

## FOR THE TABLE

Sparkling Wine  
Apple, Ginger & Turmeric Health Shot  
Fresh Cold Press Juice  
Central Java Black Tea or Archipelago Forte Blended Coffee  
Seasonal Danish  
Seasonal Fruit Plate & Pitaya Bowl <sup>(GF)</sup>

---

Eggs Your Way – 2 Organic Eggs Cooked to Your Liking, House Sourdough Bread,  
Whipped Salted Butter <sup>(V)</sup>

Smashed Avocado Basil & Preserved Lemon – Grilled Sourdough Bread,  
Organic Poached Eggs & Toasted Sunflower Seeds <sup>(V)</sup>

Poached Lobster Tail – Seaweed Potato Soufflé,  
Lobster Bisqué, Salmon Roe & Fine Herbs <sup>(GF)</sup>

Truffled Cheese Crumpet – Grilled Mushroom,  
Fried Organic Egg, Thyme <sup>(V)</sup>

Spanish Omelet – Shaved Courgette, Sour Cream,  
Fine Herbs & Toasted Sunflower Seed Salad <sup>(V) (GF)</sup>

Vegan Breakfast Salad – Spinach, Avocado Vinaigrette,  
Green Apple, Pomegranate, Savory Granola <sup>(VG) (GF)</sup>



Organic Farm House Breakfast – Organic Eggs Your Way, House Cure Beef Bacon,  
Chicken Sausage, Roasted Plum Tomato, Sautéed Mushroom, Smashed Avocado & Sourdough

Local Cheese, Cured Meats & Fish Board – Smoked Beef Ham, Smoked Tuna Loin,  
Bali Dairy Brie, Chopped Egg Salad, Apple & French Baguette

Nasi Goreng – Chicken Sate, Crispy Egg, Sambal, Pickled Carrot & Cucumber & Tempeh Crackers

**GF** Gluten-Free / **V** Vegetarian / **VG** Vegan

\*\*Our Prices Are In Thousand Rupiahs. Exclude 10% Service Charge  
(Oh, and that 11% government tax? It's on the house, so we got you!)

## SOCIAL SNACKS



<b>Gordel Olives</b>	70
White Anchovies & Fermented Green Chilli	
<b>Bruschetta (VG)</b>	75
Crushed Tomato, Sourdough & Confit Garlic	
<b>Grilled Sweet Peppers (VG)</b>	75
Sourdough & Salsa Verde	
<b>Chickpea Hummus (VG)</b>	80
Raw Farm Vegetables & Sourdough Flatbread	
<b>Arancini (V)</b>	90
Truffle, Parmesan & Herbs	
<b>Crispy Calamari (GF)</b>	105
Crispy Chilli, Garlic & Herbs	
<b>Bali Dairy Local Cheese &amp; Cured Meats</b>	140
Sesame Lavosh, Red Wine Jelly, Radish & Celery	
<b>Clay Oven Baked King Prawns</b>	180
Garlic, Chilli, Parsley & Sourdough Bread	

**(GF)** Gluten-Free / **(V)** Vegetarian / **(VG)** Vegan

\*\*Our Prices Are In Thousand Rupiahs. Exclude 10% Service Charge  
(Oh, and that 11% government tax? It's on the house, so we got you!)

# KUTA SOCIAL CLUB

## SOCIAL SNACKS

<b>5 Spiced Fried Chicken</b>	50
Sesame Pickles & Salted Egg Yolk Mayo	
<b>Bruschetta</b>	75
Crushed Tomato, Sourdough & Confit Garlic (VG)	
<b>Whipped Chickpeas</b>	90
Raw Farm Vegetables & Sourdough Flatbread (VG)	
<b>Arancini</b>	90
Truffle, Parmesan & Herbs (V)	
<b>Crispy Calamari</b>	105
Crispy Chilli & Garlic & Herbs (GF)	
<b>Bali Dairy Local Cheese &amp; Cured Meats</b>	140
Sesame Lavosh, Red Wine Jelly, Radish & Celery	
<b>Tempura Jumbo Prawn (GF)</b>	150
Coriander, Wasabi Aioli & Lime	

## LARGE PLATES

<b>Superfood Salad (V)(GF)</b>	70
Grilled Halloumi, Avocado Vinaigrette, Cauliflower, Radish, Broccoli, Pomegranate, Toasted Pistachio & Seeds	
<b>Caesar Salad</b>	85
Romaine Lettuce, Caesar Dressing, Parmesan, Beef Bacon, Soft Boiled Egg & Crouton	
<b>Poke Bowl</b> <small>choose from</small>	
• <b>Fried Tofu (VE)</b>	95
• <b>Raw Tuna</b>	110
• <b>Katsu Chicken</b>	110
All Served On Steamed Rice with Avocado, Corn, Radish, Cucumber, Shredded Carrot, Mango & Seaweed Salad	
<b>California Rolls</b>	120
Raw Tuna, Avocado, Cucumber, Pickled Ginger, Spring Onion, Soy, Wasabi & Salmon Roe	
<b>Tacos</b> <small>choose from</small>	
• <b>Pulled Jackfruit (VE)</b>	110
• <b>Smoked Pulled Beef Brisket</b>	140
• <b>Garlic Poached Lobster</b>	150
Corn Taco, Avocado, Pickled Red Onion, Fermented Red Chilli, Coriander & Lime	

# THE LUNCH



★ <b>Lobster Roll</b>	180
Chopped Lobster, Wasabi Mayo, Toasted Sesame, Nori & Spring Onion	
<b>Angus Beef Burger</b>	180
Brioche Bun, Melted Cheese, Lettuce, Burger Relish, Tomato & Chips	

## WOOD-FIRED PIZZAS

<b>Margherita (V)</b>	110
Mozzarella, Basil & Extra Virgin Olive Oil	
<b>Smoked Aubergine (V)</b>	120
Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta	
<b>Lamb Nduja</b>	140
Buratta, Oregano & Chilli	
<b>Frutti Di Mare</b>	140
Prawns, Squid, Sea Bass, Octopus & Salsa Verde	
<b>Cured Beef Rib Eye</b>	150
Parmesan, Extra Virgin Chilli Oil, Rocket Salad	
-----	
<b>Shoestring Fries</b>	40
Aioli	
<b>Tomato Salad</b>	50
Local Sea Salt, Herbs & Extra Virgin Olive Oil	
-----	
<b>Gelato &amp; Sorbet</b> <small>choose from</small>	65
Crème de Methe Chocolate Chip, Vanilla Vodka, Strawberry Ripple, Banana & Bourbon Caramel, Chocolate & Baileys, Watermelon Martini, Aperol Spritz, Margarita, Mojito	
<b>Tiramisu</b>	65
Mascarpone, Coffee, Almond & Shaved Dark Chocolate	

★ Signature Dish / (GF) Gluten-Free / (V) Vegetarian / (VG) Vegan

\*\*Our Prices Are In Thousand Rupiahs. Exclude 10% Service Charge (Oh, and that 11% government tax? It's on the house, so we got you!)

# KUTA SOCIAL CLUB

11.00 AM - 4.00 PM

Choice of 1 Salad or 1 Pizza & 1 Dessert or 1 Main

## MAINS

### **Poke Bowl** choose from

- **Fried Tofu**
- **Katsu Chicken**

All Served On Steamed Rice with Avocado, Corn, Radish, Cucumber, Shredded Carrot, Mango & Seaweed Salad

### **California Rolls**

All Served with Soy, Pickled Ginger, Spring Onion Salad, Wasabi & Salmon Roe

### **Tacos** choose from

- **Pulled Jackfruit** (VG)
- **Smoked Pulled Beef Brisket**

Corn Taco, Avocado, Pickled Red Onion, Fermented Red Chilli, Coriander & Lime

### **Angus Beef Burger**

Brioche Bun, Melted Cheese, Lettuce, Burger Relish, Tomato & Chips

### **Tempura Jumbo Prawn** (GF)

Coriander, Wasabi Aioli & Lime

**TOAST THE SUNSET,  
DRINK THE VIEW.**

## SALADS

### **Superfood Salad** (V)(GF)

Grilled Halloumi, Avocado Vinaigrette, Cauliflower, Radish, Broccoli, Pomegranate, Toasted Pistachio & Seeds

### **Caesar Salad**

Romaine Lettuce, Caesar Dressing, Parmesan, Beef Bacon, Soft Boiled Egg, Crouton

---

## PIZZAS

### **Margherita** (V)

Mozzarella, Plum Tomato Sauce, Basil, Extra Virgin Olive Oil

### **Smoked Aubergine** (V)

Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta

---

## DESSERTS

### **Tiramisu**

Mascarpone, Coffee, Almond & Shaved Dark Chocolate

### **Smoked & Grill Pineapple Carpaccio** (VG)(GF)

Fermented Red Chilli & Orange Sorbet

(GF) Gluten-Free / (V) Vegetarian / (VG) Vegan

# KUTA SOCIAL CLUB

4.00 PM Onwards  
Choice of 1 Snack & 1 Main or 1 Main & 1 Dessert

## STARTERS

★ **Grilled Sweet Peppers on Toast** with Salsa Verde <sup>(V)</sup>

**Charcoal Grilled Aubergine** Lemon & Mint Yogurt, Sesame Crisp Bread <sup>(V)</sup>

**Chickpeas Hummus** Raw Farm Vegetables & Sourdough Flatbread <sup>(VG)</sup>

**Arancini** Truffle, Parmesan & Herbs <sup>(V)</sup>

**Crispy Calamari** Crispy Chilli, Garlic & Herbs <sup>(GF)</sup>

## MAINS

**Wood Fired Cauliflower Steak** Truffle Dressing, Ajo Blanco, Crispy Leek & Fine Herbs <sup>(VG)(GF)</sup>

**Spinach & Ricotta Ravioli** Grilled Baby Leeks, Pinenuts & Parmesan <sup>(V)</sup>

★ **Wood Roasted Chicken Breast** Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata <sup>(GF)</sup>

**Grilled Tuna Steak** Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette <sup>(GF)</sup>

**Margherita Pizza** Mozzarella, Plum Tomato, Basil & Extra Virgin Olive Oil <sup>(V)</sup>

**Smoked Aubergine Pizza** Fresh Tomato Sauce & Smoked Feta <sup>(V)</sup>

**Frutti Di Mare** Prawns, Squid, Sea Bass, Octopus & Salsa Verde

## DESSERTS

★ **Tiramisu** Mascarpone, Coffee, Almond & Shaved Dark Chocolate <sup>(V)</sup>

**Bedugul Strawberry Vanilla Crème Brûlée** Shortbread Biscuit <sup>(V)(GF)</sup>

**Smoked & Grill Pineapple Carpaccio** Fermented Red Chilli & Orange Sorbet <sup>(VG)(GF)</sup>

★ Signature Dish / (GF) Gluten-Free / (V) Vegetarian / (VG) Vegan

## SNACKS & SMALLS

**Sourdough Flatbread** <sup>(V)</sup> 50  
Garlic & Herbs

**Spinach & Manchego Croquetas** <sup>(V)</sup> 90  
Served Tomato & Chilli Jam

**Grilled Romero Peppers** <sup>(V)</sup> 80  
On Sourdough Toast, Salsa Verde

**Charcoal Grilled Aubergine** <sup>(V)</sup> 85  
Lemon & Mint Yogurt & Sesame Crisp Bread

**Grilled Local Calamari** <sup>(GF)</sup> 90  
Served with Lemon, Parsley & Garlic Oil

**Chickpeas Hummus** <sup>(V)</sup> 90  
Raw Farm Vegetables & Sourdough Flatbread

**Bali Dairy Burrata** <sup>(V)</sup> 140  
Grilled Courgettes, Semi-dried Tomato & Basil Salad

**Steak Tartar** <sup>(GF)</sup> 140  
Raw Egg Yolk & Seaweed Potato Crisps

**Tuna Carpaccio** <sup>(GF)</sup> 140  
Shaved Fennel, Crispy Capers & Orange Vinaigrette

**Oven Baked Scallop** (3pcs) 240  
Garlic & Herb Butter, Grilled Sourdough

*The sound of rolling waves.  
The aroma of charcoal smoked seafood.  
The long shadows of a Balinese  
sunset dancing across your plate.  
Doesn't get much better than this.  
Selahkan! Enjoy it.*

**KUTA  
SOCIAL  
CLUB**



## WOOD-FIRED GRILL

**Wood Fired Cauliflower Steak** <sup>(V)</sup> 140  
Truffle Dressing, Almond, Crispy Leek & Fine Herbs

**Chargrilled Octopus** <sup>(GF)</sup> 160  
Lamb N'duja, Crispy Baby Potato, Roasted Capsicum & Aioli

**Spinach & Ricotta Ravioli** <sup>(V)</sup> 190  
Grilled Baby Leeks, Pinenuts & Parmesan

**Charcoal Grilled King Prawns** <sup>(GF)</sup> 200  
Chilli, Garlic & Herbs

**Wood Roasted Chicken Breast** <sup>(GF)</sup> 200  
Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata

**Grilled Lamb Cutlet** (300g) <sup>(GF)</sup> 240  
Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce

**Grilled Tuna Steak** (200g) <sup>(GF)</sup> 240  
Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette

**Chargrilled Rib Eye Steak** (220g) <sup>(GF)</sup> 600  
Semi-dried Tomato, Salsa Verde & Rocket Salad

*\*Choice of one side*

**Dry Aged Tomahawk Beef Steak** (1000g) <sup>(GF)</sup> 1,600  
Served with Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic  
Roasted Baby Potato, Grilled Farm Veg

*\*Serves 2-3 people*

## ★ MIXED SEAFOOD PLATTER

*\*Serves 3-4 people*

**Grilled Local Lobster, Crispy Soft-Shell Crab,  
Grilled Calamari, Poached King Prawns,  
Clams & Fresh Oysters, Baked Mahi-Mahi**  
1,800

Served with  
Mignonette, Aioli, Mojo Picante, Salsa Verde &  
Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg



## WOOD-FIRED PIZZAS

**Margherita** <sup>(V)</sup> 110  
Mozzarella, Basil & Extra Virgin Olive Oil

**Smoked Aubergine** <sup>(V)</sup> 120  
Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta

**Lamb Nduja** 140  
Buratta, Oregano & Chilli

**Frutti Di Mare** 140  
Prawns, Squid, Sea Bass, Octopus & Salsa Verde

**Cured Beef Rib Eye** 150  
Parmesan, Extra Virgin Chilli Oil, Rocket Salad

**Black Truffle** <sup>(V)</sup> 320  
Mozzarella, Oregano & Truffle Sauce

## SOMETHING ON THE SIDE?

**Green Salad** <sup>(V)</sup> 50  
Lemon Dressing, Dill, Fermented Cucumber & Shallot

**Garlic Roasted Baby Potato** <sup>(V)</sup> 50  
Garlic, Thyme & Extra Virgin Olive Oil

**Grilled Farm Veg** <sup>(V)</sup> 50  
Seasonal Fresh Vegetables

**Tomato Salad** <sup>(V)</sup> 50  
Local Sea Salt, Herbs & Extra Virgin Olive Oil

## DESSERTS

**Tiramisu** 65  
Mascarpone, Coffee, Almond & Shaved Dark Chocolate

**Bedugul Strawberry Vanilla Crème Brûlée** <sup>(V)</sup> 65  
Shortbread Biscuit

**Smoked & Grill Pineapple Carpaccio** <sup>(V)</sup> 65  
Fermented Red Chilli & Orange Sorbet

**Bali Dairy Local Cheese** 140  
Sesame Lavosh, Red Wine Jelly, Radish & Celery

★ Signature Dish / GF Gluten-Free / V Vegetarian / VG Vegan

\*\*Our Prices Are In Thousand Rupiahs. Exclude 10% Service Charge,  
(0% and the 11% government tax) It's on the house, so we got you!