

Kayuputi

À LA CARTE LUNCH

12:00 PM - 03:30 PM

Inspired by the Balinese wisdom “*Nyegara Gunung*” from the mountain to the ocean, Kayuputi showcases Pan-Asian haute cuisine featuring the finest ingredients from the land and the ocean. The culinary creations are complemented by the seventh consecutive year award-winning wine list from prestigious Wine Spectator Award.

In a sublime setting of white wood Kayuputi in Indonesian, the restaurant reflects in all white wood décor accented by exemplary Indonesian artefacts whilst the show kitchen welcomes you to witness our talented chef brigade crafting the gastronomic indulgence against the backdrop of the majestic Indian Ocean.

We invite you to embark on the culinary journey from the land to the ocean with us.

Starter

Marukoban fish Carpaccio Textures lemon, sea grapes pearls, shallot, micro cilantro, Trigona honey – citrus emulsion, cilantro oil	IDR 210,000
Kintamani citrus cured Sword fish belly “Telengis” – eggplant mousseline, cucumber, ruku - ruku leafs oil, “Santan kane” sorbet	IDR 250,000
Char grilled octopus tentacle “Plaga” pepper salsa, kemangi basil, almond - chickpeas hummus, organic cress	IDR 225,000
Duck Foie Gras “Rossini” Wagyu beef carpaccio, textures of mushrooms, roasted onion broth	IDR 275,000

Soup

Lobster Asian flavored lobster consommé, half slipper lobster tail, Lobster dumplings, shallot oil	IDR 350,000
--	-------------

Main

“Sari Segara” Indian Ocean mixed seafood, Kayuputi style curry sauce, chiffonade aromatic leafs, organic red rice	IDR 550,000
Yellow fin tuna cheek “Buntut goreng” soy glazed oxtail ragout, mushroom crumble, baby cress, crispy potato net	IDR 310,000
Barramundi fillet Tender braised banana blossom, seafood dumplings, “Roroban” flavored coconut milk emulsion.	IDR 325,000
“Wewangen” spices crusted Organic lamb loin Served with Zucchini two ways, roasted garlic mousseline, pickled roasted shallot, cinnamon lamb jus	IDR 495,000
Wagyu beef striploin Seasonal mushroom, roasted onion coulis, potato manju, Aka miso meat jus	IDR 595,000

Pasta

Freshly made strozzapreti Braised beef-mushroom ragout, truffle oil	IDR 450,000
Linguine – prawns and scallops White wine butter sauce	IDR 450,000
Penne – Cajun spiced yellow fin tuna Tomato sauce and shaved parmesan cheese	IDR 295,000

From the Garden

APPETIZER

Beetroot – yogurt Textures of beetroot, pistachio, yogurt coulis, trigona honey – citrus vinaigrette, upland cress	IDR 195,000
Plaga zucchini Textures Zucchini, shaved radish, kemangi basil, coconut yoghurt coulis	IDR 195,000
Seasonal mushroom dumplings Caramelized onion – mushroom consommé, leek oil	IDR 250,000

MAIN

Sate tempeh – tofu Roasted vegetable – quinoa, kemangi basil, coconut milk emulsion	IDR 250,000
Ricotta cheese and young spinach tortellini (V) Tomato confit, fresh organic herbs, shaved parmesan cheese and basil oil	IDR 220,000
Gnocchi Artichoke, spinach, tomato confit, vanilla milk foam	IDR 250,000

(V) VEGETARIAN

IN OUR EFFORT TO FULFILL YOUR EXPECTATION, PLEASE INFORM OUR STAFF SHOULD YOU HAVE SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.

PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND GOVERNMENT TAX

Desserts

Chocolate fudge cake
Valrhona chocolate mousse, berries sorbet

IDR 220,000

“Kintamani” pumpkin - orange
Pumpkin – ginger velvet, orange sherbet and soft meringue

IDR 210,000

Fresh fruit bowl
Served with fresh lime – coconut milk sorbet

IDR 175,000

HOMEMADE ICE CREAM AND SORBET

Ice cream
Papua vanilla, Valrhona chocolate, salted caramel,
yogurt, coffee

IDR 70,000
per scoop

Sorbet
Strawberry, coconut, mango, berries, banana per scoop

IDR 70,000
per scoop

IN OUR EFFORT TO FULFILL YOUR EXPECTATION, PLEASE INFORM OUR STAFF SHOULD YOU HAVE SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.

PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND GOVERNMENT TAX