



‘OM SWASTIASTU’

apple | turmeric | saline

GARDEN ECHOES

pumpkin | curry leaf | crickets

STILLNESS BEFORE FLAVOUR

THE SALTED STORY

ocean charcuteries

SOUL | OCEAN | LAND & MOUNTAIN

SHRIMPS

marigold | pandan | chicken

‘CRAB & SEA URCHIN’

BANTENG

taro | ginger

RICEFIELD & GARDEN

garden salad | snails | sambal hijau |
mansur rice | herbs gremolata

THE OCEAN

razor clam | starfruit | deer tounge

sepia | zucchini | XO

CATCH OF OKA

tomato | algues

LOBSTER & TRADISI

spiny lobster | peanut | sambal kecap
lawar | pork | base genep

BEBEK WITH SOUL

bebek betutu | nasi goreng

LET’S CONNECT

PURE CHOCOLATE

algues | fishscales | soursop

KLEPON

trigona honey

MULLBERRY

ginger torch

FORAGER TREASURE

a walk through the forest

This menu may change due to seasonal offerings or the creativity by our chefs.



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.

1.000k⁺⁺

WINE PAIRING

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

1.500k⁺⁺

0% BEVERAGE PAIRING

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

700k⁺⁺