

AKAR  
UBUD

by K·CLUB

# World Discovery Steak Menu

By

*Chef Wayan Suniardana*

Akar by KClub Ubud

# World Discovery Steak Menu

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## **Trio Amuse From Land and Sparkling**

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### **Tartare Black Angus Oyster Blade MB8 - USA**

Served with Whole Grain Mayo, Wild Rucola | Pickled Red Onion  
Maison Aix Rose, Provence, France

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### **Carpaccio Wagyu Striploin MB7 - Australia**

Served with Herbs Aioli | Mixed Green Leaves | Truffle Vinaigrette  
Chateau d'Astros The Lunar Collection, Provence, France

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### **French Crostini Bavette de Boeuf - France**

Served with French Brioche | Sesame Glazed Baby Corn | Caramelized Onion  
| Fourme d'Ambert Crème Sauce  
Paul Jabolet Rouge Parallele, Rhone Valley, France

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### **Fillet de Boeuf - Ireland**

Served with Roasted Mashed Potatoes | Grilled Asparagus | Bearnaise Sauce  
Kaiken Estate Malbec, Mendoza, Argentina

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### **Entrecôte de Boeuf Simmental - Switzerland**

Served with Orzo Pasta Ragout | Roasted Onion Cup | Truffle Mushroom Sauce  
Jean Loron Monvallon, Bourgogne, France

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### **Miyazaki Wagyu A5 - Japan**

Served with Shimeji Mushroom | Miso Demi Glace Sauce  
Chateau Magnol Cru Bourgeois, Haut Medoc, France

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### **Tegallalang 85% Dark Chocolate Souffle - Bali**

Served with Chantilly Cream | Vanilla Ice Cream | Chocolate Sauce  
Rivera Negroamaro, Salento, Italy

**7 Courses Menu 2.800.000++ | Add Wine Pairing 1.800.000++**

Price is in thousand rupiah subject to 10% Service Charge and 11%  
Government Tax

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**5 Courses Menu 1.800.000++ | Add Wine Pairing 1.200.000++**

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# World Discovery Steak Menu

Experience the World Discovery Steak Menu at Akar by K-Club Ubud, where we proudly in presenting a curated selection of steaks from around the world. Embracing our commitment to quality extends to partnering with local farmers for organic ingredients, ensuring freshness and sustainability. Choose from a variety of sauces to accompany your steak, all made with fresh ingredients. Our talented chefs expertly grill each steak using traditional charcoal methods, guaranteeing a perfectly cooked and flavourful dining experience. Discover the world of exceptional steaks with us. We also serve a selection of wines perfectly paired with our steaks to enhance your dining experience. Enjoy your dining experience at Akar by K-Club Ubud.

# Menu Journey Explanation

## **Black Angus Oyster Blade MB8 - USA**

Indulge in our Black Angus Oyster Blade MB8, sourced from USA, renowned for their superior genetics and meticulous breeding practices. These cattle are specially nurtured to develop high levels of intramuscular fat, resulting in exquisite marbling that elevates both flavor and texture to unparalleled levels of luxury

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## **Carpaccio Wagyu Striploin MB7 - Australia**

Savor our Australian Wagyu Striploin MB7, sourced from Wagyu cattle raised in the lush pastures of Australia. Known for their exceptional genetics and top-notch feeding practices, these Wagyu cattle are meticulously bred and nurtured to attain an exceptional level of marbling. This creates a steak with a luxurious, buttery texture that guarantees a dining experience of unparalleled excellence.

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## **French Crostini Bavette de Boeuf - France**

French heritage, this cut is derived from the flank section of the cow. It demands precise trimming to remove excess fat and silver skin. Ideal for those who relish a robust, flavorful cut, it presents a delightful alternative to more tender steaks.

# Menu Journey Explanation

## **Fillet de Boeuf - Ireland**

Originating from the tenderloin of the cow, this cut is prized for its unrivalled tenderness and subtle flavor. Each bite provides a smooth, velvety texture, perfect for those seeking a refined dining experience.

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## **Entrecôte de Boeuf Simmental - Switzerland**

Hailing from the distinguished Simmental cattle of Switzerland, this ribeye is famed for its remarkable marbling and rich, buttery taste. Every mouthful guarantees a succulent, juicy experience, thanks to a meticulous aging process that enhances its natural qualities.

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## **Miyazaki Wagyu A5 - Japan**

Sourced from the immaculate Miyazaki Prefecture, this beef is renowned for its exceptional marbling, supreme tenderness, and luscious, buttery taste. Cultivated with the utmost care and graded to the highest standards, every morsel dissolves on the palate, offering a luxurious array of flavours

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## **Tegallalang 85% Dark Chocolate Souffle - Bali**

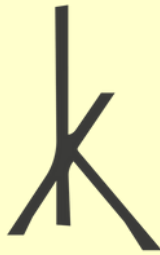
Crafted from locally-sourced tegallalang dark chocolate produced in Taro Village, known for its exquisite richness and intense flavor, this soufflé guarantees a luxurious and memorable experience. Every mouthful harmoniously combines silky smoothness with deep, chocolatey indulgence

# Discovery Wine Selections

Pay Your Own Bottle and Get Free a Bottle Sparkling Wine

Chateau Lafon Rochet Grand Cru Classe	Saint Estephe	2018	4.500
Chateau Kirwan Grand Cru Classe	Margaux	2017	4.000
Domaine du Pegau Cuvee Reserve	Chateauneuf du pape	2020	3.800
Chateau Siran	Margaux	2016	3.000
Domaine Chanson Gevrey Chambertin	Bourgogne	2017	2.500
Chateau Campillot	Medoc	2014	1.500

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