

An aerial photograph of the Soori Bali resort during sunrise. The scene is bathed in a warm, golden light. In the foreground, a dark, sandy beach meets the ocean, with white-capped waves breaking. The resort buildings, featuring light-colored roofs and walls, are nestled among lush greenery and palm trees. A swimming pool with several lounge chairs is visible. In the background, a vast, flat landscape stretches towards a hazy horizon under a bright, low sun. A tall communication tower stands in the distance.

SOORI BALI

Festive Season
2023 / 2024

TRI HITA KARANA

True to the "Tri Hita Karana" philosophy, meaning the three reasons of happiness - the harmony with people, spirits and nature will accompany this unforgettable season; the perfect occasion for you to create precious and authentic memories that will last a lifetime.



Welcome to Soori Bali!

This Festive season shall be a season of joy and gratitude, a time with an enchanting sense of excitement bringing families and friends into new unique experiences and unscripted moments.

We are delighted to invite you into our hidden refuge to celebrate nature, people and culture and create cherished new memories. Soori Bali offers the seclusion and outdoor magic one could possibly wish over the festive period.

Guided by the generosity of spirit, a careful curated calendar promises a range of activities including fine dining, wellness, and cultural life-enhancing experiences deeply rooted in Balinese culture.

The entire Soori family is here to ensure your experience is an immersive one and is attentive to any specific requirement.

We wish you a beautiful holiday season, in the warmth and cheer of Soori' family!

We can't wait to welcome you!

Your SOORI Family



A collective commitment

From our very essence, we are true to the beauty of the place, people and culture of Bali; striving to offer our local community a brighter future.

The excitement about this festive period, the new chapter we will open, the precious new memories we will create; should be shared with those in needs.

This is a moment of reflexion about our accomplishments and our new objectives, and it is a time of gratitude to give a warm thought and hand to those who need it the most.

Tree of Wishes

This year, our Christmas Tree of wishes will support the creation of **Four Room to Read libraries** in the Tabanan Regency through donations made during the festive season.

All funds received will go towards making the children's dreams of a greater education true.







Christmas Eve Festivities

Cocktail Hour

7.00 pm at Ombak Bar

As the sun is setting over the ocean, our mixologist Winata will reveal his unique indigenous and purely organic Christmas cocktails!

API Fire Dance

Cotta Lawn

An energizing Fire show for a lighthearted sparkling atmosphere. This Fire dance using a mix of styles from martial arts to circus was originally held on a new or full Moon, as it is believed to open a door to the spiritual world.

Christmas Children Carol

8.00 pm at Cotta Lawn

The opening of this Festive Season will honor the 22 children from *Salam Orphanage*, a foundation dear to our hearts. Guided by their voices singing in unison, celebrate Christmas Eve with a generosity of spirit.

Christmas Eve Dinner

Cotta Restaurant

A nod to the spirit of the season, with an extended dinner menu along with a distinctive selection of wines. A festive, cozy and jazzy evening in an understated elegant atmosphere.





CHRISTMAS EVE

MENU

IDR 2,000,000++ per person

Reservation required

Tartar from Ahi Tuna with Balinese vanilla
on crispy rice cracker

Chilled consommé from Bedugul tomatoes,
creamy burrata cheese, basil

Homemade fettucine pasta
Beurre Blanc and black truffle

Pan-seared rock lobster, cauliflower, caper, raisin gel

Balinese sorbet

Wagyu beef tenderloin with jus,
saffron risotto, grilled asparagus

Galette from Kintamani apples with Panettone gelato

CHRISTMAS EVE
VEGETARIAN MENU
IDR 1,800,000++ per person
Reservation required

Beetroot with Feta cheese and Granny Smith apple

—

Chilled consommé from Bedugul tomatoes,
Burrata cheese, basil

—

Homemade fettucine with Beurre Blanc and black truffle

—

Golden Egg
Poached organic egg on creamy spinach bed,
Madeira potato foam

—

Balinese sorbet

—

Pumpkin risotto with walnut, arugula
and aged parmesan cheese

—

Galette from Kintamani apples with Panettone gelato



Christmas Day

Christmas Afternoon Tea

Served in the Reading room - 4 pm

Add a sweet note to the spirit of the season and soak up the childhood atmosphere with our homely, comforting Christmas cake assortment, along with a rich tea and coffee selection. Join us for a genuine and refined experience in the true essence of this joyous holiday.



CHRISTMAS AFTERNOON TEA

Artisanal Sweets

Mille-Feuille

The term mille-feuille is French for 'one thousand petals', referring to the decadent layering of pastry in the dessert.

Composed of vanilla, rum and a praline crunch. You will taste an incredible explosion of textures and flavours.

Pineapple Crumble

This Golden crumble has the fundamental elements of the delectable classics – a crisp pastry base and sticky caramel topping.

Our Chef will adapt the original recipe using fresh local pineapples instead of apples.

Balinese Christmas

Coconut and passion fruit cream with meringue.

Bali celebrates Christmas using its freshest exotic fruits. This airy delight is the perfect combination for a tropical festive afternoon.

Served with your choice of
Indonesian finest tea or single origin coffee





New Year's Evening

A myriad of original cultural performances...

Gamelan Beleganjur

8.00 pm

One of the most popular styles of Gamelan music in Bali, with its loud percussions will sound the beginning of a memorable evening through the resort, inviting you to enjoy a myriad of Balinese performances throughout the evening.

New Year's Eve Dinner – Indonesia's finest Fare

8.30 pm at Cotta Restaurant

New Year's Eve will take you on an immersive culinary and cultural journey. Setting the tone for an enchanting evening, our exclusive Degustation dinner, featuring the finest fare Indonesia has to offer and punctuated with traditional to contemporary live performances, will delight all your senses.

API Fire Dance

An energizing Fire show for a lighthearted sparkling atmosphere. This Fire dance using a mix of styles from martial arts to circus was originally held on a new or full Moon, as it is believed to open a door to the spiritual world.

Joged Dance

Joged dance is a secular social dance for entertainment originating on the island of Bali. The female dancer(s), accompanied by an ensemble of bamboo instruments, will invite the spectators to join the dance, using a fan. Movements are mainly improvised, ranging from humorous to seductive interactions. Such an invitation to dance, considered impolite to be refused, will be the opportunity to try a local dance, a fundamental artistic form of the Island's culture.





SOORI BALI

NEW YEAR'S EVE MENU INDONESIAN FINEST FARE

*IDR 2,500,000++ per person
Including a glass of Champagne
Reservation required*

Tahu Ireng

Volcanic crispy tofu tossed with fried fresh chili and garlic

Pepes Lobster

Steamed Rock Lobster with Balinese spices
and Kemangi basil

Soup Kelating

Traditional seafood soup with turmeric convulse broth

Bebek Panggang Sambal Matah

Balinese shredded duck salad with shallot, lemongrass,
lime leaves, chili, shrimp paste and virgin coconut oil

Mahi Mahi Tinorangsak

Manado-style Mahi Mahi fish simmered in turmeric and
Pandan leaves, chili, and Kemangi basil

Rendang Sapi

Padang-style traditionally spiced beef, braised over 16
hours in cinnamon, star anis, ginger and galangal

Es Pisang Raja

Coconut cream with steamed king banana

NEW YEAR'S EVE VEGETARIAN MENU
INDONESIAN FINEST FARE

IDR 2,000,000++ per person

Including a glass of Champagne

Reservation required

Tahu Ireng

Volcanic crispy tofu tossed with fried fresh chili and garlic

Terong Padang

Fried eggplant, cooked in traditional Padang-style chili paste

Kuah Labu Siam

Cayote infused Balinese soup with steamed tofu

Gado Gado Sushi

Long beans, peanut and boiled eggs

Tempeh Mendoan

Javanese fried tempeh with leek, Kaffir lime leaves

Kare Nangka

Young jackfruit braised in Balinese spices,
served with coconut rice

Es Pisang Raja

Coconut cream with steamed king banana,
and coconut sugar gelee

New Year's Evening

Water Led Drums

Before midnight at Main Pool

Soak up the excitement brought to you by our LED Water Drummers! The drum chamber, filled with water, creates a unique resonant sound for a stage extravaganza. bringing a fresh, fun feel to our poolside with a visually stunning light effects to illuminate the last instants of the year.

After party

From midnight till late

As the countdown nears, head towards Soori's iconic spot by Ombak bar for a spectacular firework display and glass of Champagne to herald the New Year. Dance into the first night of 2024 until the early hours or lay back on the beach under the stars gently welcoming this new chapter.







NEW YEAR'S DAY SUNSET BEACH BARBECUE

IDR 1,800.000++ per person

Reservation required

Start the new day with toes in sand and enjoy a Beach BBQ on our volcanic sparkling black sand beach.

Salad Bar

Shrimp Catalana
Citrus poached shrimp, rock melon,
cherry tomato, black olive, red onion and
basil salad

Roasted Pumpkin and Feta Salad
Roasted pumpkin with chili, peanut,
olive oil and Feta cheese salad

Charred Asparagus
Blackened asparagus, crispy bacon, eggs,
white wine vinegar dressing,
shaved Grana Padano

Antipasti
Selection of grilled zucchini, eggplant,
bell peppers on garlic and parsley dressing

Sides

Ash Baked Potatoes
Baked potatoes cooked in charcoal with
sour cream and chives

Jajung Bakar
Indonesian-style BBQ corn on the cob

Grilled Vegetables
Smoky Bedugul vegetables

Steamed Rice
Steamed fragrant Balinese white rice

Freshly grilled on wood charcoal

Mahi-mahi "en papilotte"
Mahi-mahi fillet cooked in a white wine,
And tomato, black olive, caper sauce

King Prawn A.O.P
Grilled king prawns, with garlic, chili, parsley
and extra-virgin olive oil marinade

Assorted Sate
Mixed meat skewers from chicken and lamb,
Sate Lilit, minced from pork and fish

Double-glazed St. Luis-style baby back Ribs
Slow cooked baby back pork ribs
with sticky whisky glaze

Angus Beef Piccata Steaks
Angus beef sirloin Piccata steaks
served with Chimichurri sauce

Dessert

Kintamani Custard
Lemon tart, charred merengue,
candied lemon

Melted Banana Tart
Caramelized banana tart with chocolate
and pistachio crocant crystals

Berries Panna Cotta
Mixed berry compote, cocoa soil

Tropical Fruits
Selection of seasonal tropical fruits



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