

# KUTA SOCIAL CLUB



## SIGNATURES

### Tiger Prawn Brioce Roll

Baby Romaine Lettuce, Chilli and Garlic Aioli,  
Fresh Dill & Potato Crisp

180

SERVES 2-3 PEOPLE

### Mixed Grill Platter

400

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

### Australian Kilcoy Tomahawk Ribeye

2,400

A True Culinary Event with **1.6Kg Tomahawk** Branded  
at Your Table, Cooked to Your Desire Served with  
Crispy Potatoes, Vegetables, Yorkshire Pudding and  
Peppercorn Sauce.

### Mixed Seafood Platter (GF)

2,300

Grilled Local Lobster, Crispy Soft-Shell Crab, Grilled  
Octopus, Poached King Prawns, Clams & Fresh  
Oysters, Baked Mahi-Mahi Served with Mignonette,  
Aioli, Mojo Picante, Salsa Verde & Green Salad, Garlic  
Roasted Baby Potato, Grilled Farm Veg.

## SNACKS & SHARES

### Fresh Baked Sourdough & Flatbread

70

Bone Marrow And Thyme Butter  
With Local Farmed Sea Salt.

### Arancini (V)

110

Saffron, Mozzarella & Smoked Paprika Aioli

### Braised Beef Croquettes

110

Crispy On The Outside, With Rich, Slow-Cooked  
Beef Cheek, Served With A Black Truffle Aioli.

### Chickpeas Hummus (VG)

120

Our Smooth Chickpea Hummus With Smokey  
Paprika Oil. Served Warm With Freshly Baked &  
Soft Pita Bread.

### Truffle Cheeses Fries (V)

140

Truffle Cheese Sauce, Parmesan & Truffle Oil

### Bali Dairy Burrata

170

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

### Whole Poached Prawns (8pcs)

320

Poached Prawns Served with Seafood Sauce,  
Flaky Salt & Lemon

### Frutti Di Mare Black Tagliatelle

350

Fresh Prawns, Slipper lobster, Squid, In A Rich  
Soffritto Sauce. Served Over Signature Squid Ink  
Tagliatelle.

## GRILLS & BOWLS

### Angus Beef Burger

• Double Up

180

Brioche Bun, American Cheddar, Relish, Plum  
Tomato & Straight Cut Fries

100

### Grilled Chicken Ceasar Wrap

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

150

### Souvlaki Wrap

• Grilled Chicken

150

• Slow Cooked Lamb Leg

160

• Falafal (VG)

140

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

### Poke Bowl

• Grilled Beef Tataki

160

• Raw Tuna

150

• Crispy Chili Tempe (VG)

140

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

### Greek Salad (V)

• Add Grilled Chicken (120g)

120

• Add Grilled Swordfish (120g)

60

Tomatoes, Cucumbers, Red Onions, Green Peppers,  
Olives, Feta Cheese & Fresh Dill

80

### Wagyu Striploin MB 3 (300g)

AACo / 330 Days Grainfed

700

Flame-Seared Over Charcoal And Paired With  
Roasted Bone Marrow, Chimichurri & Crispy Fried  
Onions

## WOOD-FIRED PIZZAS

### Basil Pesto (V)

150

Whipped Ricotta, Semi Dried Tomato, Parmesan  
& Basil Pesto

### Lamb Nduja

180

Buratta, Oregano & Chili

### Garlic & Chili Prawn

220

Chili Prawns, Crispy Garlic, Salsa Verde & Mozzarella

### Cured Beef Rib Eye

240

Parmesan, Extra Virgin Chili Oil, Watercress

### Black Truffle (V)

340

Mozzarella, Oregano & Truffle Sauce

## DESSERTS

### Firemisu

160

A Classic Tiramisu Enriched with a Hint of Kahlúa.  
Magic Beginning at Your Table. Not Just a Dessert,  
It's a Sensory Experience Awakening All Your Senses

### Honey Bees' Delight (V)

140

Coconut Panna Cotta With Golden Bee Pollen,  
Honeycomb Shards, Fior Di Latte Gelato.  
Served Alongside Flame-Grilled Pineapple  
With Honey & Black Pepper

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

95

GF Gluten-Free / V Vegetarian / VG Vegan

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