

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

Sweet shrimps, avocado, avruga pearls

Light Smoked Tuna Tartare

Black garlic coulis, pickled shallot, jalapeño, soy vinaigrette

Lobster Dumpling

Asian flavored lobster bisque, shallot oil

Hokkaido Scallop U10

Ginger – butternut mousseline, plant crumbles, vanilla – almond milk foam

Sword Fish Belly

Preserved eggplant - zucchini, yellow pepper, red onion, 'acar kuning' emulsion

Pure Black Angus Striploin

King oyster mushroom, variation of alliums, miso meat jus, scallion oil

Pre – Dessert

Rum baba, lemon, vanilla – mascarpone espuma, yogurt ice cream

Hazelnut Gianduja | Blackcurrant | Oat Milk

Creamy hazelnut gianduja, blackcurrant coulis, oat milk ice cream

Petit four

Coffee or tea

IDR 1,500,000 net per person

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-cruste organic lamb loin Zucchini two ways, roasted garlic mousseline, pickled roasted shallot, cinnamon lamb jus	IDR 690,000
Pure Black Angus striploin Seasonal mushroom, roasted onion coulis, potato manju, aka miso meat jus	IDR 650,000

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 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
Braised beef-mushroom ragout, truffle oil

IDR 450,000

Seafood linguine
Prawns, scallop, white wine butter sauce

IDR 450,000

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

IDR 295,000

From the Garden

APPETIZER

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

IDR 195,000

Plaga zucchini
Zucchini, shaved radish, kemangi basil,
coconut yogurt coulis

IDR 220,000

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

IDR 250,000

MAIN

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

IDR 250,000

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

IDR 250,000

Gnocchi
Artichoke, spinach, tomato confit, vanilla milk foam

IDR 250,000

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

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