KUTA SOCIAL CLUB

DINE INTO THE NEW YEAR

7 Course Dinner - Vegetarian

Golden, Crispy Fried Croquettes (V)
Filled with a Light and Fluffy Ricotta and Spinach Purée
Served with a Chili & San Marzano Tomato Chutney.

Wood Fired Roasted Sweet Peppers (VG)
On Artisan Sourdough Focaccia with
Garden Rosemary, Sea Salt, & Salsa Verde.

Burrata (V)
Burrata, Zucchini, Mint, Chilli & Lemon with Artisan Sourdough Focaccia
with Garden Rosemary, Sea Salt, and Salsa Verde.

Charcoal Grilled Aubergine (V)
A Smoky, Charcoal Grilled Aubergine with a Chilled,
Creamy Lemon, Mint Yogurt & Toasted Sesame Crisp Lavosh.

Zucchini Parmigiana (VG)
A Delicate Layering of Roasted Zucchini, Creamy Vegan Mozzarella,
and Tomato Sofrito with a Crunch of Cashew Nut & Tempeh Dukkha.



Raspberry Tiramisù Chocolate Sphere

Bali Dairy Fromage (V)
Artisanal Cheese From Bali's Highlands.
Served with Crisp Sesame Lavosh,
Toasted Sourdough, and Red Wine Jelly

