

# Kayuputi

À LA CARTE LUNCH

12:00 PM - 3:30 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 11<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

*Panko fried oyster, pineapple sambal*

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Marukoban Fish Carpaccio

*Textures lemon, sea grapes pearls, shallot, micro cilantro,  
trigona honey, citrus emulsion, cilantro oil*

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Slipper Lobster Tail

*Steamed lobster dumplings, Asian flavored lobster consommé,  
shallot oil*

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Char-Grilled Octopus Tentacle

*Plaga pepper salsa, kemangi basil, almond chickpeas hummus,  
organic cress*

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Barramundi Fillet

*Tender braised banana blossom, seafood dumplings,  
roroban flavored coconut milk emulsion*

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Pure Black Angus Striploin

*Seasonal mushroom, roasted onion coulis, potato manju,  
aka miso meat jus*

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Lemon | Organic Tea | Honey | Thyme

*Reinvented lemon tea tart, honey-thyme sorbet*

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Petit four

Coffee or tea

IDR 1,450,000 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-crusted 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 950,000

### Healthy (H)

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## 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*

### Healthy (H)

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