

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**

**Capasanta scottata, radice di prezzemolo e porro**

Seared scallop, parsley root and leek

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

**Astice con variazione di zucchine**

Lobster and variation of zucchini, crustacean sauce

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

**Spaghetti alla bottarga e burro affumicato**

Spaghetti with cured mullet roe and smoked butter

*Antinori, Cervaro della Sala, 2013, Umbria, Italy*

**Ravioli ripieni di mozzarella, seppia e consommé di calamaro**

Ravioli filled with mozzarella cheese, cuttlefish and squid 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 con variazione di zucchine**

Lobster and variation of zucchini, crustacean sauce

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

**Spaghetto freddo al caviale**

Cold spaghetti with caviar

*Tormaresca, Chardonnay, 2019, Apulia, Italy*

**Maiale, funghi e patate**

Pork, mushrooms and potatoes

*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*