



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.

## PERSEUS CAVIAR

Classic (R) (E) (D)	2.350
30g ossetra caviar, blinis, served with traditional condiments	
Oyster & Caviar (R) (SF)	2.900
30g ossetra caviar, 6 Sakoshi bay oysters with lemon	
Caviar Tin (R) (D) (E)	1.250
15g ossetra caviar horseradish cream, served with potatoes churros	
Add 10g of Caviar on any of your favorite dish	720

## CRUDO

🍷 Salmon Tiradito (GF) (R)	230
jalapeños and corn salsa, passion fruit sauce	
Smoked Octopus Ceviche (SF) (D) (GF)	240
coconut leche del tigre, sweet potatoes, coriander	
Wasabi Tuna Tartare (R) (D) (S)	310
avruga caviar, mushroom yolk, shiso	
Wagyu Tai Chanh Carpaccio (SF) (R)	290
Vietnamese marinade, fermented chili, fresh mix herbs	
Beetroot Tartare (V) (S) (SE) (VG)	180
ginger ponzu, beetroot hummus, shiso granite	

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

🍷 Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

## TO SHARE

Classic Edamame, Maldon Salt (GF) (V) (VG)	160
Spicy Edamame, Togarashi (GF) (V) (VG) (SE)	170
Gourmand Edamame, Truffle (GF) (V) (VG)	175
Kizami Oysters (SF) (R) (GF)	360
<i>Sakoshi bay oysters, kizami wasabi, jalapeños, avruga caviar</i>	
Mix Vegetables Tempura (V) (VG) (S)	210
Smoked Burrata (D) (V) (TN) (A)	250
<i>chili tomato jam, balsamic reduction, basil oil, pine nut</i>	
Pop Chicken Karaage (SE) (E) (S)	190
<i>fried corn-fed chicken marinated 24h, spicy gochujang</i>	
Crispy Potatoes Mille-Feuilles:	
Truffle Beef Tartare (D) (R) (GF)	190
Spicy Tuna Tartare (SF) (R) (GF) (D) (E)	190

## STARTERS

Truffle Scallop Chawanmushi (SF) (E) (S) (D)	260
<i>daishi egg custard, truffle soy, ikura</i>	
Truffle Miso Foie Gras (S) (D) (E) (SF)	390
<i>seared foie gras, warm butter brioche, miso, apple</i>	
Eggplant Salad (V) (VG) (S) (SE)	180
<i>spicy fermented soy bean, coriander</i>	
Yukari Alaskan King Crab (D) (GF) (SF)	550
<i>lettuce, avocado, mango, spicy mayo</i>	
Smoked Duck Salad (S) (SE)	330
<i>housemade smoked duck breast, cabbage, yuzu, lychee</i>	
Seaweed Ponzu Salad (V) (VG) (S) (SE)	210
<i>wakame, kombu, spinach, green apple</i>	
Wagyu Roll and Caviar (E) (GF) (SF) (R)	360
<i>cured wagyu, asparagus, chimichurri mayo</i>	

## ROBATA

Served by 2 pieces

<b>Tiger Prawn</b> (S) (SF)	230
<i>amarind, lime, coconut Jalapeños sambal</i>	
<b>Organic Chicken</b> (TN) (S) (SE)	210
<i>Asian aromatic peanut sauce, peanut cracker, kaffir lime</i>	
<b>Wagyu Beef</b> (S)	230
<i>sweet onion, onion chips</i>	
<b>Oyster Mushroom</b> (VG) (V) (GF)	180
<i>confit garlic, tomato, parsley</i>	

## FROM THE SEA

<b>Tom Kah Giant Prawn 450g</b> (SF) (S)	540
<i>coconut, galangal, ginger, lemongrass, crab chili oil</i>	
<b>Nam Prik Pao Scallop</b> (S) (SF)	490
<i>spicy glaze scallop, pak choy, kaffir</i>	
<b>Crab Rice</b> (E) (S) (SF)	390
<i>Papua crab meat, green shiso pesto, aji amarillo, egg</i>	
<b>Gojuchang Miso Black Cod</b> (SF) (S) (SE)	450
<i>mushroom tagliatelle, shimeji and enoki pickles, bouillon epice</i>	

## FROM THE EARTH TO THE FLAME GRILL

<b>Char Siu Organic Chicken</b> (D) (S) (SE)	420
<i>slow-grilled chicken, daikon pickles, hainan foam</i>	
● <b>Truffle Tenderloin</b> (S)	1.250
<i>wagyu mb 9, golden pear pickles, truffle sauce, katsuobushi</i>	
<b>Wagyu Bone Marrow</b> (SF) (SE) (S) (R)	390
<i>Thai style wagyu beef tartare topped on the grilled bone marrow</i>	
<b>Firewood Broccoli, Tamarind Soy Cream</b> (V) (S) (VG) (SE)	390
<i>roasted shiitake, pumpkin seed pesto, grilled sucrine</i>	

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

● Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

## TO SHARE

- **Banana Leaf Seabass** (SF) (S) 510  
*lemongrass, ginger, coconut, lime*
- Whole Grilled Lobster 700g** (SF) (S) (SE) (D) 1.250  
*tahini glaze, shiso crust, shiso mayo*
- Yaki Udon 2.0** (A) (S) (SE) 750  
*slow cooked short ribs, massaman curry, udon pasta*

## SIDES

- Baby Spinach Salad** (D) (GF) (V) 110  
*parmesan cheese, miso, truffle yuzu*
- Crispy Miso Aubergine** (S) (SE) (E) (V) 100  
*fried aubergine, sesame, spring onion*
- Truffle Mashed Potatoes** (V) (D) (GF) 130
- Sautéed Mix Mushrooms** (V) (D) (S) 130  
*smoked butter*
- Garlic Sesame Green Beans** (S) (SE) (SF) 120
- Nasi Lemak** 80  
*jasmine rice, pandan, ginger, lemongrass, coconut*
- Spicy Kimchi Coleslaw** (SE) (E) (V) 130  
*apple, kimchi, sesame, coriander, spring onion*



## FROM THE SWEETNESS

<b>Pineapple Crème Brûlée</b> (V) (GF) (D) (E) <i>pandan custard, sugar crust, coconut sorbet</i>	170
<b>Nusantara Coffee Choux</b> (V) (D) (E) (TN) <i>coffee ganache, espresso ice cream, caramel sauce</i>	210
● <b>Chocolate Sphere</b> (V) (D) (TN) <i>chocolate strusel, raspberry compote, raspberry lime sorbet</i>	230
<b>Japanese Cheese Cake</b> (D) (E) <i>yuzu jelly, vanilla whipped ganache</i>	210
<b>Red Fruit Crumble</b> (D) (TN) (V) <i>mix berries, almond crumble, vanilla ice cream</i>	210
<b>Mochi Ice Cream</b> (V) (E) (D) <i>black sesame, matcha green tea, yuzu</i>	75/Piece
<b>Sorbet</b> (V) (GF) (VG) <i>mango, coconut, pineapple lemon-gras</i>	60/Scoop

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

● Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax

## 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.



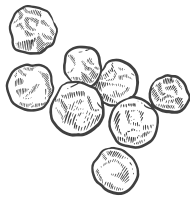
**Timut Peppercorn** from Nepal is the rarest, most pungent of all peppercorns. It has a grapefruit and yuzu-like scent and woody and floral background.



**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 tingly 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)

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

● Jumeirah Signatures

All prices are quoted in '000 Indonesian Rupiahs and subject to 21% of service charge and prevailing government tax