



RAFFLES
BALI



SEASON *of*
ENCHANTMENT



JOYOUS *festive* CELEBRATION

Amidst the lush landscapes of Jimbaran Bay, Raffles Bali offers a haven of refined seclusion, located on a hillside with breathtaking views of the ocean. This year, we invite you to celebrate the holiday season with a series of enchanting festive celebrations and exquisite culinary experiences, coming together to embrace the enchantment of Christmas and the New Year.





ILLUMINATION OF THE *season*

Join us for a magical evening as we welcome the holiday season with a tree lighting ceremony, celebrating the spirit of togetherness alongside festive performances and seasonal treats.

Friday, 12 December 2025
5.30pm to 7.00pm

CHRISTMAS

dinner AT RUMARI

Join us for a magical evening as we savour an unforgettable Christmas dinner featuring a specially curated set menu against Bali's breathtaking coastline.

Wednesday, 24 December 2025

Thursday, 25 December 2025

6.00pm to 10.00pm



RUMARI DINING ROOM

FOOD EXPERIENCE

IDR 2,250,000++ per person

CLASSIC WINE PAIRING

IDR 1,750,000++ per person

PREMIUM WINE PAIRING

IDR 3,800,000++ per person

CHEF'S COUNTER

FOOD EXPERIENCE

IDR 3,000,000++ per person

WINE PAIRING

IDR 1,750,000++ per person

BEVERAGE PAIRING

IDR 1,950,000++ per person

RESERVE

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.

CHRISTMAS DINNER MENU

24 & 25 December | 6.00pm to 10.00pm

Amuse-Bouche

Mud Crab Custard, Kristal Caviar

Beef Tartare, Winter Black Truffle

Sweet Shrimp, Crustacean Coral Chips, Verbena

Sulawesi Yellowfin Tuna 'Otoro'

Heirloom Tomato, Burrata, Kalamata Olive, Basil

Rougié Foie Gras

Red Cherry Textures, Stingless Bee Honey, Cherry
Brioche

Canadian Lobster

Butter-Poached Lobster, Zucchini Ribbons, Hollandaise,
Kristal Caviar

Scarpinòcc di Piselli

Handmade Green Pea Pasta, Crayfish, Parmigiano
Reggiano Espuma, Pine Nut

Hokkaido Scallop

Parsnip, Chorizo, Sweet Paprika

Wagyu Tenderloin

Celeriac, King Mushroom, Winter Black Truffle

Mont Blanc

Chestnut, Vanilla, Cassis, Meringue

Petit Fours

Nougat, Pâte de Fruits, Roses des Sables, Gingerbread,
Salted Caramel, Marshmallow, Chocolate Truffle



CHRISTMAS

brunch AT LOLOAN

Savour an exquisite brunch, showcasing a delightful set menu and curated fine wines, as you embrace the spirit of Christmas by the sea.

Thursday, 25 December 2025
11.30am to 3.30pm



CLASSIC BRUNCH EXPERIENCE

Food & Non-Alcoholic Beverages
IDR 1,650,000 ++ per person

ITALIAN BRUNCH EXPERIENCE

Food, Italian Wines & Prosecco
IDR 3,100,000 ++ per person

FRENCH BRUNCH EXPERIENCE

Food, French Wines & Champagne
IDR 4,900,000 ++ per person

RESERVE

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.



CHRISTMAS BRUNCH MENU

25 December | 11.30am to 3.30pm

Bread Selection

Truffle Croissant, Artisan Bread
Served with Mushroom Dipping

Amuse-Bouche

Mini Foie Gras Mousse, Berries
Tempura Oyster, Coleslaw
Pistachio-Crusted Mazaraat Goat Cheese

Royale Seafood Platter

Oyster, Alaskan King Crab, Bamboo Lobster, Otoro Tuna
Cauliflower & Seaweed Caviar

Hokkaido Scallop Carpaccio

Pink Grapefruit, Pomegranate, Trout Roe

Foie Gras

Brioche, Pink Pepper Gel, Apple Malang, Fig Jam

Charcuterie Selection

Served Table-Side

Cannelloni

Ricotta, Spinach, Mushroom, Black Winter Truffle

Grouper

Grilled Asparagus, Tomato Marmalade, Chardonnay Beurre Blanc

Wagyu Tenderloin

Pumpkin, Beetroot, Coffee-Infused Beef Jus

Artisanal Cheese Selection (Served Table-Side)

Curated selection of local and imported cheeses

Dessert

Pastry Team's Christmas Creations
Chocolate, Citrus, Chestnut, Berries



FESTIVE THEMED *dinner* AT LOLOAN

Between Christmas and New Year, experience a series of themed dinners at Loloan Beach Bar & Grill. From Lobster Night to Spanish Tapas Night, each evening promises delectable cuisine with live entertainment.

Friday, 26 December 2025 to
Tuesday, 30 December 2025
6.00pm to 10.00pm

RESERVE

LOBSTER NIGHT

26 December | From 6.00pm

From IDR 350,000 to IDR 1,950,000++ per person

A celebration of the sea's most prized delicacy, with lobster prepared in both classic and creative styles. Served chilled or warm, each dish reveals the shellfish's delicate richness in its own way.

BUTCHER NIGHT

27 December | From 6.00pm

From IDR 350,000 to IDR 3,500,000++ per person

An evening for meat lovers, featuring premium cuts grilled to perfection. Each main course includes your choice of two side dishes and two sauces or condiments.

SEAFOOD NIGHT

28 December | From 6.00pm

From IDR 250,000 to IDR 2,450,000++ per person

An ocean-inspired evening that brings the freshest local catch to the table. From chilled selections to grilled specialties, every dish is paired with vibrant condiments and sides, made for sharing and savouring.

ASIAN NIGHT

29 December | From 6.00pm

From IDR 175,000 to IDR 1,900,000++ per person

A journey across Asia through bold flavours and time-honoured recipes, thoughtfully reinterpreted with elegance. Designed for sharing, each dish tells a story of regional culinary heritage.

SPANISH TAPAS NIGHT

30 December | From 6.00pm

From IDR 180,000 to IDR 2,450,000++ per person

An evening alive with the flavours of Spain, from rustic tapas to saffron-paella and festive sangria. A convivial dining experience where every plate invites connection.

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.





NEW YEAR'S EVE *celebration* AT LOLOAN

Beneath the stars, welcome the New Year with a lavish degustation menu and dessert buffet, as fireworks light up the sky in celebration.

Wednesday, 31 December 2025
6.30pm to 2.00am

RESERVE

NEW YEAR'S EVE DINNER MENU

31 December – 6.00pm - finish

Amuse-Bouche – Chef's Collection

Japanese Oyster, Seaweed, Champagne Foam, Cucumber Sorbet
Lobster Beignet, Kaviari Oscietra Caviar
Foie Gras & Berries Tartlet

Hamachi Tiradito

Radish, Tomato Leche de Tigre, Sweet Potato, Coriander, Kaviari
Kristal Caviar

Hokkaido Scallop

Corn Textures, Chorizo, Sweet Paprika

Rougié Foie Gras

Heirloom Beetroot, Stingless Bee Honey, Warm Spices

Chestnut Tortellini

Parmigiano Reggiano, Roasted Chestnut, Lemon Pâté, Black Truffle,
Herb Oil

Boston Lobster

Jerusalem Artichoke, Garlic, Crustacean Bisque

Wagyu Beef Tenderloin

Parsnip, Morel Mushroom, Winter Black Truffle

Dessert Buffet

Assortment of 12 Mini Pastries
Live Station: Es Campur
Selection of 2 Sorbets & 2 Ice Creams

IDR 6,000,000++ per person

For in-house guests staying during the New Year's Eve period who confirm their reservation before 24 December 2025

IDR 6,500,000++ per person

For reservations made on 24 December 2025 or later, and for non-resident guests

Each dinner experience includes a Half Bottle of Louis Roederer Brut Champagne per person.

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.

NEW YEAR *seafood* BRUNCH AT LOLOAN

Begin 2026 with a leisurely brunch featuring sophisticated dishes, paired with premium Champagne and fine wines, all while enjoying the spectacular views over Jimbaran Bay.

Thursday, 1 January 2026
12.00 noon to 4.00pm



CLASSIC BRUNCH EXPERIENCE

Food & Non-Alcoholic Beverages
IDR 1,650,000 ++ per person

ITALIAN BRUNCH EXPERIENCE

Food, Italian Wines & Prosecco
IDR 3,100,000 ++ per person

FRENCH BRUNCH EXPERIENCE

Food, French Wines & Champagne
IDR 4,900,000 ++ per person

RESERVE

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.

NEW YEAR SEAFOOD BRUNCH MENU

1 January 2026 | 12.00 noon to 4.00pm

Amuse-Bouche

Salmon Cannelloni, Grapefruit
Shrimp Tartare, Tapioca, Kefir Lime
Mud Crab & Avocado Tart

Royale Seafood Platter

Oyster, Alaskan King Crab, Bamboo Lobster, Otoro
Tuna
Cauliflower & Seaweed Caviar

Grouper Crudo

Compressed Watermelon, Chilli Lime, Coriander

Crayfish French Toast

Avocado, Jalapeño, Lime-Crayfish Vinaigrette

Hokkaido Scallop

Green Peas, Bacon Bites, Pickled Onion, Kemangi

Charcuterie Selection (Served Table-Side)

Canadian Lobster

Beetroot Textures, Tonka Bean, Red Wine Reduction

Jimbaran Bay Bouillabaisse

Ruby Snapper, Prawn, Saffron Broth

Artisanal Cheese Selection (Served Table-Side)

Curated Selection of Local & Imported Cheeses

Dessert

Pastry Team's French Pastry Selection
Citrus, Berries, Chocolate





Enchanting DINNER AT LOLOAN

Delight in a series of themed evenings offering global flavours, from Butcher's Night to Spanish and Sangria, Oyster and Champagne, and Family-style Barbecue, all complemented by live performances.

Friday, 2 January 2026
to Tuesday, 6 January 2026
6.00pm to 10.00pm

RESERVE





BUTCHER NIGHT

2 January | From 6.00pm

From IDR 350,000 to IDR 3,500,000++ per person

A celebration of fire and flavour with premium cuts from the grill. Complete your plate with curated sides, bold sauces, and fine mustards, created for meat lovers with discerning taste.

ASIAN NIGHT

3 January | From 6.00pm

From IDR 175,000 to IDR 1,900,000++ per person

Embark on a culinary journey through Asia, where bold spices, comforting broths, and delicate textures come together in a vibrant celebration of regional favourites.

SEAFOOD NIGHT

4 January | From 6.00pm

From IDR 250,000 to IDR 2,450,000++ per person

The ocean takes centre stage with a refined selection of chilled appetisers and expertly grilled seafood, perfect for sharing.

SPANISH TAPAS NIGHT

5 January | From 6.00pm

From IDR 180,000 to IDR 2,450,000++ per person

Spain comes to life through rustic tapas, saffron paella, and festive sangria. A convivial dining experience best enjoyed together.

LOBSTER NIGHT

6 January | From 6.00pm

From IDR 350,000 to IDR 1,950,000++ per person

Lobster, the ocean's most prized delicacy, prepared in a variety of refined styles—from delicately chilled starters to rich, flavourful mains from the grill.

Prices are in Indonesian Rupiah and subject to 21% government tax and prevailing service charge.



RAFFLES BALI

For more information, please contact us
at bali@raffles.com or WhatsApp +62 851 7110 9559

www.raffles.com/bali