



Starter

Baguette with truffle butter	120
Charcuterie Board 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	
Grilled Camembert Cheese	190
Roasted cashew nuts, poached raisin, spaghetti zucchini, pickled fennel, parsley powder, cumin vinaigrette [GF V]	
Grilled Bedugul Baby Carrot	95
Baby potato, whole grain mustard aioli, toasted almond, garlic chip, chives, dukkah [GF V]	
Homemade Burrata and Tomato	190
Mix heirloom tomatoes, balsamic reduction, red wine dressing, crispy curry leaf [V]	
Hummus and Prawn	180
Spicy harissa butter, chickpea hummus, crispy garlic, grilled sourdough bread	
Charred Grill Tomato Salad	120
Crispy garlic, sesame seed, kale tempura, basil [V]	
Beef Carpaccio	190
Caramelized onion, roasted mushrooms, truffle jus vinaigrette, Parmigiano tuile	
Grilled Rice Noodle	120
Wild mushroom, carrot, coriander leaves, coconut milk, sweet corn, tomato and coconut sauce [V]	
Wagyu Beef Tartare	190
Indonesian: Balinese oil, sambal embe, roasted peanuts, mix green leaf, egg tempura	
Classic: mustard, shallot, capers, onion pickles, egg tempura, parmigiano	
Italian: pine nuts, shallot, dehydrated tomato, mozzarella, fresh basil, olive oil, parmigiano tuile	
Roasted Farm Cauliflower	120
Green zucchini, feta cheese, pine nuts, garlic yoghurt, black soybean, sesame seed, olive oil dressing, sambal bajak [V]	
Wood Fire Sourdough	150
Dehydrated tomatoes grilled, smoked feta cheese, sambal hijo, crushed walnuts, basil oil, peperomia leaves [V]	
Balinese Yellow Fin Tuna	175
Sambal mbe, tomato salsa, basil oil, kemangi leaves, kaffir lime vinaigrette, tomato sauce [GF]	
Charred Grilled Tender Octopus	170
Onion confit and baby potato, coriander, whole grain aioli, octopus jus	

Main Course

The Land Journey in 5 courses (2 persons)	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	
Pepes Ikan	290
Wrapped sea bass in lotus leaves, tomato sauce, lemongrass salsa, grilled yellow rice, basil gremolata	
Slow Braised Spice Lamb Shank	490
Smoke eggplant, garlic yogurt, grilled zucchini, baby carrot, glazed lamb jus	
Truffle and Wild Mushroom Risotto [GF V]	290
Grilled asparagus, sautéed mushroom, parmesan	

AKAR Charcoal Specialty

From the Ocean		
Seared Jimbaran Fillet Barramundi	200gr	300
Marinated Grilled King Prawn	3 Pcs	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	350
BBQ Balinese Pork Ribs	400gr	350
Crushed Coriander Lamb Loin	200gr	475
Wagyu Striploin MB6	200gr	900
Australian Black Angus Beef Grain Fed Striploin	300gr	680
Golden Australian Black Angus Beef Grain Fed Strip Loin	300gr	875
Australian Black Angus Beef Grain Fed Tenderloin	200gr	600
Australian Black Angus Beef Grain Fed Cube Roll	300gr	650
Wagyu Flank Steak MB9	200gr	550
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]	1500gr	3500
Golden Australian Angus Beef Grain Fed OP Rib [for 2-3 persons]	1500gr	4200
Wagyu Kiwami Striploin MB9+	200gr	1650
Japanese Kagoshima A5 Rib Eye	200gr	2000
Japanese Wagyu Miyazaki A5 Striploin	200gr	1800
Tokusen Wagyu MB5 Tomahawk	1200gr	2900
Make Your Steak Surf and Turf with Bamboo Lobster		700
Choose your favorite sauce		
Blue Cheese		
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	85
Charred Baby Corn gremolata	55
Sauté Wild Mushroom butter garlic	65
Grilled Asparagus salsa verde	75
Green Salad honey mustard dressing	50
Sautéed Cauliflower spicy yogurt	55
Zucchini Gratin béchamel, mozzarella	95
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