



by K-CLUB

FIRST RESTAURANT ON THE BLOCKCHAIN

Starters

Trio Tartare 240

Salmon, tzatziki, tobiko, chives with sesame cracker
Tuna, avocado, chives with black ink prawn cracker
Mahi-mahi, mango, mixed leaves, chives, coriander

Bruschetta and Bocconcini 140

Semi dry tomato, lemon basil pesto, crushed nuts
and basil aioli, tomato, tomato basil ice Cream

Peruvian Ceviche 175

Passion Fruit, leche de tigre, orange, avocado, pickled
onion & chili, coriander, crispy fried sweet potato

Clams and Beer 175

Chorizo, garlic, chili and sour dough

Lobster Ravioli 170

Crème and ricotta, lemon beurre blanc

Salads

Spicy Tuna Poke Bowl 150

Sushi rice, edamame, carrots, cucumber, avocado,
mango, crunchy onions

Lobster Caesar Salad 190

Grilled lobster, mixed lettuce, cherry tomato,
anchovies, local kampung egg, parmesan dressing and
chips

Seafood Noodle Salad 130

Vietnamese dressing, rice noodle, prawn, squid, pickle
chili crushed nut

Salad Niçoise 170

Mixed greens salad, tomatoes, green beans, tuna,
anchovy, eggs

Main Course

Pan-Seared Fish of the Day 290

Beurre Blanc sauce, grilled pickled baby fennel

Grilled Sardines 250

Lemon, garlic butter, capsicum salsa, spice butter

Moule a la crème 290

Mussels, white wine, garlic, onion, cream, served
with french fries

Market seafood 260

Smoked capsicum hummus, sauteed spinach and
mushroom, lemon crème, chorizo butter sauce

Steak Of the Day per 200gr 460

Peppercorn sauce, our signature salt trio

Garlic Rosemary Half Baby Chicken Akar Style 260

Garlic thyme jus

Salmon Burger 170

Salmon filet, honey mustard, onion jam, red cabbage,
carrots, cucumber crunchy onion, potato fries.

Grilled Whole Fish Jimbaran Style 450

Sauteed mix vegetable, plecting kangkung, coconut
rice, sambal merah and sambal matah

Pastas and Risotto

Crab Curry Gnocchi 250

Homemade gnocchi, curry butter sauce, parmesan

Slipper Lobster Linguini Serves Two People 900

Flamed lobster, confit tomato sauce, lobster sauce,
garlic, onion, parsley

Prawn and Squid Ink Risotto 250

Prawn, asparagus risotto and parmesan

Coconut Clam Spaghetti 170

Clam and lemon crème, parsley, roasted garlic and
tomato confit

Crab & Prawn Lasagna 290

Mozzarella and creamy prawn sauce

From The Grills

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 Filet per 100gr 120

Moon Scallop per 100 gr 150

Indian Ocean Slipper Lobster per 350gr 290

Indian Ocean Lobster per 100 gr 250

Mixed Grilled Seafood Platter 1750

Serves two people Indian Ocean Lobster, Giant king prawn,
baby squids, king prawns, octopus, yellowfin tuna, moon
scallops, slipper lobster served with our trio of sauces and
two choices of accompaniment 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