

Kayuputi

À LA CARTE DINNER

6:00 PM - 10:00 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 11th consecutive year award-winning wine list from prestigious Wine Spectator Award.

In a sublime setting of white wood, the restaurant reflects an all white wood décor accented by exemplary Indonesian artifacts while the open 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

“Sumberkima” coral trout carpaccio (H, GF) IDR 235,000
Kombu, sea grapes, pomelo, cucumber, “Tap Sai” honey,
Plaga lemon, basil

Char-grilled octopus tentacle (GF, LC) IDR 250,000
Spring onion – ginger flower sambal, Balinese seasonal beans velvet,
ruku – ruku leaf oil, purple potato chips

Duck foie gras (LC) IDR 420,000
Wagyu beef carpaccio, onion jam, shiitake crumbles,
archipelago spice – oxtail broth

Soup

Lobster IDR 440,000
Asian flavored lobster consommé, half slipper lobster tail,
lobster dumplings, shallot oil

Main

Sari segara (GF, LC) IDR 590,000
Char grilled “Jimbaran” bay seafood, banana blossom,
“Laksa curry” spiced crustacean emulsion, Laksa leaf oil

Swordfish loin (LC) IDR 340,000
Soy-glazed oxtail ragout, edamame beans, Asian green herbs salad

“Sumberkima” coral trout (H, GF, LC) IDR 355,000
Steamed coral trout fillet, zucchini, konbu, allium crumbles,
black ink emulsion, green shallot oil, potato net

Lamb rack (LC) IDR 750,000
Archipelago-spice crusted, eggplant sambal,
curry braised cabbage, kalio – lamb jus

Wagyu beef striploin MB9+ (GF, LC) IDR 1,050,000
Mille-feuille char grilled vegetable – mushrooms,
roasted garlic, aka miso meat jus

Healthy (H)

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

Signature Dish

Nyegara Gunung IDR 935,000

Yellowfin tuna
"Rujak bulung" seaweed – cucumber,
"Kuah pindang" sweet – sour tamarind fish fluid

Wagyu beef picanha
"Wewangen" spice marinade served with
"Kalas spices" slow braised banana blossom, kemangi coulis, "Pangi" meat jus

Pasta

Freshly made strozzapreti IDR 495,000
Braised beef-mushroom ragout, truffle oil

Seafood linguine IDR 495,000
Prawns, scallops, white wine butter sauce

From the Garden

APPETIZER

Bedugul beetroot (V, H, VG, GF, LC) IDR 215,000
Textures of beetroot, vanilla - coconut coulis,
trigona honey and citrus vinaigrette, seasonal cress

Sukasada pumpkin (V, H, VG, GF, LC) IDR 240,000
Pumpkin flan, land caviar, seasonal cress,
chilled ginger - orange pumpkin fluid

Mushrooms (V) IDR 275,000
Mushroom raviollo, caramelized onion, soubise,
vanilla milk foam, burnt onion dust

MAIN

Tempeh and tofu satay (V, H, VG, GF, LC) IDR 275,000
Roasted vegetable, quinoa, kemangi basil, coconut milk emulsion

Ricotta cheese and young spinach tortellini (V, H, LC) IDR 275,000
Tomato confit, organic herbs, parmesan cheese, basil oil

Buduk tofu - Plaga eggplant (V, H, VG, LC) IDR 275,000
Miso glazed tofu, eggplant sambal,
mille-feuille char-grilled vegetable, plant based jus

Vegetarian (V) Healthy (H)

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Desserts

Chocolate - ginger (V) Chocolate ginger cremeux, light mousse, salted chocolate éclaté, silver leafs	IDR 240,000
Yuzu soufflé (V, GF) Yuzu yoghurt sorbet, vanilla-yuzu inspiration sauce	IDR 235,000
Passion fruits - kencur (V, VG, GF, LC) Inspiration passion, passion – beras kencur sorbet, charcoal – passion nitro	IDR 215,000

Homemade Ice Cream and Sorbet

Ice cream (V) Jembrana vanilla, Valrhona chocolate, salted caramel, Kintamani coffee	IDR 80,000 <i>per scoop</i>
Sorbet (V, VG, LC) Strawberry, coconut, passion - beras kencur, yuzu yoghurt	IDR 80,000 <i>per scoop</i>

Healthy (H)

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