



AKASA

A signature cliffside venue offers flame-grilled seafood, prime cuts infused with aromatic firewood and sits on the topmost level of Jumeirah Bali with awe-inspiring views across the island's gin-clear waters and romantic sunset panoramas.

The menu is an ode to dishes cooked over an aromatic, wood-fired flame using only the finest seasonally-changing local firewood. We strive to evoke the essence of barbecue by using locally-sourced hardwoods in the cooking and grilling process. The heat from the fire, smoke from the wood and dripping juices impart a distinctive scent and combine to create an unforgettable taste sensation.

CRUDO

Salmon Tataki (GF) (SE) (S) (R)	230
seared norwegian salmon, sesame, ginger, garlic chips	
Peruvian Style Ceviche (SF) (D) (R) (GF)	240
whitefish catch of the day, nikkei leche del tigre, onion pickles, sweet potatoes foam	
Lobster Carpaccio (SF) (S) (GF)	280
cooked lobster, citrus marination, yuzu gel, radish pickles	
Hamachi Sashimi (S) (GF) (R)	310
jalapenos, coriander, miso	
Flame's Grill Tuna Tartare (R) (GF)	310
timut pepper, truffle and yuzu dressing, avocado cream, crispy quinoa	
Wagyu Tataki (SF) (S)	270
seared beef, wasabi, beetroot, crispy panko	
Zucchini Carpaccio (V) (S) (GF) (SE) (VG)	180
ponzu, chili, garlic, arugula	

TO SHARE

Classic Edamame, Maldon Salt (GF) (V) (VG)	160
Spicy Edamame, Togarashi (GF) (V) (VG) (SE)	170
Japanese Oyster (SF) (R) (GF) (S)	360
ikura, housemade smoked tabasco, granny smith apple	
Crispy Potatoes Mille Feuilles:	
• Truffle Beef Tartare (D) (R) (GF)	190
• Spicy Tuna Tartare (SF) (R) (GF) (D)	190

Dishes indicated with **V** - Vegetarian, **P** - Contains Pork, **TN** - Contains Tree Nuts, **A** - Contains Alcohol, **D** - Contains Dairy, **E** - Contains Egg, **S** - Contains Soy, **R** - Contains Raw Food, **GF** - Gluten Free, **SE** - Contains Sesame, **SF** - Contains Shellfish, **VG** - Vegan
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Chicken Karaage (SE) (S) 190
fried corn-fed chicken marinated 24h, spicy gochujang

Mix Vegetables Tempura (VE) (S) 210

Gomasio Burrata 200g (D)(S)(SE) 250
chili tomatoes jam, confit cherry tomatoes with ginger

STARTER

Jimbaran Prawn Salad (S) (SF) 250
smoked pomelos in shell, papaya, red chili, mint, tamarind

Furikake Foie Gras (SE) (S) (SF) 390
seared foie gras, daishi, nori tempura

Spicy Szechuan Eggplant Salad (V) (VG) (S) 180
steamed eggplant, chili oil, spring onion

Yukari Alaskan King Crab (D) (GF) (SF) 550
lettuce, avocado, cherry tomatoes, mango, pomegranate, spicy mayo

Seaweed Salad (SE) (S) (SF) 210
kombu, wakame, carrot, ginger, chilli

Crying Tiger Salad (SE) (SF) (S) 320
cured wagyu beef, lemongrass, ginger, galangal, carrot, chinese cabbage

Seabass Roll and Caviar (SF) (S) 360
cured seabass, coconut rice, asparagus, katsuobushi mayo

ROBATA

Served by 2 pieces

Tiger Prawn (GF) (S) (SF) 230
kimchi marination, lime

Organic Chicken (GF) 210
anticuchos style, burn cumin, crispy potatoes

Wagyu Beef (A) (GF) (S) 230
teriyaki, Ginger chips

Shitake Mushroom (VG) (V) (GF) 180
confit garlic, tomato, parsley

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FROM THE SEA

- Smoked Giant Tiger Prawn** (SF) (S) (GF) (TN) 440
grilled prawn with ginger and chili sambal , fresh tomatoes and peanut salsa, curry leaves coconut emulsion
- Lobster 700g** (SF) (D) (GF) 950
warm steamed lobster lemon grass kaffir ginger condiment, wasabi mayo
- ❖ **Banana Leaf Seabass** (SF) (S) (TN) 510
whole fish cooked in banana leaf on the grille with a margination of lemongrass, coconut and lime
- Nam Prik Pao Scallop** (S) (SF)(GF) 490
spicy glaze scallop, pak choi, kaffir, lime
- Crab Rice** (E) (S) (GF) (SF) 390
papua crab meat, green shiso pesto, aji amarillo, egg
- Salmon Miso** (S) (SF) 480
caramelized norwegian salmon loin with miso, ginger

FROM THE EARTH TO THE FLAME GRILL

- Corn Fed Boneless Chicken Tarragon Mustard** (GF) 420
wood fire marination with organic chilli
- ❖ **Truffle Tenderloin** (SF) (GF) (S) 1.100
wagyu mb 9, golden pear pickles, truffle sauce, katsuobushi
- ❖ **Yakiniku Lamb Cutlets 500g** (S) (SE) (GF) 900
48 hours caramelized cutlets with sesame, soy sauce, honey
- Wagyu Bone Marrow** (SF) (SE) (S) (R) 390
thai style wagyu beef tartare topped on the grilled bone marrow
- Tender Roasted Cabbage** (V) (TN) (GF) (VG) 390
tomato cashew creamy coconut sauce, cauliflower, almond



SIDES

Baby Spinach Salad (D) (GF) (V) parmesan cheese, miso, truffle yuzu	110
Miso Aubergine (S) (GF) (SE) fried aubergine, sesame, spring onion	100
Truffle Mashed Potatoes (V) (D) (GF)	130
Sauted Mushrooms (V) (D) (S) smoked butter, shimeji, enoki, button	130
Sauted Mix Green (V) (VG) (GF) (S) asparagus, broccoli, peas, zucchini	100
Nasi Lemak jasmine rice, pandan, ginger, lemon-grass, coconut	80
Japanese Cucumber Pickles (V) (S) (SE) (GF) (VG) coriander, sesame, togarashi	90

FROM THE SWEETNESS

Pineapple Carpaccio (V) (GF) (D) coconut caramel coco, coconut sorbet	170
Pandan Crème Brulee (V) (D) (E) kaya jam	210
Chocolate Sphere (V) (D) (A) chocolate strusel, manjari namelaka, raspberry compote, rasberry lime sorbet	230
Kintamani Coffee (D) (E) (TN) bali coffee cremeux, coffee crumble, sakanti chocolate mousse, namelaka coffee, bali coffee ice cream	230
Strawberry & Raspberry (D) (E) (TN) strawberry lime mousse, strawberry marmalade, raspberry namelaka, yoghurt sorbet, pink meringue	210
Sorbet (V) (GF) (VG) black tea hibiscus, coconut, pineapple lemon-grass, turmeric	60/Scoop
Ice Cream (V) (E) ginger, black sesame, matcha, chocolate, vanilla, jasmine rice	60/Scoop

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PEPPERCORN PREMIUM BEEFSTEAK

Following a French tradition, AKASA offers an extraordinary collection of Peppercorn sauces from around the world, where you can choose from hand-picked varieties including citrusy Lampung pepper from Indonesia, Vietnam's Phu Quoc peppercorns, Timut variety from Nepal and others to create your very own taste sensation.

Our Peppercorns Selection:



With its spicy blend of three different types of peppercorns, **Penja Peppercorn** has a light, herbaceous, grassy note like no other. This peppery blend comes from the Cameroon region of Africa.



Timut Peppercorn from Nepal is the rarest, most pungent of all peppercorns. It has a grapefruit and yuzu-like scent and woody and floral background.



Phu Quoc peppercorn often goes by the name of black pepper. While it is grown in Vietnam, the distinctive flavour and aroma come from the rich soil of his Vietnamese roots. This pepper has a low pungency rating and has a delicate lemon flavour with an earthy peppery aroma.



A unique spice, **Szechuan peppercorn** is a rare ingredient that has three different flavours all at once. First, the pepper is bitter; then it numbs your tongue with a tingling sensation; and finally, it delivers a rich citrus flavour like nothing else on earth.



Kampot peppercorn is intensely spicy to mildly sweet and also reveals floral and citrus hints from the beautiful country of Cambodia. Coming straight from the Kampot region in Cambodia, this pepper adds a bold kick to any dish but is most often used as a finishing spice for grilled steak or chicken.



Voatsiperifery (pronounced «Voht-si-pear-e-fee-ree») pepper is a mixture of several varieties of true peppercorns, ranging from black to red to brown. It has fruity and woody notes and really packs a punch when you use it in recipes.



Malabar white peppercorns are a type of small and slender pepper from India. It has some sweetness, acidity, citrus, mustard or camphor flavours and can be used to enhance the taste of food.



Bright and fruity, but with an intense spiciness on the tip of your tongue, **Lampung peppercorns** from Indonesia are an evocative ingredient. Their aroma is reminiscent of Southeast Asia, while they bring a vibrant flavour to marinades and sauces.



Our choice of Premium Cut Selection

(Please ask our server for availability and serving price)

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