



by K-CLUB

FIRST RESTAURANT ON THE BLOCKCHAIN

Starters

Salad Nicoise	170
Mixed green lettuce, green bean, tomato, tuna, anchovy, eggs	
Peruvian Ceviche	175
Passion fruit, leche de tigre, orange, avocado, pickled onion & chili, coriander, crispy fried sweet potato	
Grilled Octopus Salad	180
Capsicum sauce, black onion sauce, basil mayonnaise	
Homemade Burrata and Tomato	190
Fresh burrata, heirloom tomato, olive oil, crispy basil leaf, sourdough bread	
Lobster Bisque	220
Slippery lobster, creme fraiche, sour dough	
Trio Scallop	220
Fennel, cashew nuts, chili lemon juice beurre noisette capers, tomato, beurre blanc	
Cured Salmon	190
Homemade blinis and dill crème fraiche	
Glazed Baby Carrots and Baby Corn	120
Chives, spring onion, almond crumble, honey thyme sauce	
Coconut Clams	180
Vongole clams, coconut milk, shallots, garlic, lemongrass, kafir lime	
Yellow Fin Tuna Tataki	190
Ginger soy dressing, toasted sesame seed, avocado guacamole and tomato salad	
Trio of Tartare by Sardine	240
Salmon, tzatziki, tobiko, chives with sesame cracker, Tuna, avocado, chives, with black ink squid cracker Mahi-mahi, mango, chives, mixed leaves and coriander	
Crab Tower	220
Papuan crab meat, avocado salsa, mixed cherry tomato, coconut capsicum and micro green salad	
Spicy Tuna Crispy Sushi	190
Yellowfin tuna with crispy sushi rice, sriracha sesame sauce	
House Marinated Sardine Fillet	170
Confit potato rosemary salad, anchovy stracciatella, pickle chili and capsicum olive salsa	

Pastas and Risotto

Slipper Lobster Linguini Serves Two People	900
Slipper lobster, tomato sauce, confit tomato, garlic, onion, parsley, parmesan cheese	
Crab Curry Gnocchi	290
Homemade gnocchi, curry butter sauce, parmesan	
Prawn Risotto	290
Beetroot juice, asparagus, white wine, onion, parmesan	
Crab & Prawn Lasagna	290
Mozzarella and creamy prawn sauce	

Main Courses

Pan Seared Fish of the day	290
Beurre blanc and grilled pickle baby fennel	
Moule a la Crème	290
Mussels, white wine, shallot, garlic, potato fries	
Beef Short Ribs BBQ	460
Roasted baby potatoes, grilled zucchini, barbeque sauce	
Steak of the day per 200 gr	460
Fresh peppercorn sauce and trio salt	
Garlic Rosemary Chicken	260
Trio salt and garlic thyme jus	
Grilled Sardine and Lemon Butter	250
Marinated in lemon garlic butter, capsicum salsa	
Grilled Whole Fish Jimbaran Style	450
Sauteed mix vegetable, plecting kangkung, coconut rice, sambal merah and sambal matah	
Aromatic Bouillabaisse	350
Selection market seafood and rouille	
Charcoal Grilled Australian Black Angus Tenderloin Steak	590
Truffle mushroom puree, grilled king oyster mushroom, asparagus, and mushroom truffle jus	

From The Grill

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	100
Marinated Jumbo Prawns per 100gr	150
Grilled Tender Octopus per 100gr	160
Yellowfin Tuna Steak per 100gr	120
Indian Ocean Slipper Lobster per 350gr	290
Indian Ocean Lobster per 100gr	250
Moon Scallop per 100gr	150
Mix Grilled Seafood Platter	1750

Tokusen Wagyu Tomahawk MB 7 for 2 person	2900
The signature K Club steak experience with grilled tomato, roasted whole garlic, Café de Paris butter, homemade signature salt, mushroom and peppercorn sauce, sliced with a flaming sword!	
Fresh Catch Whole Fish of the Day From Fisherman for 2 person	100k/100gr
Sourced fresh every day, our seafood is carefully selected for optimal size and freshness. Availability is limited, depending on the daily catch from local fisherman.	
Served with lemon beurre blanc, spice curry butter, Balinese sambal matah, chimichurri, trio of salt and choice of two side dishes	

Side Dishes

Truffle Baguette truffle butter	95
Tomato & Arugula Salad	60
Triò Fries potatoes, sweet potatoes, purple potatoes	80
Sautéed Mix Mushrooms	70
Grilled Asparagus pesto sauce	95
Coconut Rice Bowl - Crispy shallot	65
Eggplant with Sambal Balado	85
Broccoli and Edamame Salad	65
Mashed Potato	75