



Brisa Brunch

AlilaTM
VILLAS
ULUWATU BALI

CIRE
RESTAURANT

Indulge in an exquisite brunch experience that marries the finest fresh local ingredients with the bold, vibrant flavors of Latin America. Each dish is a harmonious fusion, a symphony of tastes that captivates the senses and showcases the richness of Latin cuisine.

IDR 1,880,000 ++ per person

On Arrival - A Personal Culinary Prelude

Select from our artisanal offerings, crafted to awaken your tastebuds on a lively journey of culinary delight.

Local white fish ceviche and tiger milk 🌿

“Laut manado” tuna crudo 🌿

Garlic “jimbaran” shrimp with cilantro 🌿

“Tambiak cliff” lobster taco 🌿

Scallop tostadas 🌿

Free-range chicken quesadillas 🌿

Textures of potato with poached free-range egg truffle 🍷

Mixed “Alila organic garden” herbs gazpacho with beetroot tartare 🍷

“Meximelt” ground turkey wrap in tortilla with melted cheese 🍷

Latinos avocado, cucumber and tomato salad with artisan waffle

Southwestern black bean salad 🌿

Avocado and lump crab salad




Feel free to order from the menu, selecting whatever appeals to you. Alternatively, share any dietary restrictions or allergies, and allow our Chef to offer tailored recommendations to suit your needs.

Main Event - Curate Your Culinary Masterpiece

Elevate your brunch experience by choosing your gourmet dishes From our chef exclusive selection.

Peruvian-style roasted chicken with aji verde sauce

Beef skewers with chimichurri

Spanish black mussel pot 

Dominican-style fried fish 

“Pork carnitas” slow-cooked Mexican pulled pork with chipotle’s 

Cilantro lime rice

Sweet End - Dessert Selection

Embark on a decadent journey with our desserts selection, expertly crafted by Uri our Executive Pastry Chef.

Carrot cake with cream cheese frosting 

Tres leches 

Churros with dipping's

Tropical fruits



Alcohol



Crustaceans



Egg



Lactose



Fish



Gluten



Pork



Celery



Nuts

The Art of Leisure

Elevate your brunch experience with a curated selection of exquisite wines, thoughtfully paired by our expert sommelier. Indulge in a journey of flavors that perfectly complements your meal. Explore our additional free flow beverage packages, crafted to delight your palate.

Tailored Classic by The Liquid Artisan

IDR 880.000 additional per person

Hugo

Elderflower liqueur, ascaro brut, elderflower soda, mint balm, elderflower

Sorrento Spritz

Villa Masa Lemoncello, ascaro brut, Cocchi bianco vermouth, lemon yuzu, mint, soda

Truffle on the Rock

Whisky infused Truffle, yuzu sour, agave nectar, truffle

Bloody Mary

Vodka, tomato juice, house blend spicy - cayenne pepper, curly celery

Sommelier Reserve

IDR 1.100.000 additional per person

NV Tenuta San Giorgio Prosecco DOC Treviso, Veneto - Italy

2023 Ramon Bilbao Verdejo, Castilla y León - Spain

2022 Les Javelles Vin Orange, Languedoc - France

2019 Boccantino Montepulciano d'Abruzzo Riserva, Abruzzo - Italy

All Inclusives

IDR 2.800.000 additional per person

NV Philipponnat Royale Réserve Brut, Champagne - France

2023 Domaine Haute Fèvrerie 'Grass Moutons', Muscadet Sèvre-et-Maine - France

2023 Bouchard Aîné & Fils 'Chablis', Burgundy - France

2023 Château de l'Escarelle, Côtes de Provence – France

2023 Trenel 'Fleurie' Cru de Beaujolais, Beaujolais - France

Price is in Indonesian Rupiah and subject to 21% tax and service charge