



by K-CLUB

FIRST RESTAURANT ON THE BLOCKCHAIN

## Starters

**Caramelized Heirloom Carrots & Sweet Baby Corn** 120  
Tender roasted baby carrots and sweet corn, topped with fresh chives, crispy spring onions, a golden almond crunch, and a fragrant honey-thyme glaze for a rich, earthy finish

**Crispy Spicy Tuna Bites** 190  
Crispy sushi rice topped with buttery yellowfin tuna, drizzled with a creamy sriracha-sesame dressing for a spicy, umami kick

**Citrus Marinated Sardine Fillet** 170  
Succulent marinated sardine fillet with rosemary potato confit, creamy anchovy stracciatella, and a bold kick of pickled chili & olive-capsicum salsa.

**Nordic Cured Salmon Petals** 190  
Savor buttery ribbons of house-cured salmon, served atop fluffy homemade blinis, with a cool, herbaceous dill crème fraîche to brighten each bite.

**Seared Yellowfin Tataki** 190  
Thinly seared tuna enhanced with a ginger-soy glaze, toasted sesame seeds, and accompanied by creamy avocado guacamole and a refreshing tomato salad—a harmony of flavors from land and sea.

**Silken Smooth Lobster Bisque** 220  
An opulent lobster bisque crafted from slipper lobster shells, slow-simmered to extract deep, rich flavors. Finished with a swirl of crème fraîche and served alongside artisan sourdough.

**Island-Style Coconut Vongole** 180  
A tropical twist on a coastal classic—vongole clams gently cooked in fragrant coconut milk with sautéed shallots, garlic, lemongrass, and kaffir lime, delivering a smooth and aromatic broth.

**Scallop Symphony** 220  
A luxurious trio of scallops, each prepared to perfection and layered with cashew nuts, roasted fennel, and a chili-lemon beurre noisette. Finished with beurre blanc, capers, and a touch of fresh tomato.

**Perfectly Charred Octopus Salad** 180  
Tender grilled octopus, served warm over a duet of capsicum and black onion sauces, with a silky basil mayonnaise adding herbal depth to this robust seafood dish.

**Trio of Tartare by Sardine** 240  
An elegant tasting of tartares:  
• Salmon with creamy tzatziki, tobiko, and chives over a sesame cracker  
• Tuna with avocado and chives on a dramatic squid ink cracker  
• Mahi-mahi with mango, herbs, and coriander on a bed of mixed leaves  
A refined exploration of raw textures and bright flavors.

**Papuan Crab & Avocado Garden Tower** 220  
Sweet Papuan crab & creamy avocado salsa, topped with juicy cherry tomatoes, coconut-capsicum vinaigrette, and fresh microgreens for a bright, refreshing bite.

**Creamy Burrata & Vine-Ripened Tomato** 190  
A silky orb of burrata cheese served with heirloom tomatoes, drizzled with extra virgin olive oil, garnished with crisp basil leaves, and accompanied by slices of rustic sourdough.

**Tangy Passion Fruit Peruvian Ceviche** 175  
Freshly cured fish marinated in passion fruit, leche de tigre, orange segments, creamy avocado, pickled onion and chili. Topped with coriander and crunchy sweet potato crisps for contrast.

**Provençal Niçoise Salad** 170  
A refined take on the French bistro classic—tender greens tossed with green beans, cherry tomatoes, flaky tuna, briny anchovies, and soft-boiled eggs, elegantly plated.

## Pastas and Risotto

**Sea Treasure Lasagna** 290  
A rich and comforting lasagna layered with sweet crab, prawns, melted mozzarella, and enveloped in a creamy seafood sauce. A decadent choice for lovers of coastal cuisine.

**Golden Curry Gnocchi with Delicate And Sweet Crab** 290  
Delicate handmade gnocchi coated in a velvety crab-infused curry butter sauce, enriched with parmesan and a hint of spice—a fusion of warmth and elegance.

**The Best Prawn Risotto** 290  
Creamy arborio rice gently stirred with beetroot juice and white wine, then folded with sweet prawns, asparagus spears, and aged parmesan for a vibrant and indulgent result.

**Lobster Lovers' Linguine (Serves Two)** 900  
Tender slipper lobster tossed through house-made linguine with slow-roasted tomato sauce, confit garlic and onion, fresh parsley, and a generous sprinkle of parmesan. Perfect for sharing.

## Signature Mains

**Chef's Daily Prime Cut (per 200g)** 460  
A rotating selection of premium cuts, expertly grilled and served with cracked peppercorn sauce and our three signature salts for a personalized finish.

**Seaside Catch of the Day** 290  
Sustainably sourced and seared to golden perfection, served with beurre blanc and grilled pickled baby fennel for a clean and aromatic finish.

**Creamy Marinière Mussels** 290  
Fresh mussels gently simmered in white wine, garlic, and shallots, with cream folded in for richness. Served with crisp fries to soak up every drop.

**Aromatic Garlic Rosemary Chicken** 260  
Succulent chicken slow-roasted with garlic and rosemary, enhanced by our house trio salt and finished with a robust garlic-thyme jus for an aromatic and savory depth.

**Lemon-Butter Grilled Savory Sardines** 250  
Whole sardines marinated in garlic and lemon butter, grilled until charred and tender. Served with vibrant capsicum salsa to cut through the richness.

**12.6 Hours Slow and Low Juicy BBQ Short Ribs** 460  
Meltingly tender beef short ribs glazed in our house BBQ sauce, served with roasted baby potatoes and chargrilled zucchini—a comforting and hearty centerpiece.

**Jimbaran-Style Whole Fish Grilled to Perfection** 450  
Balinese-style whole grilled fish with sautéed seasonal vegetables, spicy plecting kangkung, fragrant coconut rice, and two kinds of sambal—merah and matah—for an authentic island experience.

**Provençal Fisherman's Bouillabaisse** 350  
A refined French seafood stew featuring the day's market catch, slow-cooked in saffron tomato broth and served with rouille and crusty bread—a soulful bowl with coastal charm.

**Charcoal Grilled Australian Black Angus Tenderloin Steak** 590  
A tender and juicy cut of Angus tenderloin, grilled over charcoal and served with truffle mushroom purée, roasted king oyster mushrooms, sautéed asparagus, and a luxurious mushroom-truffle reduction.

## 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"

<b>Garlic Marinated Baby Squids – 100gr</b>	<b>100</b>
<b>Marinated Jumbo Prawns – 100gr</b>	<b>150</b>
<b>Grilled Tender Octopus – 100gr</b>	<b>160</b>
<b>Yellowfin Tuna Steak – 100gr</b>	<b>120</b>
<b>Indian Ocean Slipper Lobster – 350gr</b>	<b>290</b>
<b>Indian Ocean Lobster – 100gr</b>	<b>250</b>
<b>Moon Scallop – 100gr</b>	<b>150</b>
<b>Mix Grilled Seafood Platter (For Two) – A bounty of the sea grilled and garnished for sharing</b>	<b>1750</b>

**Tokusen Wagyu Tomahawk MB 7 (For Two)** 2900

The crown jewel of the grill: premium marbled Wagyu Tomahawk grilled to perfection and theatrically sliced tableside with a flaming sword. Served with grilled tomato, whole roasted garlic, Café de Paris butter, signature mushroom and peppercorn sauces, and our trio of artisanal salts.

**Fresh Catch Whole Fish of the Day From Fisherman** 100k/100gr

Each day's finest local fish, selected at peak freshness and flame-grilled whole. Presented with lemon beurre blanc, Balinese spice curry butter, sambal matah, chimichurri, our house salt trio, and your choice of two sides.

## Side Dishes

<b>Truffle Baguette</b>	<b>95</b>
<b>Tomato &amp; Arugula Salad</b>	<b>60</b>
<b>Triò Fries</b>	<b>80</b>
<b>Sautéed Mix Mushrooms</b>	<b>70</b>
<b>Grilled Asparagus</b>	<b>95</b>
<b>Coconut Rice Bowl</b>	<b>65</b>
<b>Eggplant with Sambal Balado</b>	<b>85</b>
<b>Broccoli and Edamame Salad</b>	<b>65</b>
<b>Mashed Potato</b>	<b>75</b>

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