

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, 2022, Piedmont, Italy
Billecart-Salmon, Réserve, Brut, Mareuil-sur-Aÿ, 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, 2022, Piedmont, Italy

Ravioli di capesante e asparagi verdi

Ravioli with scallop and green asparagus
Fantinel, Sun Goddess, Sauvignon Blanc, 2021, Friuli, Italy
Gaja, Alteni di Brasicca, 2021, Piedmont, Italy

Tagliolini con burro alla vaniglia e caviale

Homemade tagliolini, Kintamani vanilla butter, caviar
Planeta, Chardonnay, 2022, Sicilia, Italy
Larrivet Haut-Brion, 2020, Pessac Léognan, France

Variazione di dentice con patate

Wild local snapper with potatoes spaghetti
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, 2021, 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, fichi ed acqua di pomodoro

Raw amberjack, Balinese figs and tomato water
Patriarche Père et Fils, Chablis, 2022, Burgundy, France
Billecart-Salmon, Réserve, Brut, Mareuil-sur-Aÿ, France

Gamberi rosa, rapa rossa e mozzarella affumicata

Pink prawn, beetroot, smoked mozzarella
Minuty M, 2022, Côtes de Provence, France
Château d'Esclans, Whispering Angel, 2022, Côtes de Provence, France

Tagliatelle ai funghi, capesante e aneto

Homemade mushroom tagliatelle, scallop tartare and dill
Antinori, Castello della Sala, Pinot Nero, 2017, Umbria, Italy
Patriarche, Pommard, 2015, Burgundy, France

Maiale con variazione di melanzana

Organic Balinese pork with eggplant variation
Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy
Tenuta San Guido, Guidalberto, 2021, 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.