

## 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>

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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!)

# KUTA SOCIAL CLUB

# THE LUNCH

## SOCIAL SNACKS

<b>Bruschetta</b> Crushed Tomato, Sourdough & Confit Garlic <sup>(V)</sup>	75
<b>Whipped Chickpeas</b> Raw Farm Vegetables & Sourdough Flatbread <sup>(V)</sup>	80
<b>Arancini</b> Saffron, Mozzarella & Smoked Paprika Aioli <sup>(V)</sup>	90
<b>Crispy Calamari</b> Crispy Chili & Garlic & Herbs <sup>(GF)</sup>	105
<b>Bali Dairy Local Cheese &amp; Cured Meats</b> Sesame Lavosh, Red Wine Jelly, Radish & Celery	140
<b>5 Spiced Fried Chicken</b> Sesame Pickles, Salted Egg Yolk Mayo	50
<b>Tempura Jumbo Prawn</b> <sup>(GF)</sup> Coriander, Wasabi Aioli & Lime	150

## LARGE PLATES

<b>Caesar Salad</b> Romaine Lettuce, Caesar Dressing, Parmesan, Beef Bacon, Soft Boiled Egg, Crouton	85
<b>Poke Bowl</b> , <i>choose from</i>	
• <b>Fried Tofu</b> <sup>(VE)</sup>	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> <sup>(GF)</sup>	120
Raw Tuna, Avocado, Cucumber, Pickled Ginger, Spring Onion, Soy, Wasabi & Salmon Roe	
<b>Tacos</b> , <i>choose from</i>	
• <b>Pulled Jackfruit</b> <sup>(VE) (GF)</sup>	110
• <b>Smoked Pulled Beef Brisket</b> <sup>(GF)</sup>	140
• <b>Garlic Poached Lobster</b> <sup>(GF)</sup>	150
Corn Taco, Avocado, Pickled Red Onion, Fermented Red Chili, Coriander & Lime	



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

## WOOD-FIRED PIZZAS

<b>Basil Pesto</b> Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto <sup>(V)</sup>	130
<b>Lamb Nduja</b> Buratta, Oregano & Chilli	140
<b>Garlic &amp; Chili Prawn</b> Chili Prawns, Crispy Garlic, Salsa Verde & Mozzarella	180
<b>Cured Beef Rib Eye</b> Parmesan, Extra Virgin Chilli Oil, Watercress	160
★ <b>Black Truffle</b> Mozzarella, Oregano & Truffle Sauce <sup>(V)</sup>	320
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<b>Shoestring Fries</b> Aioli	40
<b>Tomato Salad</b> Local Sea Salt, Herbs & Extra Virgin Olive Oil	50
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★ <b>Tiramisu</b> Mascarpone, Coffee, Almond & Shaved Dark Chocolate	70
<b>Bedugul Strawberry Vanilla Crème Brûlée</b> Shortbread Biscuit <sup>(V) (GF)</sup>	70
<b>Daily Selection of Gelato &amp; Sorbet</b> <sup>(V) (GF)</sup>	70

★ Signature Dish   V Vegetarian   VE Vegan   GF Gluten Free

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## SNACKS & SMALLS

**Sourdough Flatbread (VG) 50**  
Garlic & Herbs

**Grilled Romero Peppers (VG) 80**  
On Sourdough Toast & Salsa Verde

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

**Arancini (V) 90**  
Saffron, Mozzarella & Smoked Paprika Aioli

**Chickpeas Hummus (VG) 90**  
Raw Farm Vegetables & Sourdough Flatbread

★ **Bali Dairy Burrata (V)(GF) 140 BHA**  
Smashed Pumpkin, Candied Walnuts & Orange Vinaigrette

**Australian Beef Carpaccio (GF) 160**  
Soft Boiled Quails Egg, Parmesan Cream, Pangrattato & Watercress

★ **Hand Cut Yellow Tail Tuna (GF) 150 BHA**  
Tonnato Vinaigrette, Baby Cucumber, Pickled Red Onion, Anchovies & Celery

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

**Whole Poached Prawns (10pcs) 240**  
Poached Prawns Served with Seafood Sauce, Flaky Salt & Lemon

*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 (VG)(GF) 140 BHA**  
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) 220 BHA**  
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 BHA**  
Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette

**Chargrilled Rib Eye Steak (220g) (GF) 600**  
Semi-dried Tomato, Salsa Verde & Watercress  
*\*Choice of one side*

**Grass Fed Australian Porterhouse Steak (600g) (GF) 1,000**  
Served with Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg, Aioli, Mojo Picante, Salsa Verde

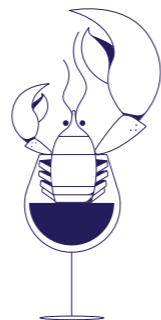
**Dry Aged Tomahawk Beef Steak (800g) (GF) 1,600**  
Served with Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg  
*\*Serves 2-3 people*

## ★ 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

**Basil Pesto (V) 130**  
Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto

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

**Garlic & Chili Prawn 180**  
Chili Prawns, Crispy Garlic, Salsa Verde & Mozzarella

**Cured Beef Rib Eye 160**  
Parmesan, Extra Virgin Chilli Oil, Watercress

★ **Black Truffle (V) 320**  
Mozzarella, Oregano & Truffle Sauce

## SOMETHING ON THE SIDE?

**Green Salad (VG)(GF) 50**  
Lemon Dressing, Dill, Fermented Cucumber & Shallot

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

**Grilled Farm Veg (VG)(GF) 50**  
Seasonal Fresh Vegetables

**Tomato Salad (VG)(GF) 50**  
Local Sea Salt, Herbs & Extra Virgin Olive Oil

## DESSERTS

★ **Tiramisu 70**  
Mascarpone, Coffee, Almond & Shaved Dark Chocolate

**Bedugul Strawberry Vanilla Crème Brûlée (V)(GF) 70 BHA**  
Shortbread Biscuit

**Smoked & Grill Pineapple Carpaccio (VG)(GF) 70**  
Fermented Red Chilli & Orange Sorbet

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

**Daily Selection of Gelato & Sorbet (V) (GF) 70**

## SOCIAL SNACKS



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

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# 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