

LE BLEU

by K-CLUB

CHARCUTERIE AND CAVIAR

Charcuterie Royale				S 350
<i>An artisan selection of Prosciutto di Parma, Paris ham, Rosette de Lyon, Chorizo, Bresaola, and house pickles.</i>				L 600
Imperial Caviar Collection				
<i>An indulgent selection of the world's finest caviars, served with your choice of classic or elevated accompaniments.</i>				
<i>Served with potato blinis, dill crème, and fresh lemon</i>				
Aquatir Sterlet Caviar	- 28gr / 50gr	1200 / 1900	Aquatir Kaluga Caviar	- 28,6gr 3500
Russian Imperial Caviar	- 28,6 gr	2900		

CAVIAR D'EDEN EXQUISITE SELECTION

Served with truffle potato blinis, truffle crème, smoked salmon, and lemon

Russian Syberian Sturgeon	3100	Savory Oscietra	4500
<i>Smooth and savory, our Blue Selection honors imperial tradition with a timeless recipe once fit for the Tsar's table</i>		<i>Russian Sturgeon Exquisitely rare, this Oscietra features glossy, generous eggs with a deep, nuanced flavor—handpicked for unmatched quality</i>	
Majestic Kaluga Hybrid	3900		
<i>A refined blend of Kaluga and select strains, this luminous caviar offers rich flavor and bold grains—an exceptional gem rivaling the finest of the Caspian</i>			

STARTERS

Trilogy of Ocean Tartares	220	Artisan Wagyu Tartare Selection	280
<i>A refined tasting of three exquisite tartares:</i>		<i>Prime Wagyu prepared to your taste—choose from classic French, bold Indonesian, or herbaceous Italian styles.</i>	
<ul style="list-style-type: none">Salmon with creamy tzatziki, tobiko pearls, and a delicate sesame crispYellowfin tuna enhanced with wasabi crème and a striking squid ink crackerMahi-mahi paired with mango salsa and a touch of fresh coriander		Seared Hokkaido Scallop & Clam Symphony	380
		<i>Succulent scallops and sweet clams, served atop grilled fennel, velvety cauliflower purée, and finished with a delicate beurre blanc.</i>	
Yellowfin Tataki with Garden Accents	160	Tropical Snapper Tartare	190
<i>Lightly seared tuna slices drizzled with ginger-soy vinaigrette, served with creamy guacamole, tomato concassé, and toasted sesame.</i>		<i>A tropical twist on tartare, with finely diced snapper in creamy coconut and Balinese spice blend.</i>	
Mediterranean Charred Octopus	180	Creamy Burrata & Heirloom Harmony	180
<i>Tender octopus char-grilled to perfection, paired with vibrant capsicum coulis, black onion sauce, basil aioli, and a medley of seasonal greens.</i>		<i>Creamy burrata set against a vibrant capsicum salsa, fresh strawberries, heirloom tomatoes, balsamic glaze, crispy basil, and toasted sourdough.</i>	
Citrus-Cured Hamachi Crudo	160	Butter-Poached Prawns Provençale	220
<i>Silky slices of hamachi accented with local citrus trio, pickled onion, lemon-wasabi crème, and micro herbs.</i>		<i>Juicy prawns sautéed in zesty lemon butter with chili flakes, parsley, and grilled garlic baguette.</i>	
Crab Mille-Feuille à la Papouasie	210		
<i>Layers of fresh crab, anchovy-infused stracciatella, avocado salsa, cherry tomato, garden herbs, and garlic croutons</i>			

Add 5g Caviar Traditional 225

SALADS

Caesar à la Maison	S 160	Botanica Verde	140
<i>Crisp romaine, grilled chicken breast, parmesan, garlic croutons, onions, and a classic anchovy dressing.</i>		<i>Fresh greens, crisp vegetables, herbs, garlic croutons, and a vibrant pesto vinaigrette.</i>	
+ anchovy 20			
Niçoise de la Côte d'Azur	190	Tempura Crab Caesar Crown	S 190
<i>Mixed greens with green beans, cherry tomatoes, tuna, anchovies, and eggs in traditional Provençal style.</i>		<i>Golden tempura soft-shell crab with baby greens, cherry tomatoes, parmesan, and garlic croutons.</i>	
Sunkissed Seafood Noodle Salad	190	+ anchovy 20	
<i>A refreshing blend of rice noodles, prawns, squid, pickled chili, coriander, and crushed cashews, dressed in tangy nuoc cham.</i>			

Add 5g Caviar Traditional 225

LOBSTER SPECIALTIES

Indian Ocean Wild Lobster Thermidor <i>Indian Ocean wild lobster baked in a velvety Thermidor emmental sauce.</i>	290/100gr	Linguini di Mare with Slipper Lobster <i>Rich bisque sauce coats al dente linguini, topped with tender grilled slipper lobster.</i>	420
Grilled Slipper Lobster Verde <i>Char-grilled slipper lobster with baby greens, cherry tomatoes, parmesan, and anchovy dressing.</i>	290	Azure Coconut Lobster Risotto <i>Striking butterfly pea flower risotto with coconut cream and grilled slipper lobster, crowned with a parmesan crisp.</i>	450
Thermidor Lobster Linguini <i>Whole wild lobster baked Thermidor-style, served with linguini in a rich creamy emmental sauce.</i>	1500/500gr (Min. 2 pax)	Lobster Impériale à la Braise <i>Char-grilled wild lobster basted in spice butter and served with béarnaise, sambals, and trio of artisanal salts.</i>	250/100gr

Add 5g Caviar Traditional 225

MAINS

Jimbaran Fresh Catch of the Day <i>Balinese-style grilled catch, with sautéed vegetables, plecting kangkung, coconut rice, and spicy sambals.</i>	390	Oak-Smoked Wagyu Tokusen Striploin MB7 <i>Served with baby vegetables, Café de Paris butter, house mushroom sauce, and signature spicy salt.</i>	725
Bouillabaisse du Littoral <i>Aromatic broth brimming with local seafood, served with traditional rouille toast.</i>	350	Fire-Roasted Prawns with Levantine Hummus <i>Pan-seared prawns in harissa oil and garlic, served over creamy hummus.</i>	220
Braised Wagyu in Red Wine Jus <i>Slow-cooked in red wine and glazed with smoky BBQ sauce, served with rustic baby potatoes and sautéed zucchini.</i>	600	Grand Plateau de la Mer <i>A generous platter of grilled prawn, tuna, squid, lobster, and octopus. Includes two side dishes of your choice.</i>	2750
Truffle-Glazed Pork Ribs <i>Tender pork ribs lacquered in BBQ glaze, with truffle potato wedges and truffle mayo.</i>	440	Silken Soft Confit of Tasmanian Salmon <i>Melt-in-your-mouth salmon with smoked coconut, garlic yogurt, baby romaine, sesame dukkah, and spiced curry meunière.</i>	390
Barramundi Provençal en Croûte <i>Crisp-skinned fillet over Provençal ratatouille, finished with olive oil lemon dressing.</i>	220		

Add 5g Caviar Traditional 225

THE K-CLUB STEAK EXPERIENCE

Flambéed Wagyu Tomahawk Prestige MB7 (for 2) <i>An unforgettable showpiece: premium Wagyu tomahawk grilled to perfection, flambéed tableside, served with roasted tomato, whole garlic, Café de Paris butter, house salt, and mushroom & peppercorn sauces.</i>	2900 (approx. 1200gr)
Add 5g Caviar Traditional - 225	

PASTA

Gnocchi au Beurre de Crabe <i>Pillowy house-made gnocchi in a fragrant crab curry butter sauce, finished with parmesan.</i>	240	Frutti di Mare alla Bisque <i>Seafood medley of squid, prawns, barramundi, and clams in a rich bisque sauce over linguini.</i>	390
Vongole al Vino Bianco <i>Classic linguini tossed with aromatic white wine, garlic, red chili, and fresh parsley.</i>	250	Tagliatelle al Limone con Capesante <i>Lemon-kissed tagliatelle topped with seared local scallops and a light citrus sauce.</i>	220
Linguini Primavera di Zucchine <i>A lighter option with ribbons of green and yellow zucchini in olive oil and fresh herbs.</i>	190	Risotto di Bosco al Tartufo <i>Creamy Arborio rice with wild mushrooms, truffle mascarpone, grilled asparagus, shaved parmesan, and toasted sourdough.</i>	290
Ravioli d’Homard et Beurre d’Algue <i>Delicate lobster-stuffed pasta served with grilled asparagus and wakame-infused beurre blanc.</i>	450		

Add 5g Caviar Traditional 225

SIDE DISHES

Grilled Asparagus & Pesto Essence	100	Pommes Frites with Espelette Aioli	70
Sautéed Woodland Mushrooms	70	Seasonal Verdure Salad	50
Velouté Mashed Potatoes	120	Ratatouille Provençale	80
Coconut Jasmine Rice	60		