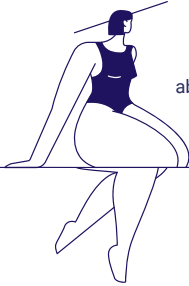


Get Wet!

Take the splash and get wet! Experience the tropical temptation as you soak in the Bali sun and get tanned. Relax in one of our rooftop poolside cabanas while you get refreshed by our masterfully crafted welcome drink upon arrival. Enjoy the glittering pool with iconic Kuta beach view from atop and don't worry about bringing the towel as we got you covered. Tempting social snacks will be waiting for you. Just enjoy another day around the sun, chill and relax at Kuta Social Club!



SOCIAL SNACKS

Choice one

Grilled Sweet Peppers (VG)

Sourdough & Salsa Verde

Whipped Chickpeas (VG)

Raw Farm Vegetables & Sourdough Flatbread

Arancini (V)

Saffron, Mozzarella & Smoked Paprika Aioli

COCKTAILS

Choice one

Frozen Strawberry Margarita

Tequila, Orange Liqueur, Lime, Strawberry

Strawberry Field

Gin, Strawberry, Lime, Ginger Flower, Mint

Watermelon Cooler

Vodka, Lime, Watermelon, Basil, Mint



KUTA SOCIAL CLUB

THE LUNCH



SNACKS & SHARES

Sourdough Flatbread ^(VG)

Garlic & Herbs

Masala Paneer Puffs ^(V)

Cottage Cheese, Masala Mayo, Mint Chutney & Spiced Boondi

Arancini ^(V)

Saffron, Mozzarella & Smoked Paprika Aioli

Chickpeas Hummus ^(VG)

Raw Farm Vegetables & Sourdough Flatbread

Bali Dairy Burrata

Grilled Focaccia, Cured Australian Tenderloin, Cherry Tomato, Balsamic & Basil

Truffle Cheeses Fries ^(V)

Truffle Cheese sauce, Parmesan & Truffle Oil

Crispy Fried Beef Dumplings

Crispy Chilli, Garlic & Lime

Glazed Chicken Wings

Tare Glazed Chicken Wings, Miso Aioli, Furikake, Sesame Seed & Lemon

Line Caught Tuna Sashimi

Avocado Puree, Ponzu Dressing, Jalapeno, Lime & Togarashi

Whole Poached Prawns ^(10pcs)

Poached Prawns Served with Seafood Sauce, Flaky Salt & Lemon

BOWLS & GRILL

Confit Tuna ^(GF)

Baby Potato, Boiled Quails Egg, Green Olives, French Beans & Confit Tomato

Cesar Salad

- Add Grilled Chicken 60
- Add Grilled Prawns ^(3pcs) 100

Anchovies, Organic Soft-Boiled Egg, Baby Romaine, Parmesan & Croutons

Spiced Cous Cous & Herb ^(VG)

Spiced Chickpeas, Grilled Pumpkin, Chickpea Dressing & Dukkha

Tempura Soft Shell Crab ^(GF)

Thai Green Mango Salad, Lime, Fish Sauce, Mint & Cashew

60

SIGNATURES

Mixed Grill Platter

BBQ Chicken Thigh, Australian Tenderloin Skewers, Lamb Meatball, Smoked Bone Marrow, Grilled Bread, Chimichurri, Tazaki & Spiced Capsicum Dip

400

80

Lobster Roll

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

180

110

120

Angus Beef Burger

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

180

130

140

WOOD-FIRED PIZZAS

150

Basil Pesto ^(V)

Whipped Ricotta, Semi Dried Tomato, Parmesan & Basil Pesto

150

130

Lamb Nduja

Buratta, Oregano & Chilli

180

140

Garlic & Chili Prawn

Chili Prawns, Crispy Garlic, Salsa Verde & Mozzarella

220

260

Cured Beef Rib Eye

Parmesan, Extra Virgin Chilli Oil, Watercress

190

Black Truffle ^(V)

Mozzarella, Oregano & Truffle Sauce

380

150

Poke Bowl

- Grilled Beef Tataki 160
- Raw Tuna 150
- Crispy Chili Tempe ^(VG) 140

110

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

Grilled Chicken Tikka Wrap

Masala Mayo, Butter Lettuce, Capsicum, Tomato, Red Onion & Mint Yoghurt

150

130

Souvlaki

- Grilled Chicken 150
- Slow Cooked Lamb Leg 160
- Falafal ^(VG) 140

150

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

V Vegetarian **VE** Vegan **GF** Gluten Free

**Our Prices Are In Thousand Rupiahs. Excluding 21% Government Tax & Service Charge

SNACKS & SMALLS

Sourdough Flatbread (VG) 60
Garlic & Herbs

Grilled Romero Peppers (VG) 95
On Sourdough Toast & Salsa Verde

Charcoal Grilled Aubergine (V) 105
Lemon & Mint Yogurt & Sesame Crisp Bread

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

Chickpeas Hummus (VG) 120
Raw Farm Vegetables & Sourdough Flatbread

★ **Bali Dairy Burrata (V)(GF) 170**
Smashed Pumpkin, Candied Walnuts & Orange Vinaigrette

Australian Beef Carpaccio (GF) 190
Soft Boiled Quails Egg, Parmesan Cream, Pangrattato & Watercress

★ **Hand Cut Yellow Tail Tuna (GF) 180**
Tonnato Vinaigrette, Baby Cucumber, Pickled Red Onion, Anchovies & Celery

Oven Baked Scallop (3pcs) 260
Garlic & Herb Butter, Grilled Sourdough

Whole Poached Prawns (10pcs) 260
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) 160
Almond, Crispy Leek & Fine Herbs

★ **Chargrilled Octopus (GF) 190**
Lamb N'duja, Crispy Baby Potato, Roasted Capsicum & Aioli

Spinach & Ricotta Ravioli (V) 210
Grilled Baby Leeks, Pinenuts & Parmesan

Charcoal Grilled King Prawns (GF) 260
Chilli, Garlic & Herbs

Wood Roasted Chicken Breast (GF) 260
Crispy Polenta, Mixed Mushrooms, Courgette & Gremolata

★ **Grilled Lamb Cutlet (300g) (GF) 290**
Grilled Little Gem Lettuce, Mint Yogurt & Sofrito Sauce

Grilled Tuna Steak (200g) (GF) 260
Tomato Sofrito, Crispy Aubergine & Green Olive Vinaigrette

Chargrilled Rib Eye Steak (300g) (GF) 700
Semi-dried Tomato, Salsa Verde & Watercress
**Choice of one side*

Grass Fed Australian Porterhouse Steak (600g) (GF) 1,200
Served with Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg, Aioli, Mojo Picante, Salsa Verde

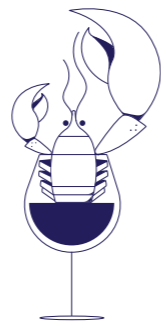
Dry Aged Tomahawk Beef Steak (800g) (GF) 1,900
Served with Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg
**Serves 2-3 people*

★ 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**
2,200

*Served with
Mignonette, Aioli, Mojo Picante, Salsa Verde &
Green Salad, Garlic Roasted Baby Potato, Grilled Farm Veg*



WOOD-FIRED PIZZAS

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

Lamb Nduja 180
Buratta, Oregano & Chilli

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

Cured Beef Rib Eye 190
Parmesan, Extra Virgin Chilli Oil, Watercress

★ **Black Truffle (V) 380**
Mozzarella, Oregano & Truffle Sauce

SOMETHING ON THE SIDE?

Green Salad (VG)(GF) 60
Lemon Dressing, Dill, Fermented Cucumber & Shallot

Garlic Roasted Baby Potato (V)(GF) 60
Garlic, Thyme & Extra Virgin Olive Oil

Grilled Farm Veg (VG)(GF) 60
Seasonal Fresh Vegetables

Tomato Salad (VG)(GF) 60
Local Sea Salt, Herbs & Extra Virgin Olive Oil

DESSERTS

★ **Tiramisu 85**
Mascarpone, Coffee, Almond & Shaved Dark Chocolate

Bedugul Strawberry Vanilla Crème Brûlée (V)(GF) 85
Shortbread Biscuit

Smoked & Grill Pineapple Carpaccio (VG)(GF) 85
Fermented Red Chilli & Orange Sorbet

Bali Dairy Local Cheese 180
Sesame Lavosh, Red Wine Jelly, Radish & Celery

Daily Selection of Gelato & Sorbet (V)(GF) 85

KIDS MENU

Kids Under 6 years Eat & Drink Free

BREAKFAST

Pancakes, crispy beef bacon, maple syrup & butter

2 Eggs Cooked to Your Liking & Toast

Vegemite, Butter & Toast

Fresh Fruit & Veggies

Koko Crunch or Cornflakes with Choice of Milk

30



LUNCH & DINNER

Hummus, Carrot Sticks, Cucumber & Flatbread

Margherita Pizza, Mozzarella, Basil & Extra Virgin Olive Oil

Linguini Pasta, Butter & Parmesan Sauce or Fresh Tomato Sauce & Parmesan

Breaded Crispy Fish, Green Peas & French Fries

Grilled Chicken Strips, Buttered Broccoli & French Fries

70

DESSERTS

1 Scoop Vanilla Ice Cream & Chocolate Sauce

Fresh Fruit Plate

30

MILKSHAKES

Vanilla, Chocolate, Strawberry, Banana

30

SMOOTHIES

Strawberry, Banana, Mango, Pineapple, Watermelon

30

