



by K-CLUB

FIRST RESTAURANT ON THE BLOCKCHAIN

Starters

Trio Tartare 190

Salmon, tzatziki, tobiko, chives with sesame cracker
Tuna, avocado, chives with black ink prawn cracker
Mahi-mahi, mango, mixed leaves, chives, coriander

Creamy Burrata & Vine-Ripened Tomato 190

A silky orb of burrata cheese served with heirloom tomatoes, drizzled with extra virgin olive oil, garnished with crisp basil leaves, and accompanied by slices of rustic sourdough.

Peruvian Ceviche 175

Passion Fruit, leche de tigre, orange, avocado, pickled onion & chili, coriander, crispy fried sweet potato

Island-Style Coconut Vongole 180

A tropical twist on a coastal classic—vongole clams gently cooked in fragrant coconut milk with sautéed shallots, garlic, lemongrass, and kaffir lime, delivering a smooth and aromatic broth.

Calamari Fritters 120

Homemade tartare sauce, tempura butter, grilled lemon

Lobster Ravioli 190

Crème and ricotta, lemon beurre blanc

Spiced Cheese Minced Wagyu Beef 150

Spiced mustard aioli, micro green salad

Butter-Poached Prawns Provençale 220

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

Baked Banyuwangi Scallop 150

White wine and clam juice, parmesan crumble, parsley, lemon zest

Spice Lobster Croquette 160

Aromatic Balinese spice mayo and kemangi leaf

Fresh Lombok Oyster 6 for 150 12 for 250

Served with lemon, tabasco and mignonette

Authentic Kebab 1920 - Layered Beef 250

Premium meat, marinated, stacked in thin layers, and fire-grilled to perfection. Crispy outside juicy inside.

Salads

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

Lobster Caesar Salad 190

Grilled lobster, mixed lettuce, cherry tomato, anchovies, local kampung egg, parmesan dressing and chips

Seafood Noodle Salad 130

Vietnamese dressing, rice noodle, prawn, squid, pickle chili crushed nut

Salad Niçoise 170

Mixed greens salad, tomatoes, green beans, tuna, anchovy, eggs

Main Course

Pan-Seared Fish of the Day 290

Beurre Blanc sauce, grilled pickled baby fennel

Moule a la crème 290

Mussels, white wine, garlic, onion, cream, served with french fries

Steak Of the Day per 200gr 460

Peppercorn sauce, our signature salt trio

Garlic Rosemary Half Baby Chicken Akar Style 260

Garlic thyme jus

Grilled Whole Fish Jimbaran Style 450

Sautéed mix vegetable, plecing kangkung, coconut rice, sambal merah and sambal matah

Seared Tasmanian Salmon Fillet 300

Lemon butter sauce, crispy capers, grilled lemon

Pastas and Risotto

Crab Curry Gnocchi 250

Homemade gnocchi, curry butter sauce, parmesan

Slipper Lobster Linguini Serves Two People 900

Flamed lobster, confit tomato sauce, lobster sauce, garlic, onion, parsley

Prawn and Squid Ink Risotto 250

Prawn, asparagus risotto and parmesan

Crab & Prawn Lasagna 290

Mozzarella and creamy prawn sauce

Coconut Clam Spaghetti 170

Clam and lemon crème, parsley, roasted garlic and tomato confit

From The Grills

Served with grilled lemon, garlic butter, spice butter and our signature trio salt: "Himalayan Pink Salt, Black Charcoal Salt and Lemon Salt"

Grilled Sardines 250

Garlic Marinated Baby Squids per 100gr 100

Marinated Jumbo Prawns per 100gr 150

Grilled Tender Octopus per 100gr 160

Yellowfin Tuna Filet per 100gr 120

Moon Scallop per 100 gr 150

Indian Ocean Slipper Lobster per 350gr 290

Indian Ocean Lobster per 100 gr 250

Mixed Grilled Seafood Platter 1750

Serves two people Indian Ocean Lobster, Giant king prawn, baby squids, king prawns, octopus, yellowfin tuna, moon scallops, slipper lobster served with our trio of sauces and two choices of accompaniment dishes

Side Dishes

Truffle Baguette | truffle butter 95

Tomato & Arugula Salad 60

Triò Fries | potatoes, sweet potatoes, purple potatoes 80

Sautéed Mix Mushrooms 70

Grilled Asparagus | pesto sauce 95

Coconut Rice Bowl - Crispy shallot 65

Eggplant with Sambal Balado 85

Broccoli and Edamame Salad 65

Mashed Potato 75