



*Joyful Christmas at CasCades Bali*

featuring  
Bruno Timperman of Bistro Bruut, Belgium  
&  
Nic Vanderbeeken of CasCades Bali

**Amuse Bouche**

Crispy Sushi / Ikura / Shallot  
Beetroot Meringue / Goatcheese  
King Prawn Taco  
Black Rice Kroepoek / Fish Ceviche

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Chandon Brut Chardonnay-Pinot Noir, Victoria, Australia NV



**Smoked Duck**

Duck Liver Mousse / Soursop / Opor / Eggplant

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Tenuta Sant' Helena Pinot Grigio, Fantinel, Friuli-Venezia Giulia, Italy 2014



**Octopus**

Kemangi / Sweet Potato / Onion

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Province Sauvignon Blanc, Astrolabe, Marlborough, New Zealand 2013



**Canadian Lobster**

Gulai / Hang Up Yoghurt / Tapioca / Green Herb Oil

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Reserva Chardonnay, Bodegas Norton, Mendoza, Argentina 2012



**Barramundi**

Seaweed Powder / Kohlrabi / Seagrapes

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Reserva Chardonnay, Bodegas Norton, Mendoza, Argentina 2012



**Turkey**

Foie Gras / Spinach / King Oyster Mushroom / Poached Pear / Cranberry

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RÉserve Saint-Émilion Merlot-Cabernet Franc-Cabernet Sauvignon, Mouton Cadet,  
Bordeaux, France 2015



**Christmas Pudding**

Pina Colada Espuma / Vanilla

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Pino de Bali Alphonse Lavallée - Moscatel, Hatten Wines, Bali, Indonesia NV

USD 150++ / Person food only

USD 250 ++ / Person with wine pairing

\*Prices are subject to 21% tax and service charge

