



## Starter

<b>Baguette with truffle butter</b>	120
<b>Charcuterie Board</b> Small / 300 Large/ 500	
Organic selection features the exquisite Balinese Black Pig charcuterie, Bangkal Hitam, a true testament to local traditions and culinary artistry. Experience the finest cold cut in Bali ; Culatello Ham, Coppa, Saucisson, Lonzo, selection of pickles	
<b>Grilled Camembert Cheese</b>	140
Roasted cashew nuts, poached raisin, spaghetti zucchini, pickled fennel, parsley powder, cumin vinaigrette [ GF   V ]	
<b>Grilled Bedugul Baby Carrot</b>	85
Baby potato, whole grain mustard aioli, toasted almond, garlic chip, chives, dukkah [ GF   V ]	
<b>Homemade Burrata and Tomato</b>	160
Mix heirloom tomatoes, herb balsamic, tempura kale [ V ]	
<b>Hummus and Prawn</b>	170
Spicy harissa butter, chickpea hummus, crispy garlic, grilled sourdough bread	
<b>Charred Garden Tomato Salad</b>	85
Dehydrated garlic, sesame seed, kale tempura, basil [ V ]	
<b>Beef Carpaccio</b>	190
Caramelized onion, roasted mushrooms, truffle jus, Parmigiano tuile	
<b>Grilled Rice Noodle</b>	100
Wild mushroom, carrot, coriander leaves, coconut milk, sweet corn, tomato and coconut sauce [ V ]	
<b>Wagyu Beef Tartare</b>	190
<b>Indonesian:</b> chili oil, sambal, peanuts, red onions, garlic, pickles, egg tempura	
<b>Classic:</b> mustard, shallot, capers, pickles, egg tempura, parmigiano	
<b>Italian:</b> pine nuts, shallot, sundried tomato, mozzarella, fresh basil, olive oil, parmigiano	
<b>Roasted Farm Cauliflower</b>	90
Green zucchini, feta cheese, pine nuts, garlic yoghurt, black soybean, sesame seed, olive oil dressing, sambal bajak [ V ]	
<b>Wood Fire Sourdough</b>	90
Dehydrated tomatoes grilled, smoked feta cheese, sambal hijo, crushed walnuts, basil oil, peperomia leaves [ V ]	
<b>Balinese Yellow Fin Tuna</b>	140
Sambal mbe, tomato salsa, basil oil, kemangi leaves, kaffir lime vinaigrette, tomato sauce [ GF ]	
<b>Charred Grilled Tender Octopus</b>	170
Onion confit and baby potato, coriander, whole grain aioli, octopus jus	

## Main Course

<b>The Land Journey in 5 courses ( 2 persons )</b>	1600
Trio of amuse bouche, followed by Akar signature dish highlighting with 4 different meats, chicken roll, lamb loin, flank steak and MB6 wagyu striploin served with a selection of sides and accompanied with our sauce selection	
<b>Pepes Ikan</b>	240
Wrapped sea bass in lotus leaves, tomato sauce, lemongrass salsa, grilled yellow rice, basil gremolata	
<b>Kambing Gule</b>	295
Indonesian lamb stew, grilled baby sweet potatoes, sambal ijo, curry broth, sautéed eggplant	
<b>Truffle and Wild Mushroom Risotto [ GF   V ]</b>	200
Grilled asparagus, sautéed mushroom, parmesan	

## AKAR Charcoal Specialty

### From the Ocean

Seared Jimbaran Fillet Barramundi	200gr	200
Marinated Grilled King Prawn	200gr	250
Grilled Garlic Basil Baby Squid	200gr	200
Charcoal Grilled Tender Octopus	200gr	350
Indian Ocean Wild Lobster	500gr	980

### From the Land

Garlic Rosemary Half Baby Chicken	500gr	220
BBQ Balinese Pork Ribs	400gr	300
Crushed Coriander Lamb Loin	200gr	450
Tokusen Wagyu Striploin MB6	200gr	725
Australian Black Angus Beef Grain Fed Strip Loin	300gr	560
Golden Australian Black Angus Beef Grain Fed Strip Loin	300gr	850
Australian Black Angus Beef Grain Fed Tenderloin	200gr	575
Australian Black Angus Beef Grain Fed Cube Roll	300gr	500
Australian Organic Grass Fed Flank Steak	200gr	350
Tokusen Wagyu Oyster Blade Steak	300gr	540
Australian Organic Grass Fed Hanging Tender	300gr	400
Australian Angus Beef Grain Fed OP Rib [ for 2-3 persons ]	1200gr	2100
Golden Australian Angus Beef Grain Fed OP Rib [ for 2-3 persons ]	1200gr	2700
Wagyu Kiwami Striploin MB9+	200gr	1650
Japanese Kagoshima A5 Rib Eye	200gr	1900
Japanese Wagyu Miyazaki A5 Striploin	200gr	1800

### Make Your Steak Surf and Turf with Bamboo Lobster

700

### Sauce

Blue Cheese	30
Mushroom	
Pepper Corn	
Red Wine	

**All charcoal specialty from the land are served with 3 type our creation of Akar spiced salt**

## Accompaniment Dishes

Nasi Kuning Bakar   sambal ijo	55
Brown Butter Mashed Potato   garlic confit	55
Charred Baby Corn   gremolata	55
Sauté Wild Mushroom   butter garlic	65
Grilled Asparagus   salsa verde	60
Green Salad   honey mustard dressing	50
Sautéed Cauliflower   spicy yogurt	55
Zucchini Gratin   béchamel, mozzarella	80
Butter Roasted Whole Garlic   burn butter	55
Indonesian Parmigiana Eggplant   sambal balado	100
Homemade Truffle Potato Fries   truffle mayo	110

**Kids menu available on request**

All price are in thousand rupiah subject to 10% service charge & 11% government tax [GF] gluten free | [ V ] vegetarian