KURA KURA
RESTAURANT

GOLDEN MOMENTS

Each taste invites a quiet celebration, where richness meets simplicity, flavors embrace gently, and every bite lingers as a golden memory of shared delight.

Kristal Caviar Kaviari Paris 20gr

Rich & Complex

served with homemade blinis
Condiments: capers, egg, shallot, chives, crème fraiche
* Half Board supplement of IDR 2,190 K

Signature Salmon Essential
house smoked sliced Tasmanian salmon
condiments: capers, egg, shallot, chives, crème fraiche

Normandy Sea Scallops (2pcs)
pan-seared scallops, spring peas variation, Kristal Caviar Kaviari

Please let us know if you have any allergies. All fruit, vegetable, and protein is locally sourced,
unless specified otherwise on the menu items.
Prices are charged in thousands of Indonesian Rupiah and subject to 11% government tax and 10% service charge

Contains Nuts | Gluten Free | Lactose Free | Vegetarian | Vegan | Shellfish | Pork | Local | Spicy | Chef's Recommendation
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STARTERS

Vegetable Roots Garden Salad
seasonal selection, artichoke puree, lettuce and white balsamic vinegar sauce

Burrata Cheese
eggplant caponata, basil pesto sauce

House Smoked King Fish Tartare
chilled tomato cold soup, crème fraiche, tapioca chips

Imported Italian Cold Cuts Platter (Good for sharing 2 person)
San Daniele ham, Coppa, Salami, Speck, cured beef Bresaola,
Mortadella Pistachio, bruschetta bread with tomatoes

Black Angus Beef Tartare
crushed almond, pickled carrot, grated Parmesan cheese

Vitello Tonnato
thinly sliced roasted Dutch veal, tuna sauce, capers, crispy fennel

Foie Gras and Chocolate Terrine
homemade red onion marmalade, cherry sauce, charcoal grilled brioche bread

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PASTA

Calamarata with Barolo Braised Wagyu Beef Cheek
roasted pork belly, balsamic pearl onion, beef jus

Hand-made Tagliolini Pasta
butter and thyme emulsion, Parmigiano cheese fondue, Italian summer black truffle

Hand-crafted Ravioli
stuffed with Alaska King Crab, crustacean bisque sauce

Home-made Potato Gnocchi
stracciatella cheese, spinach, vegetables crunchy chips

Acquerello Risotto with Porcini Mushrooms
premium aged Carnaroli rice mantecato with Parmigiano cheese, truffle scent
(cooking time 18 minutes)

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MAIN COURSE

Sous Vide Patagonian Toothfish Fillet
stewed onion and leeks, coconut relish, Champagne sauce

Grilled Whole Barramundi Fish (1.2 kg)
(Perfect for sharing)

Dutch Milk-fed Veal Scaloppina
pan-seared in white wine and gravy sauce with baby vegetables and capers
* Half Board supplement of IDR 398 K

Charcoal Grilled Chicken (1.5 kg) **half**
baked herbs baby potatoes, lemon butter seasonal vegetables, chicken jus **whole**

Australian Stockyard Black Angus Beef Tenderloin MB3+
seared French foie gras, potato fondant, sautéed watercress, Bordelaise sauce
* Half Board supplement of IDR 488 K

Charcoal Grilled Australian Black Angus Grain-fed Bone-in Ribeye (1.2 kg)
(Perfect for sharing for 2-4)
sautéed spinach, whipped potato, black pepper beef jus
* Half Board supplement of IDR 1,998 K

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INDONESIAN SPECIALTIES

Vegetable Lumpia (3 pcs)
crispy fried spring rolls stuffed with vegetables, sweet and sour sauce

Gohu Tuna
Ternate Island tuna ceviche style, coconut and lime coulis

Kuah Bé Pasih
Balinese mixed seafood soup, radish, cucumber and crispy shallot

Soto Banjar
South Borneo chicken broth, cabbage, boiled egg, potato cake, glass noodles

Kari Ikan Bumbu Rajang
Barramundi fish in spiced curry paste, tomato and pearl onions

Udang Jumbo Balado (3pcs)
West Sumatra charcoal grilled jumbo sea prawns, shellfish gravy

Ayam Taliwang
Lombok spiced grilled chicken, eggplant beberuk, prawn cracker crumble

Semur Dada Bebek
sous vide French duck breast, roasted bell pepper stuffed with rice and ham

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Balinese Babi Campur
grilled pork ribs, roasted pork belly with cassava leaves

Nyoman's Rendang Daging
slow cooked wagyu beef cheek in spices and coconut milk with pickled salad

Sate Campur (9 skewers)
charcoal grilled pork, beef, chicken on skewer with peanut sauce and sayur plecing

Rice:

Nasi Putih
steamed white rice

Nasi Kuning
white rice and turmeric with assorted vegetables

Nasi Limo
white rice cooked in coconut milk and lime

Nasi Bira
organic red rice cooked in Balinese spices

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INDIAN CUISINE

Appetizers

Bhutte Ki Seekh (3 pcs)
charcoal charred corn skewers roasted in tandoor oven

Tandoori Malai Broccoli (3 pcs)
roasted broccoli marinated with cream, mint sauce

Patiala Murgh Shorba
Patiala style chicken soup with black pepper and coriander with desi ghee

Tandoori Salmon Fillet
Tasmanian salmon fillet marinated in mustard chili and spices yogurt

Balai Ka Jhinga (4 pcs)
marinated tiger prawns in Indian spices and yogurt roasted in tandoor oven

Chicken Malai Tikka
boneless chicken leg with Indian spices, cream cheese sauce, onion salad

Tandoori Murgh Tikka
boneless chicken leg marinated in yogurt and spices, cucumber salad

Lamb Seekh Kebab
minced lamb marinated with fragrant spices, aromatic ginger, garlic and chili

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Main Course

Subz Miloni
seasonal vegetables in garlic, onion, tomato and spinach gravy

Bhindi Masala
stewed Okra with onion, tomatoes, herbs and ground spices

Kadhai Paneer
homemade cottage cheese tossed with onion, tomato and bellpepper

Kadhai Subzi
seasonal vegetables cooked with spices and onion gravy

Yellow Daal Tadka
yellow lentils tempered with garlic & tomatoes and flavoured with Indian spices

Daal Makhani
black lentils tempered with chili powder, cream and butter

Malabar Fish Curry
Barramundi fillet in a spicy tomato and coconut gravy

Amritsari Fish Curry
Sea bass fish fillet stewed with onion tomato, green chili and herbs

Murgh Tikka Masala
boneless chicken legs roasted in Tandoor oven simmered in spice red gravy

Chicken Saagwala
boneless chicken leg simmered in creamy spinach-based gravy

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Old Delhi Butter Chicken
tandoor marinated chicken simmered in a creamy tomato and cashew nut gravy

Lamb Roghan Josh
braised Australian lamb shank with fennel and ginger

Sides

Naan (2pcs) (choice between plain, butter or garlic)
Tandoori Roti (2pcs)
Lacha Paratha (2pcs)
Peas Pulao
Vegetable Pulao

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Contemporary Gourmet Pizza
Contemporary hand-crafted pizza with high hydration dough resulting in a light, airy crust.
Fired to perfection in a Napoli-style oven at 400°.
Authentic and delicious flavor in every bite.

MARGHERITA
San Marzano tomato, fior di latte mozzarella, Parmigiano cheese, basil

BIANCA "4 CHEESES"
Fromage blanc, fior di latte mozzarella, Gorgonzola cheese DOP,
Scamorza, Parmigiano cheese, walnuts, honey

VEGETARIANA
San Marzano tomato, fior di latte mozzarella, onion, bell peppers, mushrooms, zucchini

MARINARA MODERNA
San Marzano tomato, garlic, anchovies fillets, Kalamata olives, caper-berries, basil

BELLO BALI vers. 2
San Marzano tomato, fior di latte mozzarella, tiger prawn, squid,
barramundi fish, basil pesto sauce

ZEST '80
Fromage blanc, in-house smoked salmon, Stracciatella cheese, salmon roe, lemon zest

CALABRESE
San Marzano tomato, fior di latte mozzarella, spicy n'duja, olives, pickled onion, basil pesto

SAN DANIELE HAM
Fior di latte mozzarella, rosemary, San Daniele Ham, Burrata cheese, shaved Parmigiano, arugula

FUNGHI E SALSICCIA
San Marzano tomato, fior di latte mozzarella, mushrooms, home-made Italian fennel sausage,
basil

MUMBAI
San Marzano tomato, fior di latte mozzarella, Tandoori Chicken Tikka,
onion, bell peppers, mint chutney

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