

# Kayuputi

À LA CARTE DINNER

6:00 PM - 10:00 PM

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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 13<sup>th</sup> 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.

# DEGUSTATION MENU

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## *Amuse-bouche*

Oyster - apple texture  
Smoked tuna – avocado – avruga

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## *Hokkaido Scallop U10*

Pomelo, jicama, sea grapes, coriander oil

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## *Jembrana Mud Crab*

Flat dumpling, shimeji, ginger flower, laksa spice – crab broth

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## *Sawangan Octopus*

Fragrant “Jatiluwi” black rice porridge, tomato confit, plant crumbles, kemangi basil

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## *Sumberkima Coral Trout*

Steamed coral trout, zucchini - kombu, black ink sauce, green shallot oil

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## *Kiwami Wagyu Beef Striploin MB9+*

Char-grilled vegetable – mushroom mille-feuille, roasted garlic coulis,  
organic miso meat jus

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## *Pre Dessert*

Coconut – Passion – Ginger

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## *Green Tea – Yuzu*

Green tea – yuzu crèmeux orange sorbet, black sesame

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## *Petit Four*

*Coffee or Tea*

IDR 1,700,000 net per person

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

PRICE IS INCLUSIVE OF 21% SERVICE CHARGE AND GOVERNMENT TAX

## Starter

Marukoban fish carpaccio (H) Lemon, sea grape pearls, shallot, micro cilantro, trigona honey & citrus emulsion, cilantro oil	IDR 210,000
Kintamani citrus-cured swordfish belly Telengis, eggplant mousseline, cucumber, ruku-ruku leaf oil, 'santan kane' sorbet	IDR 250,000
Char-grilled octopus tentacle Plaga pepper salsa, kemangi basil, almond hummus, organic cress	IDR 225,000
Duck foie gras rossini Wagyu beef carpaccio, mushrooms, roasted onion broth	IDR 390,000

## Soup

Lobster Asian flavored lobster consommé, half slipper lobster tail, lobster dumplings, shallot oil	IDR 400,000
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## Main

Sari segara Mixed seafood, Kayuputi style curry sauce, chiffonade aromatic leaf, organic red rice	IDR 550,000
Yellowfin tuna cheek Soy glazed oxtail ragout, mushroom crumble, baby cress, crispy potato net	IDR 310,000
Barramundi fillet (H) Banana blossom, seafood dumplings, 'roroban' flavored coconut milk emulsion	IDR 325,000
Wewangen spice-crusting organic lamb loin Zucchini two ways, roasted garlic mousseline, pickled roasted shallot, cinnamon lamb jus	IDR 690,000
Wagyu beef striploin Seasonal mushroom, roasted onion coulis, potato manju, aka miso meat jus	IDR 950,000

Healthy (H)

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## Signature Dish

Nyegara Gunung IDR 850,000

Lemongrass butter glazed lobster tail  
Roasted coconut, seaweed salad, miso & yuzu kosho hollandaise

Roasted smoked wagyu beef tri-tip steak  
Bread fruit manju, butter glazed vegetable, archipelago meat jus

## Pasta

Freshly made strozzapreti IDR 450,000  
Braised beef-mushroom ragout, truffle oil

Seafood linguine IDR 450,000  
Prawns, scallop, white wine butter sauce

Yellowfin tuna penne (H) IDR 295,000  
Penne, cajun spiced yellowfin tuna, tomato sauce, parmesan cheese

## From the Garden

### APPETIZER

Beetroot yogurt (H) IDR 195,000  
Beetroot, pistachio, yogurt coulis,  
trigona honey & citrus vinaigrette, cress

Plaga zucchini IDR 220,000  
Zucchini, shaved radish, kemangi basil,  
coconut yogurt coulis

Seasonal mushroom dumplings (H) IDR 250,000  
Caramelized onion, mushroom consommé, leek oil

### MAIN

Tempeh & tofu satay (H) IDR 250,000  
Roasted vegetable, quinoa, kemangi basil, coconut milk emulsion

Ricotta cheese and young spinach tortellini (V) (H) IDR 250,000  
Tomato confit, organic herbs, parmesan cheese, basil oil

Gnocchi IDR 250,000  
Artichoke, spinach, tomato confit, vanilla milk foam

Vegetarian (V)    Healthy (H)

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## Desserts

Chocolate fudge cake  
Valrhona chocolate mousse, berries sorbet IDR 220,000

Kintamani pumpkin orange  
Pumpkin & ginger velvet, orange sorbet, soft meringue IDR 210,000

Fresh fruit bowl (H)  
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 IDR 70,000  
*per scoop*

Healthy (H)

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