

KayuPuti

À LA CARTE LUNCH

12:00 PM - 3:30 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 13th 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.

Please scan the QR Code for the Digital Menu



With our commitment to nurture the environment and reduce our environmental impact, we are focused on serving sustainable dishes and locally sourced ingredients.

Starter

Marukoban fish carpaccio (H, GF, LC) Lemon, sea grape pearls, shallot, micro cilantro, trigona honey & citrus emulsion, cilantro oil	IDR 210,000
Kintamani citrus-cured swordfish belly (GF, LC) 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 (GF, LC) 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 (GF, LC) Seasonal mushroom, roasted onion coulis, potato manju, aka miso meat jus	IDR 950,000

Vegetarian (V) Healthy (H) Vegan (VG) Gluten Free (GF) Lactose Free (LC)

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

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, GF) Artisanal penne or gluten free penne, cajun spiced yellowfin tuna, tomato sauce, parmesan cheese	IDR 295,000

From the Garden

APPETIZER

Beetroot yogurt (H, VG, GF) Beetroot, pistachio, coconut coulis, trigona honey & citrus vinaigrette, cress	IDR 195,000
Plaga zucchini (V, VG) Zucchini, shaved radish, kemangi basil, coconut yogurt coulis	IDR 220,000
Seasonal mushroom dumplings (H, V, LC) Caramelized onion, mushroom consommé, leek oil	IDR 250,000
Sukasada pumpkin (V, H, VG, GF, LC) Pumpkin flan, land caviar, seasonal cress, chilled ginger - orange pumpkin fluid	IDR 220,000

MAIN

Tempeh & tofu satay (V, H, VG, GF, LC) Roasted vegetable, quinoa, kemangi basil, coconut milk emulsion	IDR 250,000
Ricotta cheese and young spinach tortellini (H, V) Tomato confit, organic herbs, parmesan cheese, basil oil	IDR 250,000
Gnocchi (V) Artichoke, spinach, tomato confit, vanilla milk foam	IDR 250,000
Buduk tofu - Plaga eggplant (V, H, GF, LC) Miso glazed tofu, eggplant sambal, mille-feuille char-grilled vegetable, plant based jus	IDR 250,000

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Desserts

Chocolate fudge cake (V, GF) IDR 220,000
Valrhona chocolate mousse, berries sorbet

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

Fresh fruit bowl (V, H, VG, LC) IDR 175,000
Fresh lime & coconut milk sorbet

HOMEMADE ICE CREAM AND SORBET

Ice cream (V) IDR 70,000
Papua vanilla, Valrhona chocolate, salted caramel,
yogurt, coffee *per scoop*

Sorbet (V, VG, LC) IDR 70,000
Strawberry, coconut, mango, berries, banana *per scoop*

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