



## TASTING MENU DINNER

### 'CANANG SARI'

*Dailly blessing*

### HAMACHI

mansur rice | marigold sambal

### OCTOPUS

tomato | sambal merah

*Demi - Puri Tomato*

### BANTENG

taro | pickled garlic

### BALI BOUILLABAISSE

oceanpearch | prawn | blue swimmer crab

## PURE SEA

### SCALOP

passionfruit | black beans

### OCEAN CHARCUTERIE

### SEA URCHIN

urap pakis | kenari nuts

### GARDEN SALAD

garden picks | aloe vera | grouper

### CRAYFISH

algae | daikon | kecombrang

### FLAMETAIL

oyster | leek | seaweed

## HERITAGE

### LOBSTER

sambal kecap | peanut

### DUCK

base genep | chayote

### NASI GORENG

duck intestens

## GET INDULGED

### SO FRESH!

### PALM NECTAR

corn | amazake | passion fruit

### FORAGER TREASURES

*a walk through the forest*

### KLEPON

kele kele honey

### SOBAS

mulberry | ginger torch

**KU Dinner 1.950k++**

*All prices are in IDR, subject to 11% tax and 10% service charge*



## FULLFILMENTS

### BEVERAGE PAIRING

Complete your Ku Culinary Atelier journey with a diverse selection of beverages with the surprising flavor profiles to blend together with your culinary moments.

**1.200k++**

### WINE PAIRING

Exceptional selection of precisely sorted new world wines that are closest to Bali and tradition from old world classics.

**1.800k++**

### 0% BEVERAGE PAIRING

Bold flavors based on local balinese produce and traditions are the bases of conscious prepared collection

**800k++**