

# IMpossible Sunday Brunch



Perched on the cliffs of Uluwatu, the Impossible Sunday Brunch is a modern tropical fusion where international flavors meet Bali soul, taking you from vibrant garden bites to ocean-fresh seafood, land creations and indulgent sweet endings.

IDR 777,000++ per person Inclusive of swimming pool access and resort amenities

## Light Beginnings

**Green Garden Salad** | With lemon vinaigrette

**Tuna Tataki Sambal Matah** | Seared sesame tuna, citrus soy, sambal matah relish

**Burrata & Tropical Relish** | Burrata, mango, basil oil, tamarind glaze

**Lemongrass Chicken Skewers** | Grilled chicken, peanut lime sauce, pickles

**Jackfruit Tacos (Vegan)** | Pulled jackfruit, avocado, coconut yogurt

## Bread & Bakery Selection

Artisan bread, sourdough, bakery, house condiments

## From the Sea

**Ponzu Lombok Scallop** | With Chuka wakame salad

**Smokey Pineapple Oyster** | Oven-baked oyster with pineapple and Nam Jim sauce

**Grilled Barramundi** | Local fish with base genep, Balinese spices, greens,

**Zesty Barbeque Prawn** | Garlic, parsley, lemon and chili

## From the Land

**Crispy Pork Belly Sambal Matah** | Crackling skin, spicy sambal matah, lime

**Lamb Rack Bumbu Bali** | Balinese spices, coconut, cassava mash

**Beef Rendang Ravioli** | Homemade ravioli, rendang spice and coconut sauce

**Jungle Mushroom Risotto** | Wild mushrooms, truffle oil, cassava chips

**Plant Based Satay Bowl** | Tempeh, tofu, peanut sauce, red rice

## Garden Side

Grilled vegetables (V), baby carrot, asparagus, baby potatoes, grilled corn

## Sono Japanese Selection

**Dragon Roll** | Tempura prawn roll with avocado and sweet soy glaze

**Aburi Salmon Roll** | Seared salmon roll with light torch finish

**Rainbow Roll** | Assorted tuna, salmon and snapper over sushi roll

**Chicken Yakitori** | Char grilled chicken glazed with teriyaki and scallions

## Local Cheese Selection

**Local Cheese Platter** | Selection of local cheeses with dried fruits, sourdough crisps and jam

## Sweet Indulgences

**Moringa Cream Brule** | With green tea ice cream

**Coconut Panna Cotta** | Palm sugar caramel, fruits

**Chocolate Chili Lava Cake** | Dark chocolate, chili, ice cream

**Ice Cream Selection** | Chocolate, strawberry, vanilla, banana milk

**Seasonal sliced fresh fruits**

## Elevated Additions from Sea & Fire

**From the ocean IDR 450,000++**

Grilled Lombok lobster, sambal beurre blanc charcoal grilled lobster, Balinese sambal butter sauce

\*Price is subject to 21% service charge and applicable government tax.

# Beverage Package

**Island flow IDR 450,000++ free flow of**

Soft drink, juice, mocktails, adaptogenic, mocktail and iced tea

**Celebration flow IDR 750,000++ Include Island flow items**

**Sparkling** | Tunjung sparkling, Probolinggo Biru, Bali - NV

**White wine** | Two Island, Sauvignon Blanc, Bali

**Red Wine** | Two Island, Cabernet Merlot, Bali

**Beer** | Bintang, singaraja, prost lemon

**Juice** | Orange, pineapple, watermelon

**Soft Drinks** | Coke, coke zero, sprite, tonic

## **Cocktails**

**Anantara spritz aperol** | Vodka, sparkling wine, soda water

**Arist's Mojito Rum** | Lemoncino, sweet & sour, homemade ginger beer

**Mr. Cucumber** | Gin, homemade syrup, tonic

**Spicy Cha Margarita** | Tequila, orange liqueur, passion puree.

## **Mocktails**

**Cocomint** | coconut water, mint, cucumber, and lemon,

**Mango Pasion** | fresh manggo, passion fruit, coconut water

**Strawberry Mint Lemonade** | Strawberry, mint, lemon and sprite

**Beverages add-on IDR 75.000++**

## **MOOD-BASED ADAPTOGENIC COCKTAILS & HERBAL TONICS**

**Uluwatu Breeze** | Chamomile, lemongrass, honey, citrus mist, Light, floral | **Calming**

**Sea Silence** | Turmeric, ginger, tamarind, honey, black pepper, Warm | **Anti inflammatory**

**Detox** | Green tea, spirulina, cucumber, mint, lime, coconut water, fresh | **Hydrating**

**Jamu Revival** | Traditional jamu blend with citrus twist, bold | **Cleansing**

**Labuan Sacred Roots** | Beetroot, carrot, ginger, apple cider, lime earthy | **Detoxifying**

**Energy** | Wave charge, cold brew, cacao, coconut sugar, chili, bold | **Energizing**

**Bali Sunrise Shot** | Turmeric, ginger, orange, cayenne, spicy | **Invigorating**

**Tropical Adapto Spritz** | Passionfruit, maca, soda, lime leaf, Bright | **Uplifting**

## **ULUWATU TEMPLE SIGNATURE RITUAL**

**Inner Balance Ceremony (for 2)**

Guided trio of combination (Relax, Detox, Energy) with herbal bites

A sensory wellness journey

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