

French Course 2025



TIRTHA
BALI

French Course



Cold Appetizer



Hot Appetizer (5 course only)



Fish Course



Main Course Selection A



Main Course Selection B



Main Course Selection C



Dessert (4 course)



Dessert (5 course)

V e g a n C o u r s e



C o l d A p p e t i z e r



S o u p (5 c o u r s e o n l y)



H o t A p p e t i z e r



M a i n C o u r s e



D e s s e r t

V e g a n C o u r s e

Vegan 4 Course

USD90++/pax

Vegan 5 Course

USD110++/pax

※ Prices are in US Dollars and are subject to 15.5% government tax and service charge

C o l d A p p e t i z e r

1.Potato Salad a la Mode

Ⓜ Ⓞ Ⓤ Ⓟ

S o u p

2.Vegetable Minestrone Soup (5 course only)

Ⓜ Ⓞ Ⓤ Ⓟ

H o t A p p e t i z e r

3.Green Asparagus Gnocchi with Truffle Oil

Ⓜ Ⓞ Ⓤ

M a i n C o u r s e

4.Konnyaku Croquette with Chili Sin Carne

Ⓜ Ⓞ Ⓤ

D e s s e r t

5.Vegan Cheese Cake with Mixed Berry Sauce, Berry Ice Cream

Ⓜ Ⓞ Ⓤ

< Ⓜ Halal Ⓞ Gluten Free Ⓞ No Dairy Ⓤ Vegetarian >

※ Menus are subject to change according to seasonality and availability

Homemade Vegan AONORI Dried Seaweed Pasta in Tomato Sauce
with Snow Pea Puree

Ⓜ Ⓞ Ⓤ

Kids Menu



Kids Menu

USD40++/pax

※ Prices are in US Dollars and are subject to 15.5% government tax and service charge

Soup

Soup of the day

(H)(G)

Main Dish

Fried Rice with Tomato Ketchup

(H)(G)

Hamburg Steak with Pan Fried Egg

(H)(G)

Potato Salad

(H)(G)(D)

French Fries

(H)(G)(D)

Chicken Sausage

(H)(G)(D)

Deep Fried Chicken Cutlet & Prawn

(H)(D)

Croissant

(H)

Dessert

Fresh Fruit with Vanilla Ice Cream

(H)

< (H) Halal (G) Gluten Free (D) No Dairy (V) Vegetarian >

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