

K U S I




STARTERS, VEGGIES & SIDES

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| Cassava Croquette (4 pcs) ✓ | 70 |
| Stuffed with mozzarella sauce, covered with crispy panko and our homemade sambal. | |
| Shrimp Empanadas (2 pcs) | 90 |
| Oven baked dumpling filled with shrimp, cheese sauce and leaks. | |
| Eggplant Empanadas (2 pcs) ✓ | 80 |
| Oven baked dumpling filled with eggplant “pino” (juicy filling of eggplant, onion, carrot, tomato and species). | |
| Hearts of Palm Carpaccio ✓ 🚫 | 80 |
| Fresh palm heart cured on sea salt with shio koji vinaigrette, chili douchi sauce, capers and local basil pesto. | |
| Roasted Cauliflower ✓ | 105 |
| With homemade sunflower miso, cauliflower foam and grated cured egg yolk. | |
| Potato Sticks ✓ 🚫 | 40 |
| Thin hand cutted and deep fried. | |
| Humitas (2 pcs) ✓ 🚫 | 70 |
| Soft sifted corn paste wrapped in tofu skin, gently golden-browned, with Chilean salad on the side (tomato, onion, and coriander). | |

*Prices are in thousands of Rupiah & subject to 6% service charge and 10% government tax

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FRESH FROM THE SEA

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| Octopus (Chochoca)  | 170 |
| In a crispy potato with crunchy pork skin cone, our version of aioli sauce, mashed avocado and celery foam. | |
| Amberjack Fish | 160 |
| Cured with extra tasty homemade soy sauce, seared and raw on the inside, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread. | |
| Ceviche | 160 |
| Diced raw catch of the day fish with red onion, mixed chilies, coriander, sweet potato and a rich umami flavored leche de tigre (lemon fresh sauce). | |
| Tiradito | 160 |
| Raw fish (catch of the day) with an emulsion of homemade soy sauce, coriander, avocado, red onion and sweet potato. | |
| Daily Premium Fish Catch in Black Sauce  | 270 |
| Made of chili ashes and clam broth, sweet potato gratin and fresh chayote salad. | |
| Tiger Prawns  | 190 |
| Marinated on shio koji with sauce made of its own heads and local basil pesto, on top of a soft cassava croquette. | |





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FROM THE FARM: BEEF, PORK & DUCK

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| Roast Beef Tenderloin | 180 |
| Cured with extra tasty homemade soy sauce, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread. | |
| Wagyu Beef Ossobuco  | 280 |
| Slow-cooked to achieve a tender texture that pairs perfectly with a tofu skin corn tamal, thin potato sticks and a flavourful bone marrow sauce. | |
| Pork Dumplings | 150 |
| With torched bone marrow and our XO sauce on top of a creamy prawn-coconut milk soup. | |
| Duck | 280 |
| Breast with our exclusive Indo-Mole sauce, slightly smoked pumpkin puree, sautéed pakis (local fern shoots) and fresh touches of grapefruit. | |

DESSERTS

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| Parfait   | 80 |
| Made of balinese vanilla beans, crunchy almond meringue and amazake vinegar. | |
| Just Chocolate   | 90 |
| Mousse, peanut praline, frangipani and orange syrup. | |

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