KUTA SOCIAL CLUB

DINE INTO THE NEW YEAR

7 Course Dinner

Arancini Carnaroli Rice (V)
Black Truffle and Aged Parmigiano Reggiano with Truffle Aioli.

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

Black Angus Beef Carpaccio
Pickled Shallots Dressing, Foie Gras Mousseline,
Shave Pecorino Romano, 24k Gold Leaf.

Charcoal Grilled Octopus
With Fermented Chili, Confit Garlic, and Foraged Herbs, Served with a Roasted Red Pepper and a Charred Romaine Heart.



Choice of Main

Chargrilled Black Angus Rib Eye Steak *300g*
with Chimichurri & Foraged Wild Mushrooms.

or

Bamboo Lobster Mornay *600g*
with English Spinach & Smoked Buttery Leek.

Served with Earthy, Crisped Potatoes &
a Seasonal Garden Medley.

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.

