

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

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Menù Degustazione

Gamberi rosa, rapa rossa e mozzarella affumicata

Pink prawn, beetroot and smoked mozzarella
Zonin, Prosecco, Brut, NV, Veneto, Italy

Crudo di ricciola, cetriolo ed acqua di pomodoro

Amberjack, pickled cucumber and tomato water
Banfi, San Angelo, Pinot Grigio, 2022, Tuscany, Italy

Tagliatelle con burro alla vaniglia e caviale

Homemade tagliatelle, Kintamani vanilla butter, Caviar
Antinori, Cervaro della Sala, 2021, Umbria, Italy

Ravioli di capesante e asparagi verdi

Ravioli with scallop and green asparagus
Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy

Dentice con porro, finocchio e capperi

Wild local snapper, leek, fennel and capers
Antinori, Guado al Tasso, Vermentino, 2022, Tuscany, Italy

Manzo con insalata all aceto balsamico bianco

Wagyu beef, organic Plaga salanova salad, white balsamic vinegar
Enrico Serafino, Monclivio, Barolo, 2017, Piedmont, Italy

Choice of dessert

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

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Menù Degustazione

Tonno affumicato, burrata e pomodoro

Smoked yellowfin tuna, burrata and tomato
Minuty M, Rosé, 2022, Côtes de Provence, France

Gamberi d' acqua dolce, asparagi bianchi, zafferano e caviale

Javanese crayfish, white asparagus, saffron and caviar
Fantinel, Sun Goddess, Sauvignon Blanc, 2020, Friuli, Italy

Spaghetti cacio e pepe con gamberi bianchi

Spaghetti with cacio cheese, Lampung black pepper, white shrimps
Pio Cesare, Dolcetto d'Alba, 2021, Piedmont, Italy

Cernia, zucchine gialle e prosciutto di Parma

Wild Sumbawa grouper fish, yellow zucchinis and Parma ham
Gaja, Ca'marcanda, Promis, 2020, Tuscany, Italy

Choice of dessert

2,800 per person excluding wine pairing

4,500 per person including wine pairing

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IL RISTORANTE

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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, 2022, Piedmont, Italy

Crema catalana e lamponi

Crème brulee with Bedugul raspberry

Banfi, Sciandor, Moscato d'Asti, 2022, Piedmont, Italy

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

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

Graham's, Fine Ruby 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.