINDARA MISO | JAPANESE RICE

ICHARRED BROCCOLI IYUZU CHEESE TART

YOKOHAMA

|CHEESEBURGER |FRENCH FRIES

ISLAW IMATCHA SUNDAE

OSAKA

|SALMON TERIYAKI | JAPANESE RICE

ICHARRED BROCCOLI IMIX FRUITS

KYOTO

|BEEF TERIYAKI |JAPANESE RICE

|CHARRED BROCCOLI | ICE CREAM

HOTEL INDIGO

AN IHG HOTEL
BALI SEMINYAK BEACH

For more information and resevation: hotelindigobali.cafeandbar@ihg.com +62 813 5369 5640