

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

Trota corallina, zucchine e salsa alla bottarga

Singaraja coral trout, zucchini, bottarga sauce

Enrico Serafino, Grifo Del Quartaro Gavi di Gavi, 2021, Piedmont, Italy

Pol Roger, Blanc de Blancs, Brut, 2002, Épernay, France

Gambero d'acqua dolce, asparago bianco e zabaione allo zafferano

Javanese crayfish, white asparagus, saffron sabayon

Antinori, Guado al Tasso, Vermentino, 2022, Tuscany, Italy

Gaja, Rossj-Bass, 2021, Piedmont, Italy

Ravioli di capesante e asparagi verdi

Ravioli with scallop and green asparagus

Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy

Gaja, Alteni di Brasicca, 2020, Piedmont, Italy

Tagliatelle con burro alla vaniglia e caviale

Homemade tagliatelle, Kintamani vanilla butter, caviar

Planeta, Chardonnay, 2022, Sicilia, Italy

Larrivet Haut-Brion, 2020, Pessac Léognan, France

Dentice con tartufo nero pregiato e patate

Wild local snapper, winter black truffle, potatoes

Olivier Leflaive, Chardonnay, 2018, Burgundy, France

Duckhorn, Migration, Chardonnay, 2021, California, U.S.A.

Filetto di manzo con insalata all'aceto balsamico bianco

Wagyu beef tenderloin, Plaga salanova salad, white balsamic vinegar

Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Tenuta San Guido, Guidalberto, 2020, Tuscany, Italy

Choice of dessert

3,200 per person excluding wine pairing

5,700 per person including signature wine pairing

9,200 per person including premium 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

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Menù Degustazione

Crudo di ricciola, cetriolo ed acqua di pomodoro

Amberjack, pickled cucumber, tomato water

Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy

William Fevre, Chablis, 2021, Burgundy, France

Gamberi rosa, rapa rossa e mozzarella affumicata

Pink prawn, beetroot, smoked mozzarella

Château d'Esclans, Whispering Angel, 2022, Côtes de Provence, France

Minuty M, 2022, Côtes de Provence, France

Spaghetti ai peperoni rossi, cernia e pecorino romano

Spaghetti with red capsicum, Sumbawa grouper fish, pecorino cheese

Antinori, Castello della Sala, Pinot Nero, 2017, Umbria, Italy

Bouchard Père & Fils, Pommard, 2019, Burgundy, France

Maiale con variazione di melanzana

Organic Balinese pork with eggplant variation

Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Tenuta San Guido, Guidalberto, 2020, Tuscany, Italy

Choice of dessert

2,800 per person excluding wine pairing

5,000 per person including signature wine pairing

6,300 per person including premium wine pairing

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Selezione di formaggi italiani e di produzione locale

Selection of Italian and locally produced cheese

Additional IDR 300

Cocco

Coconut textures

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

Dr. Zenzen, Silvaner, Eiswein, 2021, Rheinhessen, Germany

Crema catalana e lamponi

Crème brulee with Bedugul raspberry

Calvet, Réserve du Ciron, Sauternes, 2022, Bordeaux, France

Thomas Barton, Sauternes, 2017, Bordeaux, France

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

Raw Bali chocolate, coffee-whiskey ice cream, Javanese tobacco

Graham's, Fine Ruby Port, Portugal

Dow's 10 Years Old, Tawny Port, Portugal

We are committed to sustainability and prioritize using the best local products available in order to support our community and reduce our environmental impact. By sourcing locally, we ensure the freshest ingredients and promote a more sustainable food system.

IL RISTORANTE

LUCA FANTIN

Black Truffle Menù Degustazione

Capasanta scottata, porro e tartufo nero pregiato

Searched scallop, leek espuma with winter black truffle

Enrico Serafino, Grifo Del Quartaro Gavi di Gavi, 2021, Piedmont, Italy

Gaja, Rossj-Bass, 2021, Piedmont, Italy

Tagliatelle di grano arso, ragù leggero di agnello e tartufo nero pregiato

Brown flour tagliatelle, light lamb ragù with winter black truffle

Antinori, Castello della Sala, Pinot Nero, 2017, Umbria, Italy

Bouchard Père & Fils, Pommard, 2019, Burgundy, France

Filetto di manzo, patate, asparagi e tartufo nero pregiato

Wagyu beef tenderloin, potato, asparagus with winter black truffle

Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Tenuta San Guido, Guidalberto, 2020, Tuscany, Italy

Cioccolato, gelato al caffè e whiskey, tartufo nero pregiato

Chocolate, coffee and whiskey ice cream with winter black truffle

Graham, Ruby Port, Portugal

Dow's Port, 20 Years Old Port, Portugal

3,000 per person excluding wine pairing

5,200 per person including wine pairing

6,800 per person including premium wine pairing

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