

K U S I

STARTERS, VEGGIES & SIDES

- Cassava Croquette (4 pcs)** ✓ 65
Stuffed with mozzarella sauce, covered with crispy panko and our homemade sambal.
- Shrimp Empanadas (2 pcs)** 90
Oven baked dumpling filled with shrimp, cheese sauce and leaks.
- Eggplant Empanadas (2 pcs)** ✓ 80
Oven baked dumpling filled with eggplant “pino” (juicy filling of eggplant, onion, carrot, tomato and species).
- Hearts of Palm Carpaccio** ✓ ⑧ 80
Fresh palm heart cured on sea salt with shio koji vinaigrette, chili douchi sauce, capers and local basil pesto.
- Roasted Cauliflower** ✓ 95
With homemade sunflower miso, cauliflower foam and grated cured egg yolk.
- Potato Sticks** ✓ ⑧ 35
Thin hand cutted and deep fried.
- Humitas (2 pcs)** ✓ ⑧ 70
Soft sifted corn paste wrapped in tofu skin, gently golden-browned, with Chilean salad on the side (tomato, onion, and coriander).

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FRESH FROM THE SEA

- Octopus (Chochoca)**  **170**
In a crispy potato with crunchy pork skin cone, our version of aioli sauce, mashed avocado and celery foam.
- Amberjack fish** **160**
Cured with extra tasty homemade soy sauce, seared and raw on the inside, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread.
- Ceviche** **160**
Diced raw catch of the day fish with red onion, mixed chilies, coriander, sweet potato and a rich umami flavored leche de tigre (lemon fresh sauce).
- Mud Crab Quenelle**  **190**
With confit shallots and mayonnaise on top of lacto-fermented palm hart spaghetti and taro crumble.
- Tiradito** **160**
Raw fish (catch of the day) with an emulsion of homemade soy sauce, coriander, avocado, red onion and sweet potato.
- Catch of the day fish with black sauce**  **250**
Made of chili ashes and clam broth, sweet potato gratin and fresh chayote salad.
- Tiger Prawns**  **190**
Marinated on shio koji with sauce made of its own heads and local basil pesto, on top of a soft cassava croquette.

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FROM THE FARM: BEEF, PORK & DUCK

- Roast beef tenderloin** 180
Cured with extra tasty homemade soy sauce, green chili mayonnaise, confit shallot puree, pickled radishes and focaccia bread.
- Wagyu beef ossobuco** 🍷 280
Slow-cooked to achieve a tender texture that pairs perfectly with a tofu skin corn tamal, thin potato sticks and a flavourful bone marrow sauce.
- Pork dumplings** 150
With torched bone marrow and our XO sauce on top of a creamy prawn-coconut milk soup.
- Duck** 280
Breast with our exclusive Indo-Mole sauce, slightly smoked pumpkin puree, sautéed pakis (local fern shoots) and fresh touches of grapefruit.

DESSERTS

- Parfait** 🌱 🍷 80
Made of balinese vanilla beans, crunchy almond meringue and amazake vinegar.
- Just Chocolate** 🌱 🍷 80
Mousse, peanut praline, frangipani and orange syrup.