

KayuPuti

À LA CARTE DINNER

6.30PM - 11PM

Caviar

Sturia Caviar

Sturia is the flagship brand of the first French producer of caviar from sturgeon. Pioneer in the breeding of sturgeons in France, the company is established near Bordeaux. Its delicate salting allows the full expression of its nutty flavors persistent on the palate.

The range of Sturia caviar offers a wide selection of sensation and taste, fresh and natural.

Sturia Primeur

Species: *Acipenser Baerii*

“Primeur” is young caviar; its shiny and detached roe reveal a creamy texture on the palate, and delicate taste of fresh hazelnut

15 grams

IDR 1,280,000

30 grams

IDR 2,325,000

Sturia Vintage

Species: *Acipenser Baerii*

A caviar associating rounded firmness and explosion on the palate, harmoniously fruity and iodized flavors

15 grams

IDR 1,100,000

30 grams

IDR 1,940,000

Our caviar is accompanied with boiled egg yolk and egg white, onions, cornichon, capers and warm blinis

Oyster

Our fine selection of oysters from French

IDR 130,000

Served natural with lemon or pickled cucumber and salted lime – ginger flower sorbet

per pcs

If you have any food allergies or food intolerance, please inform our service staff.

Starwood Preferred Guest members may redeem starpoints if they choose.

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All prices are INCLUSIVE of 21% service charge and government tax

Cold Entrées

Blue swimmer crab meat salad <i>Composition of hydroponic tomato, avruga pearls, vanilla infused tomato nectar, basil oil</i>	IDR 295,000
“Utsukuchi” soyu cured salmon trout <i>Asian pear, pickled cucumber, ginger pearls, cilantro - sour cream</i>	IDR 260,000
Ultra rare of Hiramasa king fish <i>Fresh shaved seasonal tropical fruits and roots vegetable, Balinese aromatic fish essence, sweet-sour tamarind sorbet</i>	IDR 310,000
Unfiltered olive oil confit of Yellow Fin tuna belly <i>Shaved organic pig ears terrine, pig ears chips, pickled roots vegetable, sesame dressing</i>	IDR 310,000
Lime wood smoked eel – foie gras parfait <i>Green apple salsa, caramelized shallot coulis, balsamic reduction</i>	IDR 320,000
Carpaccio of Kiwami wagyu beef <i>Fresh shaved roots salad, umeshu sake jelly, wasabi - ponzu coulis</i>	IDR 310,000

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Hot Entrées

Inspired from the Japanese Chawanmushi <i>Blue swimmer crab meat – lemongrass cream custard, kafir lime peanut crumble, crustacean emulsion, rice crackers</i>	IDR 250,000
Croquettes of organic chicken <i>Romaine hearts, anchovies emulsion, watercress velvet, shaved parmesan, charcoal bread croutons</i>	IDR 250,000
Dumplings of Peking duck leg confit <i>Smoked duck breast carpaccio, leek charcoal coated duck foie gras croutons, hoisin sauce</i>	IDR 310,000
Iberico ham wrapped Yellow Fin tuna tataki <i>Soft boiled quail egg, roasted new shallots, pickled onion pearls, roasted red onion liquid</i>	IDR 310,000
Pan seared wild caught Hokkaido scallop U10 <i>Ginger infused orange - butternut velvet, pumpkin seed tuile, Papua vanilla milk foam</i>	IDR 360,000
Crispy fried organic chicken egg <i>Braised edamame beans - leek, edamame beans purée, parmesan cheese espuma</i>	IDR 220,000

Hot Liquid

Asian aromatic spices infused lobster bisque <i>Indian Ocean seafood cannelloni, avruga pearls</i>	IDR 320,000
Asian spiced oxtail consommé <i>Wild caught Hokkaido scallop U10, oxtail dumplings, leek - carrot noodles, sesame oil pearls</i>	IDR 295,000

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From the Sea

Working with the local fishermen, our selection of fish may vary each day

Pan seared wild sea bass <i>Crab meat dumplings, seasonal organic vegetable, ginger-lemon beurre blanc “kemangi” basil foam</i>	IDR 420,000
Wild caught Hokkaido scallop U10 - Yabbies <i>Black garlic pasta Blanquette, avruga pearls, edamame beans, braised leek, Asian aromatic spices crustacean emulsion</i>	IDR 420,000
Pan seared sea perch fillet <i>Textures of corn, char grilled baby calamari, kemangi basil oil, coconut chips, curry flavored corn nage</i>	IDR 370,000
Steamed sea bream stuffed with smoked eel <i>Roasted root vegetable, seasonal mushroom, light creamy lemongrass – miso broth</i>	IDR 420,000
Char grilled king prawns <i>Risotto of “Tabanan” organic black rice, wild fern, pandan leaf infused coconut milk emulsion</i>	IDR 410,000

From the Land

Black Angus beef fillet <i>Duck foie gras, char grilled leek, seasonal mushrooms, caramelized onion coulis, garlic – soy meat reduction</i>	IDR 670,000
Premium Kiwami Wagyu beef striploin MB9+ <i>Tender braised beef short ribs, potato dumpling, new vegetable, “Rendang” spices of braising meat gravy</i>	IDR 650,000
Archipelago spice – soy glazed crusted Australian Lamb rump <i>Eggplant caviar, char grilled new roots vegetable, purple sweet potato chips, natural lamb jus</i>	IDR 460,000
“Bintang” beer slow braised pork cheek <i>Ginger aromatic apple purée, lard crumble, Balinese pork liver sausage, braising own jus</i>	IDR 370,000
Wild mushroom stuffed free range chicken breast <i>Tortellini of chicken leg confit – liver, braised leeks, butter glazed carrot, red wine jus</i>	IDR 370,000

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Signature Dish

Kaiyu-Shiki

*Fresh shucked oyster, Hiramasa king fish, Toro tuna,
Tasmanian salmon – daikon maki roll, chilled poached sweet prawn,
“sawangan” seaweeds, ginger flower infused lime sorbet,
coconut milk pearls, tamarind coulis*

IDR 350,000

Nyegara-Gunung

*Premium Kiwami Wagyu beef striploin done medium rare,
butter poached lobster tail, roasted seasonal vegetable,
steamed potato dumpling, “kluwak” beef essence*

IDR 695,000

Classics

Entrée

Our Hydroponic garden mixed salad <i>With balsamic vinaigrette or lemon infused unfiltered olive oil</i>	IDR 175,000
Classic Caesar salad <i>Grilled king prawns, hydroponic romaine hearts, shaved parmesan, anchovies dressing</i>	IDR 230,000
Ricotta cheese and young spinach tortellini <i>Pecorino cheese espuma, basil oil</i>	IDR 220,000
Classic Sashimi <i>Hiramasa king fish, Yellow Fin tuna, Tasmanian salmon, cold poached sweet prawns, wasabi paste, pickled ginger and soyu</i>	IDR 390,000
Pan seared duck foie gras <i>Granny Smith apple – shallot tart, cinnamon infused red wine reduction</i>	IDR 340,000

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Mains

Linguini pasta with king prawns and scallops <i>White wine sauce</i>		IDR 440,000
Pan seared fish fillet from fresh catches of the day <i>Sautéed organic seasonal vegetable, lemon butter sauce</i>		IDR 320,000
Whole live lobster, prepared as you preferred <i>Simply grilled or Thermidor in cream sauce with mustard, and gratinated cheese</i>	<i>Per 100gr</i>	IDR 280,000
Indian Ocean seafood experience <i>Grilled half lobster, king prawn tempura, Balinese spices marinated fish skewers served with garden greens and homemade dipping sauce</i>		IDR 650,000
Black Angus beef fillet done medium rare <i>Butter glazed organic vegetable, truffle oil flavored potato purée, natural meat jus</i>		IDR 620,000

Side Dishes

Sautéed seasonal mushrooms	IDR 80,000
Truffle oil flavored mashed potatoes	IDR 60,000
Sautéed seasonal organic vegetable	IDR 60,000

Cheese

*Allow our service staff to present and describe our selection of
fines French cheese served with walnut bread and accompaniments*

IDR 320,000

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DBF Dessert by flavor

Rosella petal – mangosteen <i>Rosella panna cotta, fresh mangosteen, meringue of rose Espuma of Mangosteen juice, pandan leaf flavored mascarpone ice cream</i>	IDR 220,000
Valrhona chocolate <i>Sacher cake, griotte compote, caraibe dark chocolate mousse, bitter-sweet chocolate ice cream, caramelia chantilly</i>	IDR 220,000
Giant pearl <i>Coconut-rum cake, pineapple espuma, coconut sherbet, vanilla coulis</i>	IDR 150,000
Lemon <i>Lemon custard, lemon meringue espuma, poppyseed Baba, lemon sherbet</i>	IDR 170,000
Passion fruit <i>Hot passion fruit soufflé with soaked raisin, passion foam, passion sherbet</i>	IDR 210,000

Selection of our homemade ice cream and sherbet

Ice cream <i>Papua vanilla, Valrhona bitter chocolate, pandan-mascarpone, greek yogurt, green tea, coffee</i>	<i>per scoop</i>	IDR 70,000
Sherbet <i>Strawberry, coconut, guava, passion fruit, lemon, green apple</i>	<i>per scoop</i>	IDR 70,000

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