



Starter

Baguette with truffle butter	120
Charcuterie Board Organic selection features the exquisite Balinese Black Pig charcuterie, Bangkal Hitam, a true testament to local traditions and culinary artistry. Experience the finest cold cut in Bali ; Culatello Ham, Coppa, Saucisson, Lonzo, selection of pickles	Small / 300 Large/ 500
Grilled Camembert Cheese Roasted cashew nuts, poached raisin, spaghetti zucchini, pickled fennel, parsley powder, cumin vinaigrette [GF V]	140
Grilled Bedugul Baby Carrot Baby potato, whole grain mustard aioli, toasted almond, garlic chip, chives, dukkah [GF V]	85
Homemade Burrata and Tomato Mix heirloom tomatoes, balsamic reduction, red wine dressing, crispy curry leaf [V]	160
Hummus and Prawn Spicy harissa butter, chickpea hummus, crispy garlic, grilled sourdough bread	170
Charred Grill Tomato Salad Crispy garlic, sesame seed, kale tempura, basil [V]	85
Beef Carpaccio Caramelized onion, roasted mushrooms, truffle jus vinaigrette, Parmigiano tuile	190
Grilled Rice Noodle Wild mushroom, carrot, coriander leaves, coconut milk, sweet corn, tomato and coconut sauce [V]	100
Wagyu Beef Tartare <i>Indonesian:</i> Balinese oil, sambal embe, roasted peanuts, mix green leaf, egg tempura <i>Classic:</i> mustard, shallot, capers, onion pickles, egg tempura, parmigiano <i>Italian:</i> pine nuts, shallot, dehydrated tomato, mozzarella, fresh basil, olive oil, parmigiano tuile	190
Roasted Farm Cauliflower Green zucchini, feta cheese, pine nuts, garlic yoghurt, black soybean, sesame seed, olive oil dressing, sambal bajak [V]	90
Wood Fire Sourdough Dehydrated tomatoes grilled, smoked feta cheese, sambal hijo, crushed walnuts, basil oil, peperomia leaves [V]	90
Balinese Yellow Fin Tuna Sambal mbe, tomato salsa, basil oil, kemangi leaves, kaffir lime vinaigrette, tomato sauce [GF]	140
Charred Grilled Tender Octopus Onion confit and baby potato, coriander, whole grain aioli, octopus jus	170

Main Course

The Land Journey in 5 courses (2 persons) Trio of amuse bouche, followed by Akar signature dish highlighting with 4 different meats, chicken roll, lamb loin, flank steak and MB6 wagyu striploin served with a selection of sides and accompanied with our sauce selection	1600
Pepes Ikan Wrapped sea bass in lotus leaves, tomato sauce, lemongrass salsa, grilled yellow rice, basil gremolata	240
Kambing Gule Indonesian lamb stew, grilled baby sweet potatoes, sambal ijo, curry broth, sautéed eggplant	295
Truffle and Wild Mushroom Risotto [GF V] Grilled asparagus, sautéed mushroom, parmesan	200

AKAR Charcoal Specialty

From the Ocean		
Seared Jimbaran Fillet Barramundi	200gr	200
Marinated Grilled King Prawn	200gr	250
Grilled Garlic Basil Baby Squid	200gr	200
Charcoal Grilled Tender Octopus	200gr	350
Indian Ocean Wild Lobster	500gr	980
From the Land		
Garlic Rosemary Half Baby Chicken	500gr	220
BBQ Balinese Pork Ribs	400gr	300
Crushed Coriander Lamb Loin	200gr	475
Tokusen Wagyu Striploin MB6	200gr	750
Australian Black Angus Beef Grain Fed Strip Loin	300gr	680
Golden Australian Black Angus Beef Grain Fed Strip Loin	300gr	875
Australian Black Angus Beef Grain Fed Tenderloin	200gr	600
Australian Black Angus Beef Grain Fed Cube Roll	300gr	650
Australian Organic Grass Fed Flank Steak	200gr	375
Tokusen Wagyu Oyster Blade Steak	300gr	540
Australian Organic Grass Fed Hanging Tender	300gr	400
Australian Angus Beef Grain Fed OP Rib [for 2-3 persons]	1200gr	2100
Golden Australian Angus Beef Grain Fed OP Rib [for 2-3 persons]	1200gr	2700
Wagyu Kiwami Striploin MB9+	200gr	1650
Japanese Kagoshima A5 Rib Eye	200gr	2000
Japanese Wagyu Miyazaki A5 Striploin	200gr	1800
Tokusen Wagyu MB5 Tomahawk	1200gr	2300
Make Your Steak Surf and Turf with Bamboo Lobster		700
Choose your favorite sauce		
Blue Cheese		
Mushroom		
Pepper Corn		
Red Wine		

All charcoal specialty from the land are served with 3 type our creation of Akar spiced salt

Accompaniment Dishes

Nasi Kuning Bakar sambal ijo	55
Brown Butter Mashed Potato garlic confit	55
Charred Baby Corn gremolata	55
Sauté Wild Mushroom butter garlic	65
Grilled Asparagus salsa verde	60
Green Salad honey mustard dressing	50
Sautéed Cauliflower spicy yogurt	55
Zucchini Gratin béchamel, mozzarella	80
Butter Roasted Whole Garlic burn butter	55
Indonesian Parmigiana Eggplant sambal balado	100
Homemade Truffle Potato Fries truffle mayo	110

Kids menu available on request
All price are in thousand rupiah subject to 10% service charge & 11% government tax [GF] gluten free | [V] vegetarian