

SNACKS & SMALLS

Sourdough Flatbread ^{(V)(GF)} 50
Garlic & Herbs

Grilled Romero Peppers ^(V) 80
On Sourdough Toast, Salsa Verde

Charcoal Grilled Aubergine ^(V) 85
Lemon & Mint Yogurt & Sesame Crisp Bread

Arancini ^(V) 90
Truffle, Parmesan & Herbs

Grilled Local Calamari ^(GF) 90
Served with Lemon, Parsley & Garlic Oil

Chickpeas Hummus ^{(V)(GF)} 90
Raw Farm Vegetables & Sourdough Flatbread

Bali Dairy Burrata ^{(V)(GF)} 140
Grilled Courgettes, Semi-dried Tomato & Basil Salad

Steak Tartar ^(GF) 140
Raw Egg Yolk & Seaweed Potato Crisps

Tuna Carpaccio ^(GF) 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.
Silahkan! Enjoy it.*

KUTA SOCIAL CLUB



WOOD-FIRED GRILL

Wood Fired Cauliflower Steak ^{(V)(GF)} 140
Truffle Dressing, Almond, Crispy Leek & Fine Herbs

Chargrilled Octopus ^(GF) 160
Lamb N'duja, Crispy Baby Potato, Roasted Capsicum & Aioli

Spinach & Ricotta Ravioli ^(V) 190
Grilled Baby Leeks, Pinenuts & Parmesan

Charcoal Grilled King Prawns ^(GF) 200
Chilli, Garlic & Herbs

Wood Roasted Chicken Breast ^(GF) 200
Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata

Grilled Lamb Cutlet (300g) ^(GF) 240
Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce

Grilled Tuna Steak (200g) ^(GF) 240
Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette

Chargrilled Rib Eye Steak (220g) ^(GF) 600
Semi-dried Tomato, Garlic, Herb Butter & Rocket Salad

**Choice of one side*

Dry Aged Tomahawk Beef Steak (1000g) ^(GF) 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 ^(V) 110
Mozzarella, Basil & Extra Virgin Olive Oil

Smoked Aubergine ^(V) 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, Watercress

Black Truffle ^(V) 320
Mozzarella, Oregano & Truffle Sauce

SOMETHING ON THE SIDE?

Green Salad ^{(V)(GF)} 50
Lemon Dressing, Dill, Fermented Cucumber & Shallot

Garlic Roasted Baby Potato ^{(V)(GF)} 50
Garlic, Thyme & Extra Virgin Olive Oil

Grilled Farm Veg ^{(V)(GF)} 50
Seasonal Fresh Vegetables

Tomato Salad ^{(V)(GF)} 50
Local Sea Salt, Herbs & Extra Virgin Olive Oil

DESSERTS

Tiramisu 65
Mascarpone, Coffee, Almond & Shaved Dark Chocolate

Bedugul Strawberry Vanilla Crème Brûlée ^{(V)(GF)} 65
Shortbread Biscuit

Smoked & Grill Pineapple Carpaccio ^{(V)(GF)} 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 (Dts) and the 11% government tax (It's on the house, so we got you.)

KUTA SOCIAL CLUB

THE LUNCH

SOCIAL SNACKS

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

LARGE PLATES

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



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

WOOD-FIRED PIZZAS

Margherita (V) Mozzarella, Basil & Extra Virgin Olive Oil	110
Smoked Aubergine (V) Smoked Aubergine, Fresh Tomato Sauce & Smoked Feta	120
Lamb Nduja Buratta, Oregano & Chilli	140
Frutti Di Mare Prawns, Squid, Sea Bass, Octopus & Salsa Verde	140
Cured Beef Rib Eye Parmesan, Extra Virgin Chilli Oil, Watercress	150
Shoestring Fries Aioli	40
Tomato Salad Local Sea Salt, Herbs & Extra Virgin Olive Oil	50
Gelato & Sorbet <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	
Tiramisu Mascarpone, Coffee, Almond & Shaved Dark Chocolate	65

★ 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!)

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 ^(GF)

Eggs Your Way – 2 Organic Eggs Cooked to Your Liking, House Sourdough Bread,
Whipped Salted Butter ^(V)

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

Poached Lobster Tail – Seaweed Potato Soufflé,
Lobster Bisqué, Salmon Roe & Fine Herbs ^(GF)

Truffled Cheese Crumpet – Grilled Mushroom,
Fried Organic Egg, Thyme ^(V)

Spanish Omelet – Shaved Courgette, Sour Cream,
Fine Herbs & Toasted Sunflower Seed Salad ^{(V) (GF)}

Vegan Breakfast Salad – Spinach, Avocado Vinaigrette,
Green Apple, Pomegranate, Savory Granola ^{(VG) (GF)}



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



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

(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 (V)

Charcoal Grilled Aubergine Lemon & Mint Yogurt, Sesame Crisp Bread (V)

Chickpeas Hummus Raw Farm Vegetables & Sourdough Flatbread (VG)

Arancini Truffle, Parmesan & Herbs (V)

Crispy Calamari Crispy Chilli, Garlic & Herbs (GF)

MAINS

Wood Fired Cauliflower Steak Truffle Dressing, Ajo Blanco, Crispy Leek & Fine Herbs (VG)(GF)

Spinach & Ricotta Ravioli Grilled Baby Leeks, Pinenuts & Parmesan (V)

★ Wood Roasted Chicken Breast Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata (GF)

Grilled Tuna Steak Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette (GF)

Margherita Pizza Mozzarella, Plum Tomato, Basil & Extra Virgin Olive Oil (V)

Smoked Aubergine Pizza Fresh Tomato Sauce & Smoked Feta (V)

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

DESSERTS

★ Tiramisu Mascarpone, Coffee, Almond & Shaved Dark Chocolate (V)

Bedugul Strawberry Vanilla Crème Brûlée Shortbread Biscuit (V)(GF)

Smoked & Grill Pineapple Carpaccio Fermented Red Chilli & Orange Sorbet (VG)(GF)

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