

IL R I S T O R A N T E

LUCA FANTIN

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

IL RISTORANTE

LUCA FANTIN

Menù Degustazione

Gamberi rosa, zucchini e caviale

Pink prawn, zucchini and caviar
Banfi, San Angelo, Pinot Grigio, 2022, Tuscany, Italy

Sgombro in salsa verde

Spanish mackerel and “salsa verde” sauce
Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy

Risotto con funghi e tartufo autunnale

Risotto with mushrooms and Uncinatum truffle
Enrico Serafino, Tovasacco, Nebbiolo, 2020, Piedmont, Italy

Tagliolini allo zafferano, Caviale e gremolada

Tagliolini with saffron, Caviar and “gremolada”
Fantini, Calalenta, Rosato, Merlot, 2021, Abruzzo, Italy

Pesce, salsa alla bottarga, limone e spinaci

Local grouper fish, bottarga, lemon and spinach
Antinori, Cervaro della Sala, 2020, Umbria, Italy

Manzo con variazione di zucca

Charcoal grilled beef with pumpkin variation
Beni di Batasiolo, Barolo, Riserva, 2013, Piedmont, Italy

Selection of dessert

Caffè o tè

Coffee or Tea

3,200 per person excluding wine pairing

5,500 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

IL RISTORANTE

LUCA FANTIN

Menù Degustazione

Carpaccio di capasanta, cavolfiore e caviale

Scallop carpaccio, cauliflower and caviar

Zonin, Prosecco, Brut, NV, Veneto, Italy

Crudo di ricciola, cetriolo ed acqua di pomodoro

Amberjack, pickle cucumber and tomato water

Garofoli, Verdicchio dei Jesi Classico, 2020, Marche, Italy

Spaghetti al limone nero, fiori di zucchine e gamberi rosa

Spaghetti with black lemon, zucchini flower and sweet pink prawn

Antinori, Cervaro della Sala, 2020, Umbria, Italy

Agnello, asparagi verdi e formaggio di capra

Lamb, asparagus and goat cheese

Batasiolo, Barolo, Riserva, 2013, Piedmont, Italy

Selection of dessert

Caffè o Tè

Coffee or Tea

2,800 per person excluding wine pairing

4,500 per person including wine pairing

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IL R I S T O R A N T E

LUCA FANTIN

Cocco

Coconut textures

Crema catalana e lamponi

Crème brulee with raspberry

Cioccolato, gelato al caffè' e whiskey, foglie di tabacco

Chocolate, coffee-whiskey ice cream, tobacco leaves