



by K-CLUB

FIRST RESTAURANT ON THE BLOCKCHAIN

Starters

Salad Nicoise	130
Mixed green lettuce, green bean, tomato, tuna, anchovy, eggs	
Peruvian Ceviche	150
Passion fruit, leche de tigre, orange, avocado, pickled onion & chili, coriander, crispy fried sweet potato	
Grilled Octopus Salad	170
Capsicum sauce, black onion sauce, basil mayonnaise	
Homemade Burrata and Tomato	160
Fresh burrata, heirloom tomato, olive oil, crispy basil leaf, sourdough bread	
Lobster Bisque	170
Slippery lobster, creme fraiche, sour dough	
Trio Scallop	190
Fennel, cashew nuts, chili lemon juice beurre noisette capers, tomato, beurre blanc	
Cured Salmon	150
Homemade blinis and dill crème fraiche	
Glazed Baby Carrots and Baby Corn	80
Chives, spring onion, almond crumble, honey thyme sauce	
Coconut Clams	150
Vongole clams, coconut milk, shallots, garlic, lemongrass, kafir lime	
Yellow Fin Tuna Tataki	140
Ginger soy dressing, toasted sesame seed, avocado guacamole and tomato salad	
Trio of tartare by sardine	190
Salmon, tzatziki, tobiko, chives with sesame cracker, Tuna, avocado, chives, with black ink squid cracker Mahi-mahi, mango, chives, mixed leaves and coriander	
Duo Sardine	110
Marinated sardine, chili, coriander, coleslaw, tempura sardine, olive, dry tomato, roasted paprika	
Spicy Tuna Crispy Sushi	120
Yellowfin tuna with crispy sushi rice, sriracha sesame sauce	

From The Grills

Served with grilled lemon, garlic butter, spice butter and our signature trio salt: "Himalayan Pink Salt, Black Charcoal Salt and Lemon Salt"

Garlic Marinated Baby Squids per 100gr	80
Marinated Jumbo Prawns per 100gr	150
Grill Tender Octopus per 100gr	160
Yellowfin Tuna Steak per 100gr	100
Indian Ocean Lobster Slipper per 350gr	290
Indian Ocean Lobster per 100gr	250
Moon Scallop per 100gr	100
Mix Grilled Seafood Platter	1500

Main Courses

Pan Seared Fish of the day	260
Beurre blanc and grilled pickle baby fennel	
Moule a la Crème	290
Mussels, white wine, shallot, garlic, potato fries	
Beef Short Ribs BBQ	345
Roasted baby potatoes, grilled zucchini, barbeque sauce	
Steak of the day per 100 gr	180
Fresh peppercorn sauce and trio salt	
Garlic Rosemary Chicken	205
Trio salt and garlic thyme jus	
Grilled Sardine and Lemon Butter	170
Marinated in lemon garlic butter, capsicum salsa	
Grilled Whole Fish Jimbaran Style	360
Sauteed mix vegetable, plecing kangkung, coconut rice, sambal merah and sambal matah	

Pastas and Risotto

Slipper Lobster Linguini Serves Two People	600
Slipper lobster, tomato sauce, confit tomato, garlic, onion, parsley, parmesan cheese	
Crab Curry Gnocchi	210
Homemade gnocchi, curry butter sauce, parmesan	
Prawn Risotto	210
Beetroot juice, asparagus, white wine, onion, parmesan	
Crab & Prawn Lasagna	290
Mozzarella and creamy prawn sauce	

Side Dishes

Tomato & Arugula Salad	50
Triò Fries potatoes, sweet potatoes, purple potatoes	55
Sauteed Mix Mushrooms	60
Zucchini Gratin bechamel, mozzarella	70
Coconut Rice Bowl - Crispy shallot	50
Eggplant with Sambal Balado	75
Roasted Butternut with Chorizo Cream and Chorizo Crumble	80
Broccoli and Edamame Salad	60
Mashed Potato	60

All prices are in thousand rupiah subject to 8% service charge & 10 government tax