

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.

DEGUSTATION MENU

Amuse-bouche

Oyster - apple texture
Smoked tuna – avocado – avruga

Hokkaido Scallop U10

Pomelo, jicama, sea grapes, coriander oil

Jembrana Mud Crab

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

Sawangan Octopus

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

Sumberkima Coral Trout

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

Kiwami Wagyu Beef Striploin MB9+

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

Pre Dessert

Coconut – Passion – Ginger

Green Tea – Yuzu

Green tea – yuzu crèmeux orange sorbet, black sesame

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

“Sumberkima” coral trout carpaccio (H) Kombu, sea grapes, pomelo, cucumber, “Tap Sai” honey, Plaga lemon, basil	IDR 210,000
Char-grilled octopus tentacle Spring onion – ginger flower sambal, Balinese seasonal beans velvet, ruku – ruku leaf oil, purple potato chips	IDR 225,000
Duck foie gras Wagyu beef carpaccio, onion jam, shiitake crumbles, archipelago spice – oxtail 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 Char grilled “Jimbaran” bay seafood, banana blossom, “Laksa curry” spiced crustacean emulsion, Laksa leaf oil	IDR 550,000
Swordfish loin Soy-glazed oxtail ragout, edamame beans, Asian green herbs salad	IDR 310,000
“Sumberkima” coral trout (H) Steamed coral trout fillet, zucchini, konbu, allium crumbles, black ink emulsion, green shallot oil, potato net	IDR 325,000
Lamb rack Archipelago-spice crusted, eggplant sambal, curry braised cabbage, kalio – lamb jus	IDR 690,000
Wagyu beef striploin MB9+ Mille-feuille char grilled vegetable – mushrooms, roasted garlic, aka miso meat jus	IDR 950,000

Healthy (H)

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Signature Dish

Nyegara Gunung IDR 850,000

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 450,000
Braised beef-mushroom ragout, truffle oil

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

From the Garden

APPETIZER

Bedugul beetroot (H) (V) IDR 195,000
Textures of beetroot, vanilla - yoghurt coulis,
trigona honey and citrus vinaigrette, seasonal cress

Sukasada pumpkin (H) IDR 220,000
Pumpkin flan, land caviar, seasonal cress,
chilled ginger - orange pumpkin fluid

Mushrooms IDR 250,000
Mushroom raviollo, caramelized onion, soubise,
vanilla milk foam, burnt onion dust

MAIN

Tempeh and tofu satay (H) (V) 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

Buduk tofu - Plaga eggplant (H) IDR 250,000
Miso glazed tofu, eggplant sambal,
mille-feuille char-grilled vegetable, plant based jus

Vegetarian (V) Healthy (H)

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Desserts

Chocolate - ginger Chocolate ginger cremeux, light mousse, salted chocolate éclaté, silver leafs	IDR 220,000
Yuzu soufflé Yuzu yoghurt sorbet, vanilla-yuzu inspiration sauce	IDR 210,000
Passion fruits - kencur Inspiration passion, passion – beras kencur sorbet, charcoal – passion nitro	IDR 195,000

Homemade Ice Cream and Sorbet

Ice cream Jembrana vanilla, Valrhona chocolate, salted caramel, Kintamani coffee	IDR 70,000 <i>per scoop</i>
Sorbet Strawberry, coconut, passion - beras kencur, yuzu yoghurt	IDR 70,000 <i>per scoop</i>

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