KUTA SOCIAL CLUB

SIGNATURES

Lobster Roll 210
Chopped Lobster, Wasabi Mayo, Toasted Sesame, Nori, Spring Onion & Potato Crisp

SERVES 2-3 PEOPLE

Mixed Grill Platter 400
BBQ Chicken Thigh, Australian Tenderloin Skewers, Lamb Meatballs, Smoked Bone Marrow, Grilled Bread, Chimichurri, Tzatziki & Spiced Capsicum Dip

Australian Kilcoy Tomahawk Ribeye 2,400
A True Culinary Event with **1.6Kg Tomahawk**
Branded at Your Table, Cooked to Your Desire
Served with Crispy Potatoes, Vegetables, Yorkshire Pudding & Peppercorn Sauce

Triple Seafood Tower 1,400 / 2,300
Bamboo Lobster, Crispy Soft-Shell Crab, Octopus, King Prawns, Clams, Baked Oysters, & Mahi-Mahi. Served with Mojo Picante, Salsa Verde, Garlic Roasted Baby Potato, & Truffle Garlic Baguette

SNACKS & SHARES

Fresh Baked Sourdough Flatbread 70
With Local Farmed Sea Salt infused with Rosemary and Roasted Garlic

Arancini (V) 110
Saffron, Mozzarella & Smoked Paprika Aioli

Chickpeas Hummus (VG) 120
Our Smooth Chickpea Hummus with Smokey Paprika Oil. Served Warm with Freshly Baked & Soft Pita Bread

Truffle Cheese Fries (V) 140
Truffle Cheese Sauce, Parmesan & Truffle Oil

Crispy Semolina Squid 150
Lightly Fried Squid Finished with Dried Oregano, Served with Arugula Salad, Balsamic Mayo, and Fresh Lemon.

Bali Dairy Burrata 170
Grilled Focaccia, Cured Australian Tenderloin, Cherry Tomato, Balsamic & Basil

Whole Poached Prawns *(8pcs)* 320
Poached Prawns Served with Seafood Sauce, Flaky Salt & Lemon

Prawn Tagliatelle 240
Fresh Prawns Simmered in a Rich Soffritto Sauce, Served with House Made Semolina Tagliatelle.

GF Gluten-Free / **V** Vegetarian / **VG** Vegan
**Our Prices Are In Thousand Rupiahs. Excluding 21% Government Tax & Service Charge

GRILLS & BOWLS

Angus Beef Burger
- Double Up 180

Brioche Bun, American Cheddar, Relish, Plum Tomato & Straight Cut Fries 100

Grilled Chicken Caesar Wrap 150
Anchovies, Organic Soft-Boiled Egg, Baby Romaine, Parmesan & Croutons

Souvlaki Wrap
- Grilled Chicken 150
- Spiced Lamb Leg 160
- Falafel (VG) 140

Grilled Flatbread, Tzatziki, Romaine Lettuce, Dukkha, Mint & Lemon

Poke Bowl
- Grilled Beef Tataki 160
- Raw Tuna 150
- Crispy Chilli Tempe (VG) 140

Steamed Sushi Rice, Soy Aioli, Cucumber, Carrot, Mango, Sweetcorn, Edamame & Sesame

Greek Salad (V) 120
- Add Grilled Chicken *(120g)* 80

Tomatoes, Cucumbers, Red Onions, Green Peppers, Olives, Feta Cheese & Fresh Dill

Wagyu Striploin MB 3 *(300g)* 700
AACo / 330 Days Grainfed
Flame-Seared Over Charcoal and Paired with Roasted Bone Marrow, Chimichurri & Crispy Fried Onions

WOOD-FIRED PIZZAS

Basil Pesto (V) 150
Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto

Lamb Nduja 180
Burrata, Oregano & Chilli

Mediterranean Vegetable (V) (GF) 180
Roasted Red Peppers, Zucchini, Black Olive, Mushroom, Leks, Garlic, Green Chili & Goats Cheese on a Crisp Thin Base.

Garlic & Chilli Prawn 220
Chilli Prawns, Crispy Garlic, Salsa Verde & Mozzarella

Cured Beef Rib Eye 240
Parmesan, Extra Virgin Chilli Oil, Watercress

Black Truffle (V) 340
Mozzarella, Oregano & Truffle Sauce

All pizzas now available with Gluten Free thin crispy base

DESSERTS

Firemisu 160
A Classic Tiramisu Enriched with a Hint of Kahlúa, It's a Sensory Experience Awakening All Your Senses

Honey Bees' Delight (V) 140
Coconut Panna Cotta with Golden Bee Pollen, Honeycomb Shards, Fior di Latte Gelato.
Grilled Pineapple with Honey & Black Pepper

Daily Selection of Gelato & Sorbet (V)(GF) 95