

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

Carpaccio di capasanta marinato agli agrumi, zuppetta di mais

Carpaccio of scallop marinated in citrus, corn soup
Bisol, Cartizze, Prosecco di Valdobbiadene, Dry, NV, Veneto, Italy

Astice leggermente affumicato, variazione di zucchine

Lobster and variation of zucchini, crustacean sauce
Shaw & Smith, Sauvignon Blanc, 2019, Adelaide Hills, South Australia, Australia

Spaghetti freddo al caviale

Cold spaghetti with caviar
Antinori, Cervaro della Sala, 2013, Umbria, Italy

Ravioli ripieni di mozzarella, consommé di peperoni rossi

Ravioli filled with mozzarella cheese, red paprika consommé
Chateau D'esclans, Whispering Angel, 2020, Cotes de Provence, France

Pesce in guazzetto, patate confit

Seasonal fish guazzetto, potato confit
Kim Crawford, Sauvignon Blanc, 2021, Marlborough, New Zealand

Manzo, melanzana ripiena di olive e capperi

Charcoal grilled beef, eggplant filled with olives and capers
Farnese, Edizione, Cinque Autoctoni, NV, Abruzzo, Italy

Piccola pasticceria

Selection of piccola pasticceria

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

Tonno, burrata ed acqua di pomodoro

Tuna, burrata and tomato water

Bisol, Cartizze, Prosecco di Valdobbiadene, NV, Veneto, Italy

Astice leggermente affumicato, variazione di zucchine

Lobster and variation of zucchini, crustacean sauce

Shaw & Smith, Sauvignon Blanc, 2019, Adelaide Hills, South Australia, Australia

Risotto ai profumi di agrumi e gamberi

Risotto with citrus flavors and prawn

Tormaresca, Chardonnay, 2019, Apulia, Italy

Manzo, melanzana ripiena di olive e capperi

Charcoal grilled beef, eggplant filled with olives and capers

Farnese, Edizione, Cinque Autoctoni, NV, Abruzzo, Italy

Piccola pasticceria

Selection of piccola pasticceria

Caffè o Tè

Coffee or Tea

2,800 per person excluding wine pairing

4,300 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

Cocco

Composition of fresh coconut

Tortino al cioccolato, vaniglia e gelato al caffè

Chocolate tortino, coffee ice cream and vanilla sauce

Babà, gelato allo yogurt e frutta locale

Babà with yoghurt ice cream, exotic fruits

Piccola pasticceria

Selection of piccola pasticceria

Caffè o tè

Coffee or tea