

**Celebrate 2026 at Akar Restaurant** with an unforgettable night of elegance, flavor, and celebration. This year, Akar Ubud transforms into a world of glamour and performance for a special **Cabaret Edition**: where culinary art meets live entertainment in a breathtaking natural setting.

Celebrate 2026 at Akar Ubud, in the heart of the jungle, surrounded by lights, music, and celebration.

Enjoy a **Special New Year's Menu** crafted by our Chef, where fire meets finesse.

Throughout the night, experience **live cooking stations** where our chefs showcase premium meats and tropical ingredients right before your eyes.

The evening continues with **live DJs** and curated beats, keeping the energy alive until late, while **cabaret performances**: from burlesque to aerial and fire acts, bring a touch of art and fantasy to the jungle.

As midnight approaches, witness our **fireworks show** lighting up the night sky in a dazzling display to mark the beginning of 2026.

A night to indulge your senses, celebrate life, and start the new year in true Akar style.

## **New Year's Eve Menu**

Australian Wagyu Beef Tartare and Bone Marrow
Burn Butter Brioche | Parmesan Custard | Pinenut
Crushed | Parmesan Tuile

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## Wild Indian Ocean Lobster

Homemade Lobster Tortellini | Seaweed Beurre Blanc | Caviar | Green Leaf Oil

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## Pan Seared Magret Duck Breast

Red Wine Reductions | Crispy Confit Duck Leg Ragout Pastilla | Organic Beetroot Puree | Brussel Sprout

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Stockyard Wagyu Beef Tenderloin

Pierre Aigulle Rouge, Cotes du Rhone, France
or Roasted Victoria Lamb Rack & Loin

Broccoli Puree | King Oyster and Shimeji Mushroom |
Fermented Soy Crumble | Truffle Jus
Side Burn Butter Mashed Potato

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## Golden of The Year

Peanut Butter Mousse | Peanut Butter | Crumble Choco | Dark Chocolate Ice Cream | Magical Paper

Set Menu 1.900k++ | Add Wine Pairing 850k++