

Philosophy

Conoscenza e rispetto sono gli ingredienti fondamentali per stimolare la creatività’.

Il clima tropicale e i prodotti stagionali di Bali
sono la musa ispiratrice della mia cucina contemporanea Italiana.

Knowledge and respect are the fundamental elements to stimulate creativity.

*The tropical climate and the seasonal products available in Bali
are the muse which inspires my interpretation of contemporary Italian cuisine.*

Luca Fantin

Bulgari Menu

Una selezione di stuzzichini verrà servita prima del menù
A small selection of amuse-bouche will be served before the menu

Capasanta con caviale

Scallop with caviar

Billecart Salmon, Brut Reserve, NV, Champagne, France

Spaghetti con anguilla affumicata

Spaghetti with smoked eel

Ridge Estate, Chardonnay, 2017, Santa Cruz Mountains, U.S.A

Gnocchi con aragosta

Gnocchi with lobster

Henri Bourgeois, Sancerre, Les Baronnes, 2016, Loire Valley, France

Pesce al vapore

Steamed seasonal fish

Clos Henri, Pinot Noir, 2014, Marlborough, New Zealand

Vitello con tartufo nero

Veal with black truffle

Prunotto, Barolo, 2014, Piedmont, Italy

Consistenze di cocco

Coconut textures

Banfi, Sciandor, Moscato d'Asti, 2016, Piedmont, Italy

Piccola pasticceria

Petit Four

1,900 per person excluding wine pairing

3,900 per person including wine pairing

To enhance your dining experience, this menu is designed to be enjoyed by the whole table

All prices are in thousand Rupiah and subject to prevailing government tax and 10% service charge

Antipasti

Insalata di aragosta con finocchio ed arancia	590
Lobster salad with fennel and orange	
Capesante con cavolfiore e capperi	480
Scallop with cauliflower and caper	
Burrata con carpaccio di verdure e pomodoro alla griglia	360
Burrata cheese with vegetables carpaccio and grilled tomato	

Primi piatti

Ravioli al granchio con brodo di crostacei	580
Crab ravioli with crustaceous consommé	
Spaghetti al nero di seppia con calamari e fiori di zucchini	490
Squid ink spaghetti with calamari and zucchini flowers	
Risotto carnaroli ai funghi e tartufo nero estivo	650
Risotto carnaroli with mushrooms and summer black truffle <i>(Allow 20 minutes)</i>	

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Secondi piatti

Pesce con pomodoro e melanzana affumicata	700
Seasonal fish with tomato and smoked eggplant	
Manzo cotto al carbone con tuberi e radici	1100
Grilled Wagyu beef with tubers and roots <i>(Allow 25 minutes)</i>	
Variazione di sedano rapa	500
Celeriac variation	

Dolci

Granita agli agrumi con gelato alla mandorla	250
Citrus granite with almond ice cream	
Cre moso al caramello con banana e vaniglia	250
Caramel cream with banana and vanilla	
Meringa al caffè' con mascarpone e cioccolato	250
Coffe' merengue with mascarpone and chocolate	

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