



by K•CLUB

Appetizer

Peruvian White Fish Ceviche 	180
<i>Passion fruit sauce, grilled pineapple, avocado, black ink crackers, pickle chili</i>	
Trio Tartare 	230
<i>Tuna, avocado, ginger soy sesame sauce, black ink crackers, tasmanian salmon, cucumber, tzatziki, lavos mahi mahi, mango, green leaf salad, coriander</i>	
Housed Cured Salmon Gravlax 	165
<i>Cured salmon, dill cream, capers, garlic baguette</i>	
Hokkaido Scallops and Vongole Clam	315
<i>White wine and coconut broth, pickle fennel</i>	
Baked Scallops	165
<i>Passion fruit gel, coriander, spicy butter, chili flakes</i>	
Sesame Crusted Yellow Fin Tuna Tataki	190
<i>Tomato salsa, ginger soy dressing, green leaf</i>	
Lobster Caesar Salad 	315
<i>Romaine lettuce, cherry tomato, anchovy, caesar dressing, parmesan chips</i>	
Burrata Salad 	195
<i>Heirloom tomato, extra virgin olive oil, fresh mozzarella cheese, balsamic reduction, fresh basil leaf, garlic baguette</i>	
Tender Octopus 	220
<i>Creamy stracciatella, anchovy, confined baby potato, capsicum, garlic baguette</i>	
Lobster & Tortellini  	275
<i>Slipper lobster, cauliflower, aromatic crustacean bisque, chili oil</i>	
Kabana Prawn Salad	205
<i>Mixed lettuce, avocado, mango, crispy shallot, cherry tomato, sweet chili sauce</i>	
Sweet Endings	
Mixed Berry Semifreddo 	110
<i>Chocolate tuile, caramel sauce, butter crumble, raspberry ice</i>	
Sensation Colada	110
<i>Coconut ganache, fresh pineapple, pinacolada, coconut sable, coconut sorbet</i>	
Chocolate Lava	130
<i>Crème chantilly, passion fruit sorbet</i>	
Cheesecake	120
<i>Mixed berry gel, fresh strawberry, lemon lime cream</i>	
Coconut Pandan Crème Brûlé 	120
<i>Passion fruit sauce, coconut sorbet</i>	
Ice Cream & Sorbet	55/Scoop

Main Course

Fish of The Day 	290
<i>Grill baby fennel, zucchini, beurre blanc and basil vinaigrette</i>	
Pan Seared Tasmanian Salmon Fillet 	340
<i>Grill baby romaine, garlic yogurt, curry oil, parmesan cream</i>	
Seafood Fried Rice	250
<i>Slipper lobster, prawn, baby squid, stir fried vegetables, black ink crackers, Indonesian sambal balado</i>	
Tagliatelle Frutti di Mare 	270
<i>Prawn, squid, barramundi, banyuwangi scallop, crustacean crème sauce</i>	
Crab Lasagna 	295
<i>Crabmeat & prawn, creamy crustacean sauce, mozzarella</i>	
Crab Curry Gnocchi	290
<i>Curry butter sauce, creamy parmesan</i>	
Mixed Seafood Bouillabaisse	350
<i>Fish, prawn, slipper lobster, squid, clam, baguette and rouille</i>	
Gnocchi al pesto 	215
<i>Basil pesto, crispy soy bean crumble, shaved parmesan</i> Add chicken 50	
Prawn Aglio Olio	225
<i>Spaghetti, prawn, olive oil, crispy garlic, red chili, parmesan parmigiano</i>	
Wild Lobster Thermidor 500gr  	950
<i>Wild mushroom and spaghetti, mozzarella and parmesan</i>	
Mixed Seafood Pasta	330
<i>Linguini, prawn, squid, Banyuwangi scallop, tomato cherry, tomato & bisque sauce, parmesan parmigiano</i>	
From The Grill	
<i>Served with sambal matah, dabu-dabu, beurre blanc our signature salt trio: "himalayan salt, charcoal black salt, lemon salt"</i>	
Grill Marinated King Prawn per 200 gr	265
Grilled Octopus per 200 gr	295
Marinated Squid Grill per 200 gr	190
Tuna Fillet per 200 gr	220
Indian Slipper Lobster per 350 gr	350
Grill Wild Lobster 500 gr	1.200
Mixed Seafood Platter	1.750
<i>Featuring a delectable selection of Wild lobster, indian slipper lobster, squid, king prawns, octopus, yellowfin tuna, Banyuwangi scallops, served with our trio of sauces and one side dish</i>	
Side Dishes	
Crushed Baby Potato	75
Broccoli And Edamame	75
Sauteed Mix Mushroom	75
Mixed Fries Sweet Chili Mayo	75

All prices are in thousand rupiah and we apply 11% government tax & 10% service charge



(Contains dairy)



(Contain Nut)



(Vegetarian)



(Contains Gluten)



(Contains Pork)