



Starter

Artisan Baguette & Truffle-Infused Butter	120
Crisp, warm artisan baguette served with velvety butter infused with earthy truffle aroma. simple, luxurious, and irresistibly aromatic.	
Curated Charcuterie with House-Pickled Accents	S 300 / L 500
An elegant array of premium cured meats, including Balinese black pig, accompanied by tangy house-pickled vegetables and toasted sliced sourdough.	
Baked Camembert Crowned with Cashews & Raisin Glaze	190
Oven-baked Camembert, luxuriously soft, finished with toasted cashews, poached raisins, and citrusy zucchini spaghetti. A warm and textural harmony of flavors. [GF V]	
Fire-Roasted Baby Carrots with Mustard Aioli & Dukkah Crust	95
Charred baby carrots layered with creamy mustard aioli, garlic chips, and a fragrant dukkah crumble. A rustic yet elegant vegetarian delight. [GF V]	
Heirloom Tomato Mosaic with Creamy Burrata	190
A vibrant selection of heirloom tomatoes topped with luscious burrata, balsamic glaze, and crispy curry leaf for a playful finish. [V]	
Spiced Harissa Prawns on Savory Hummus with Garlic Toast	180
Grilled prawns bathed in spicy harissa butter, resting on savory chickpea hummus, garnished with crispy garlic and paired with toasted sourdough—a bold fusion of spice and comfort.	
Charred Tomato & Kale Tempura with Basil Essence	120
Smoky grilled tomatoes with crispy garlic, sesame seeds, kale tempura, and fragrant basil. A fresh, umami-packed vegetarian medley. [V]	
Truffle-Kissed Beef Carpaccio with Onion Confit	190
Thinly sliced marinated beef served with sweet caramelized onion, mushrooms, and truffle vinaigrette.	
Grilled Rice Noodles in Coconut-Tomato Broth	120
Charcoal-grilled rice noodles served in a fragrant coconut and tomato broth with mushrooms and corn. [V]	
Wagyu Tartare Trilogy – Indonesian, Classic, or Italian Style	190
Choose from three distinctive Wagyu tartare preparations, each highlighting bold regional flavours and fine texture.	
Indonesian: Balinese oil, sambal embe, roasted peanuts, mixed greens, and egg tempura.	
Classic : Shallots, mustard, capers, onion pickles, egg tempura, and Parmigiano.	
Italian : Pine nuts, sun-dried tomatoes, mozzarella, basil, olive oil and Parmigiano tuile—each variation honoring the essence of its roots.	
Roasted Cauliflower with Feta, Yogurt & Pine Nut Harmony	120
Tender golden-roasted cauliflower with crumbled feta, smooth garlic yogurt, toasted pine nuts, and uplifted by sambal bajak for a spirited finish. [V]	
Flame-Kissed Sourdough with Smoked Feta & Sambal Verde	150
Charred sourdough layered with smoked feta, spicy sambal hijau, fresh tomatoes, and basil oil. [V]	
Grilled Yellowfin Tuna with Citrus-Basil Vinaigrette	175
Grilled tuna loin dressed with kaffir lime vinaigrette, tomato salsa, and kemangi leaf. [GF]	
Charcoal-Grilled Octopus with Confit Onion & Aioli	170
Succulent octopus charred to perfection paired with sweet onion confit, crispy potatoes, and mustard aioli.	

AKAR Signature Steak ★★★

The Land Journey – A Five-Course Steak Odyssey for Two	1600
Embark on a culinary voyage through land’s finest offerings. Begin with a trio of artful amuse-bouches before savoring four exquisite meats: tender chicken roll, succulent lamb loin, flavourful flank steak, and marbled Wagyu MB6 striploin. Accompanied by seasonal sides and Akar's signature sauces—an indulgence of flavors and textures.	

Main Course

Lotus-Steamed Seabass with Lemongrass & Golden Rice	290
Delicately steamed seabass wrapped in lotus leaf, paired with lemongrass salsa, rich tomato sauce, and golden coconut rice. An elegant nod to traditional Indonesian cooking.	
Spiced Lamb Shank with Smoked Eggplant & Deep Jus	490
Slow-braised lamb shank, served with smoked eggplant, garlic yogurt, and a bold lamb reduction, deep comforting flavor.	
Wild Mushroom & Truffle Risotto with Grilled Asparagus	290
Creamy and decadent risotto made with wild mushrooms and black truffle, topped with grilled asparagus and parmesan . [GF V]	
AKAR Charcoal Specialty	
From the Ocean	
Seared Barramundi with Island-Spiced Aromatics	300
Ocean fresh barramundi fillet with a golden crust, finished with garlic herb compound butter and tropical accents.	
Charcoal-Grilled King Prawns in Fragrant Marinade	250
Plump king prawns grilled over charcoal and brushed with a fragrant, spiced citrus marinade.	
Garlic-Basil Grilled Baby Squid	200
Baby squid grilled until tender, marinated in garlic and basil for a fresh, savoury bite.	
Tender Charred Octopus with Fragrant & Aromatic Basil Oil	350
Charcoal-grilled octopus, tender and smoky, simply finished with sea salt and olive oil.	
Charcoal-Baked Wild Lobster – Indian Ocean Jewel	980
Whole wild lobster grilled over glowing coals, served with natural sweetness and smoky depth.	
From the Land	
Herb-Rubbed Baby Chicken with Garlic & Rosemary	350
Baby chicken marinated in garlic and rosemary, grilled until golden and aromatic.	
Balinese-Spiced BBQ Pork Ribs	350
Succulent pork ribs glazed with bold Balinese spices and slowly barbecued to perfection.	
Coriander-Crusted Lamb Loin from the Flames	475
Flame-grilled lamb loin coated in toasted coriander for a warm, aromatic finish.	
Tokusen Wagyu Striploin MB6 – Grilled to Sublime	900
Premium Wagyu striploin, richly marbled and grilled to a melt-in-your-mouth finish.	
Grain-Fed Black Angus Striploin (300g)	680
Juicy Angus striploin with excellent marbling and a bold, savoury profile.	
Golden Grain-Fed Black Angus Striploin (300g)	875
Juicy Angus striploin with excellent marbling and a bold, savoury profile, covered by edible gold leaf, a touch of luxury.	
Black Angus Tenderloin – Buttery & Succulent (200g)	600
Lean yet flavourful tenderloin with a soft, buttery mouthfeel.	
Cube Roll of Angus – Bold & Juicy (300g)	650
A richly marbled, full-flavoured Angus cut, expertly grilled for maximum succulence.	
Tokusen Wagyu Flank Steak MB5 – Robustly Marbled (200g)	550
Intensely marbled Wagyu flank steak with deep beefy flavour and unique texture..	
Tokusen Wagyu Oyster Blade – Umami-Drenched (300g)	540
Tender oyster blade steak, infused with rich umami and grilled over charcoal.	
Grass-Fed Hanging Tender – Rustic Yet Refined (300g)	400
Naturally raised beef with bold flavour and satisfying, tender bite.	
Add Charcoal-Baked Bamboo Lobster	700
All charcoal specialty from the land are served with 3 type our creation of Akar spiced salt	

Kids menu available on request

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