

LE BLEU

by K-CLUB

CHARCUTERIE AND CAVIAR

Charcuterie Board S 350
L 600
*Prosciutto di Parma, Paris ham, Rosette de Lyon,
Chorizo, Bresaola, selection of pickles*

CAVIAR ON CELLAR

REGULAR

Aquatir Sterlet Caviar - 28gr / 50gr 1200 / 1900
Aquatir Sturgeon Caviar - 28gr 1700
Russian Caviar Royal - 28gr 1900

Served with potato blinis, dill crème, and lemon

PREMIUM

Russian Caviar Beluga - 28,6gr 3500
Aquatir Beluga Caviar - 28,6gr 3250
Russian Caviar Imperial - 28,6gr 2900

*Served with truffle potato blinis, truffle crème,
smoke salmon and lemon*

STARTERS

Trio of Tartare 220 <i>- Salmon tzatziki tobico and sesame cracker - Tuna, wasabi cream, and black ink cracker - Mahi-mahi, mango and coriander</i>	Wagyu Beef Tartare 280 <i>Choice of Indonesian, classic or Italian style</i>
Yellowfin Tuna Tataki 160 <i>Ginger soy dressing, sesame, guacamole and tomato</i>	Seared Hokkaido Scallop and Clams 380 <i>Grilled fennel, cauliflower puree and beurre blanc</i>
Grilled Octopus 180 <i>Capsicum sauce, black onion sauce, basil mayonnaise, mix green salad</i>	Red Snapper Tartare 190 <i>Coconut cream and Balinese spices</i>
House Cured Fresh Hamachi Crudo 160 <i>Trio local citrus, onion pickle, lemon wasabi crème, micro leaf</i>	Homemade Burrata 180 <i>Capsicum salsa, fresh strawberry, heirloom tomato, balsamic coulis, crispy basil leaf, grill sourdough</i>
Papuan Crab Tower 210 <i>Anchovy stracciatella, avocado salsa, cherry tomato, garden herb, garlic crouton</i>	Lemon Butter Prawn 220 <i>Lemon butter and parsley, chili flake, grilled lemon, grill garlic baguette</i>

SALADS

Caesar Salad S 160 L 290 <i>Romaine lettuce, chicken breast, parmesan cheese, garlic croutons, onions and anchovy dressing + anchovy 20</i>	Vegetarian Salad 140 <i>Mixed green salad, asparagus, carrots, garlic croutons, coriander, parsley, mint, radish, beans, pesto dressing</i>
Nicoise Salad 190 <i>Mixed green lettuce, green bean, tomato, tuna, anchovy, eggs</i>	Crispy Soft Shell Crab Salad S 190 L 260 <i>Soft shell crab in tempura, lettuce, cherry tomatoes, garlic croutons, and parmesan cheese + anchovy 20</i>
Seafood Noodle Salad 190 <i>Nuoc cham dressing, rice noodle, prawn, squid, pickled chili and coriander cashew nut</i>	

LOBSTER

Indian Ocean Wild Lobster Thermidor - 290/100gr <i>Rich and classic succulent lobster baked with a creamy emmental sauce</i>	Grilled Slipper Lobster Linguini Pasta - 420 <i>Bisque sauce</i>
Slipper Lobster Salad - 290 <i>Grilled lobster, mixed lettuce, cherry tomatoes, parmesan and anchovy dressing</i>	Signature Blue Risotto with Grilled Slipper Lobster - 450 <i>Butterfly pea flower, coconut sauce, and parmesan cracker</i>
Thermidor Lobster Linguini - 1500/500gr <i>Whole wild lobster thermidor served with linguini. Minimum served for 2 person</i>	Grilled Wild Lobster - 250/100gr <i>Spice butter, Brume Blanc, Indonesian sambal, trio salt</i>

MAINS

Grilled Whole Fish Jimbaran Style 390 <i>Sauteed mix vegetable, plecting kangkung, coconut rice, sambals</i>	Smoked Wagyu Tokusen MB 7 Striploin Steak -200gr 725 <i>Grill baby vegetable, café de Paris butter, spicy salt, mushroom sauce</i>
Seafood Bouillabaisse 350 <i>Selection of local seafood in an aromatic broth, served with rouille toast</i>	Spicy Garlic Prawn and Hummus 220 <i>Spicy harissa oil and garlic</i>
Wagyu Beef Short Ribs 600 <i>Braised in red wine sauce, glazed with BBQ sauce, baby potatoes and zucchini</i>	Mixed Grill 2750 <i>Prawn, tuna, squid, wild lobster, octopus For two persons and include 2 sides</i>
BBQ Pork Rib 440 <i>Glazed BBQ sauce, sesame seed, homemade truffle potato wags, and truffle mayo</i>	Confit Tasmanian Salmon Fillet 390 <i>Smoked coconut, baby romaine, garlic yogurt, sesame dukkah, spice curry meuniere</i>
Pan Seared Fish Barramundi 220 <i>With ratatouille and olive oil lemon dressing</i>	

UNIQUE K-CLUB STEAK EXPERIENCE

Grilled Tokusen Wagyu Tomahawk MB7 Steak for two -1200gr 2900 <i>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!</i>
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PASTA

Crab Curry Gnocchi 240 <i>Homemade gnocchi, curry butter sauce and parmesan</i>	Frutti Di Mare Linguini 390 <i>Rich bisque sauce, squid, prawn barramundi and clams</i>
Clams Vongole Linguini 250 <i>White wine, garlic, parsley and red chili</i>	Tagliatelle Al Limone 220 <i>Local scallops, lemon sauce</i>
Zucchini Linguini 190 <i>Green and yellow zucchini</i>	Mushroom and Truffle Risotto 290 <i>Sautéed wild mushroom, mascarpone truffle, grill asparagus, parmesan cheese, and grill sourdough</i>
Lobster Ravioli 450 <i>Grilled asparagus, wakame beurre blanc</i>	

SIDE DISHES

Mashed Potato with creamy French butter	120	Grilled Asparagus and Pesto	100
French Fries, Spicy Mayo	70	Sauteed Wild Mushroom with Garlic and Onion	70
Mix Green Salad	50	Coconut Rice	60
Ratatouille	80		