



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

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### 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

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### 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.

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## 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.

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## 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.

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## 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.

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## 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.

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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

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### 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  
12.00am 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.

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## 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.

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## 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.

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## 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.

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## 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.

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



## **RAFFLES BALI**

For more information, please contact us  
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