

French Course 2026



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)

F r e n c h C o u r s e

French 4 Course USD90++/pax

French 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.Seafood Salad with Tomato Couscous, Green Pea Puree & Ravigote Sauce (H)

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

2.Roasted Chicken Leg in Cauliflower Cappuccino Soup, Truffle Oil Flavor(5 course only) (H)(G)

F i s h C o u r s e

3.Pan Fried Fish of the day in Champagne Beurre Blanc Sauce (G)

M a i n C o u r s e

4A.Baked Chicken Leg Wrapped Puff Pastry in Mushroom Sauce (H)
or

4B.Braised Australian Wagyu Beef Cheek with Cassis Flavor, Mashed Potato, Carrot Fritto, Asparagus (H)(G)
or

4C.Roasted Australian Wagyu Beef Striploin in Green Pepper Sauce (Additional USD13 ++)
(H)(G)

D e s s e r t

5.Pear Compote with Earl Grey Pudding (4 course) (V)

Chocolate and Pistachio Mousse in Raspberry Sauce (5 course) (V)

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

※ Menus are subject to change according to seasonality and availability

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

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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 >

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

Ⓜ Ⓞ Ⓤ

Kids Menu



Kids Menu

USD40++/pax

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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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