

LE BLEU

by K-CLUB

CAVIAR

Imperial Caviar Collection

An indulgent selection of the world's finest caviars, served with your choice of classic or elevated accompaniments.

Served with potato blinis, dill crème, and fresh lemon

Osetra Caviar - 30gr	2500	Aquatir Starlet Mollosol - 50 gr	3900
Perseus Superior Oscietra - 30gr	2400	Russian Sturgeon Classic Aquatir - 10 gr/28,5gr	1200 / 3600

PREMIUM CAVIAR EQUISITE SELECTION

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

Kaluga Huso Dauricus

5100

Kaluga caviar has large, glossy pearls with clean ocean flavor, buttery richness, and soft nutty finish, it luxurious very smooth and balance

Aquatir Beluga Caviar

4800

A refined blend of Beluga and select strains, this luminous caviar offers rich flavor and bold, delicate grains — an exceptional gem rivaling the finest of the Caspian.

Perseus Amur Beluga

4200

Features very large, silky pearls with a deep buttery richness and a long, creamy finish, its opulent and smooth, elegant lingering flavor

STARTERS

Trilogy of Ocean Tartares

240

A refined tasting of three exquisite tartares:

- Salmon with creamy tzatziki, tobiko pearls, and a delicate sesame crisp
- Yellowfin tuna enhanced with wasabi crème and a striking squid ink cracker
- Mahi-mahi paired with mango salsa and a touch of fresh coriander, aragula

Yellowfin Tataki with Garden Accents

160

Lightly seared tuna slices drizzled with ginger-soy vinaigrette, served with creamy guacamole, tomato concassé, and toasted sesame.

Mediterranean Charred Octopus

180

Tender octopus char-grilled to perfection, paired with vibrant capsicum coulis, black onion sauce, basil aioli, and a medley of seasonal greens.

Citrus-Cured Hamachi Crudo

160

Silky slices of hamachi accented with local citrus trio, pickled onion, lemon-wasabi crème, and micro herbs.

Crab Mille-Feuille à la Papouasie

230

Layers of fresh crab, anchovy-infused stracciatella, avocado salsa, cherry tomato, garden herbs, and garlic croutons

Artisan Wagyu Tartare Selection

280

Prime Wagyu prepared to your taste—choose from classic French, bold Indonesian, or herbaceous Italian styles.

Seared Hokkaido Scallop & Clam Symphony

380

Succulent scallops and sweet clams, served atop grilled fennel, fennel purée, and finished with a delicate beurre blanc.

Butter-Poached Prawns Provençale

220

Juicy prawns sautéed in zesty lemon butter with chili flakes, parsley, and grilled garlic baguette.

Tropical Snapper Tartare

190

A tropical twist on tartare, with finely diced snapper in creamy coconut and Balinese spice blend.

Creamy Burrata & Heirloom Harmony

200

Creamy burrata set against a vibrant capsicum salsa, fresh strawberries, heirloom tomatoes, balsamic glaze, crispy basil, and toasted sourdough.

Chefs Daily Special Snacks

190

A delightful selection of chef's special snacks curated fresh every day

Add 5g Caviar Traditional 225

SALADS

Caesar à la Maison

S 160
L 290

Crisp romaine, grilled chicken breast, parmesan, garlic croutons, onions, and a classic anchovy dressing.

+ anchovy 20

Niçoise de la Côte d'Azur

190

Mixed greens with green beans, cherry tomatoes, tuna, anchovies, and eggs in traditional Provençal style.

Sunkissed Seafood Noodle Salad

190

A refreshing blend of rice noodles, prawns, octopus, squid, pickled chili, coriander, and crushed cashews, dressed in tangy nuoc cham.

Botanica Verde

140

Fresh greens, crisp vegetables, herbs, garlic croutons, and a vibrant pesto vinaigrette.

Tempura Crab Caesar Crown

S 210
L 290

Golden tempura soft-shell crab with baby greens, cherry tomatoes, parmesan, and garlic croutons.

+ anchovy 20

Prawn Spicy Salad

180

Juicy grilled tiger prawns tossed with fresh mixed lettuce, ripe mango, creamy avocado, and cherry tomatoes, finished with a tangy sweet chili dressing

Add 5g Caviar Traditional 225

LOBSTER SPECIALTIES

Indian Ocean Wild Lobster Thermidor
Indian Ocean wild lobster baked in a velvety Thermidor emmental sauce.

290/100gr

Grilled Slipper Lobster Verde
Char-grilled slipper lobster with baby greens, cherry tomatoes, parmesan, and anchovy dressing.

290

Thermidor Lobster Linguini
Whole wild lobster baked Thermidor-style, served with linguini in a rich creamy emmental sauce.

1500/500gr
(Min. 2 pax)

Steamed Wild Live Lobster
Served with warm lemon butter sauce, topped with a light Parmesan crumble, finished with fresh chopped parsley and char-grilled lemon halves.

250/100gr

Linguini di Mare with Slipper Lobster
Rich bisque sauce coats al dente linguini, topped with tender grilled slipper lobster.

420

Azure Coconut Lobster Risotto
Striking butterfly pea flower risotto with coconut cream and grilled slipper lobster, crowned with a parmesan crisp.

450

Lobster Impériale à la Braise
Char-grilled wild lobster basted in spice butter and served with béarnaise, sambals, and trio of artisanal salts.

250/100gr

Add 5g Caviar Traditional 225

MAINS

Jimbaran Fresh Catch of the Day
Balinese-style grilled catch, with sautéed vegetables, plecting kangkung, coconut rice, and spicy sambals.

390

Bouillabaisse du Littoral
Aromatic broth brimming with local seafood, served with traditional rouille toast.

350

Braised Wagyu in Red Wine Jus
Slow-cooked in red wine and glazed with smoky BBQ sauce, served with rustic baby potatoes and sautéed zucchini.

650

Truffle-Glazed Pork Ribs
Tender pork ribs lacquered in BBQ glaze, with truffle potato wedges and truffle mayo.

450

Barramundi Provençal en Croûte
Crisp-skinned fillet over Provençal ratatouille, finished with olive oil lemon dressing.

240

Fire-Roasted Prawns with Levantine Hummus
Pan-seared prawns in harissa oil and garlic, served over creamy hummus.

240

Grilled King Prawn
Served with Café de Paris-spiced Parmesan crumble, finished with a silky beurre blanc sauce, offering a rich balance of herbaceous butter, citrus, and delicate spice.

350

Silken Soft Confit of Tasmanian Salmon
Melt-in-your-mouth salmon with smoked coconut, garlic yogurt, baby romaine, sesame dukkah, and spiced curry meunière.

390

Grand Plateau de la Mer
A generous platter of grilled prawn, tuna, squid, lobster, and octopus. Includes two side dishes of your choice.

2750

2GR Imperial Striploin MB9+
A richly marbled striploin offering robust flavor and sublime tenderness. Served with sautéed wild mushroom, asparagus, mashed potato and truffle beef jus

1400

Oak-Smoked Black Angus Striploin
Served with baby vegetables, Café de Paris butter, house mushroom sauce, and signature spicy salt.

750

Add 5g Caviar Traditional 225

THE K-CLUB STEAK EXPERIENCE

Flambéed Wagyu Tomahawk Prestige MB7 (for 2) 2900 (approx. 1200gr)

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.

Add 5g Caviar Traditional - 225

PASTA

Gnocchi au Beurre de Crabe
Pillowy house-made gnocchi in a fragrant crab curry butter sauce, finished with parmesan.

260

Vongole al Vino Bianco
Classic linguini tossed with aromatic white wine, clam, garlic, red chili, and fresh parsley.

270

Linguini Primavera di Zucchini
A lighter option with ribbons of green and yellow zucchini in olive oil and fresh herbs.

190

Ravioli d'Homard et Beurre d'Algue
Delicate lobster-stuffed pasta served with grilled asparagus and wakame-infused beurre blanc.

450

Frutti di Mare alla Bisque
Seafood medley of squid, prawns, barramundi, and clams in a rich bisque sauce over linguini.

390

Tagliatelle al Limone con Capesante
Lemon-kissed tagliatelle topped with seared local scallops and a light citrus sauce.

240

Risotto di Bosco al Tartufo
Creamy Arborio rice with wild mushrooms, truffle mascarpone, grilled asparagus, and shaved parmesan.

290

Add 5g Caviar Traditional 225

SIDE DISHES

Grilled Asparagus & Pesto Essence
Sautéed Woodland Mushrooms
Velouté Mashed Potatoes
Coconut Jasmine Rice

110
70
120
60

Pommes Frites with Espelette Aioli
Seasonal Vegetable Salad
Ratatouille Provençale

70
60
90

Our food may contain or come in contact with nuts, wheat, eggs and dairy. Please inform our team for dietary restrictions and allergy
Prices are quoted in thousand IDR and subjected to 10% service charge plus 11% government taxes