

# 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 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.

## 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
--	-------------

## 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-crusted 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)

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

Yellowfin Tuna, "rujak bulung" seaweed - cucumber,  
kuah pindang - tamarind fluid

Wewangen Spices-Marinated Wagyu Beef Picanha,  
slow-braised banana blossom, pangi spices 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)

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 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 <i>per scoop</i>
Sorbet Strawberry, coconut, mango, berries, banana	IDR 70,000 <i>per scoop</i>

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