



K-CLUB
UBUD

VISUAL DINING MENU

1.100 K PER PERSON

AMOUSE BOUCHE

AVOCADO GUACAMOLE, GRILLED VEGETABLE FISH CROQUETTE,
GARLIC AIOLI PAIRED WITH **ASCARO PROSECCO STYLE**

STARTER

ROASTED PUMPKIN, BEETROOT AND WILD ARUGULA SALAD, AVOCADO,
SEMI DRIED TOMATO, TOASTED WALNUTS, BALSAMIC DRESSING PAIRED WITH
THE GRAPEVINE ROSE - PINOT NOIR AUSTRALIA 2018

MAIN CHOICE

MARINATED ROASTED BABY CHICKEN, SAUTÉED POTATO, SHIMEJI MUSHROOM, KALE,
NATURAL JUS PAIRED WITH **BERRINGER MV CHARDONNAY, CALIFORNIA 2018**

OR

PAN SEARED JIMBARAN FISH BARRAMUNDI, BABY BEAN BASIL VELOUTÉ,
CRUSHED POTATO, KACHUMBER SALAD PAIRED WITH
BERRINGER MV CHARDONNAY - CALIFORNIA 2018

CHEESE SELECTED

CAMEMBERT, DOUBLE BRIE, AGED CHEDDAR, FRESH GRAPES,
APRICOT JAM, WALNUTS, WATER CRACKERS PAIRED WITH
**CASILLERO DEL DIABLO RESERVA ESPECIAL CABERNET SAUVIGNON
MAULE VALLEY CHILE 2019**

SWEET ENDING

BALINESE CHOCOLATE PARFAIT, STRAWBERRY JAM, VANILLA ICE CREAM,
COCONUT FLAKE, TOASTED ALMOND

Price subject to 10% Govt tax and 8% service tax



K-CLUB
UBUD

VISUAL DINING MENU

650 K PER PERSON

AMOUSE BOUCHE

AVOCADO GUACAMOLE, GRILLED VEGETABLE FISH CROQUETTE,
GARLIC AIOLI

STARTER

ROASTED PUMPKIN, BEETROOT AND WILD ARUGULA SALAD, AVOCADO,
SEMI DRIED TOMATO, TOASTED WALNUTS, BALSAMIC DRESSING

MAIN CHOICE

MARINATED ROASTED BABY CHICKEN, SAUTÉED POTATO,
SHIMEJI MUSHROOM, KALE, NATURAL JUS

OR

PAN SEARED JIMBARAN FISH BARRAMUNDI, BABY BEAN BASIL VELOUTÉ,
CRUSHED POTATO, KACHUMBER SALAD

CHEESE SELECTED

CAMEMBERT, DOUBLE BRIE, AGED CHEDDAR, FRESH GRAPES,
APRICOT JAM, WALNUTS, WATER CRACKERS

SWEET ENDING

BALINESE CHOCOLATE PARFAIT, STRAWBERRY JAM, VANILLA ICE CREAM,
COCONUT FLAKE, TOASTED ALMOND

Price subject to 10% Govt tax and 8% service tax