

LE BLEU

by K-CLUB

CAVIAR

Imperial Caviar Collection

An indulgent selection of the world's finest caviars, served with your choice of classic or elevated accompaniments.

Served with potato blinis, dill crème, and fresh lemon

Aquatir Sterlet Caviar -28gr / 50gr

1200 / 1900

Aquatir Kaluga Caviar -28,6gr

3500

PREMIUM CAVIAR SERVICE

Served with truffle potato blinis, truffle crème, smoked salmon, and lemon

PERSEUS No. 2 Superior Oscietra

3100

Medium-large glossy pearls with a firm pop, toasted walnut and sea breeze, best with blinis and crème fraîche.

PERSEUS No. 7 Amur Beluga

4500

Extra-large, silken pearls, rare salon grade with luminous sheen, luxurious mouthfeel and a long, buttery finish.

STARTERS

Trilogy of Ocean Tartares

220

A refined tasting of three exquisite tartares:

- Salmon with creamy tzatziki, tobiko pearls, and a delicate sesame crisp
- Yellowfin tuna enhanced with wasabi crème and a striking squid ink cracker
- Mahi-mahi paired with mango salsa and a touch of fresh coriander, aragula

Artisan Wagyu Tartare Selection

280

Prime Wagyu prepared to your taste—choose from classic French, bold Indonesian, or herbaceous Italian styles.

Yellowfin Tataki with Garden Accents

160

Lightly seared tuna slices drizzled with ginger-soy vinaigrette, served with creamy guacamole, tomato concassé, and toasted sesame.

Seared Hokkaido Scallop & Clam Symphony

380

Succulent scallops and sweet clams, served atop grilled fennel, fennel purée, and finished with a delicate beurre blanc.

Mediterranean Charred Octopus

180

Tender octopus char-grilled to perfection, paired with vibrant capsicum coulis, black onion sauce, basil aioli, and a medley of seasonal greens.

Butter-Poached Prawns Provençale

220

Juicy prawns sautéed in zesty lemon butter with chili flakes, parsley, and grilled garlic baguette.

Citrus-Cured Hamachi Crudo

160

Silky slices of hamachi accented with local citrus trio, pickled onion, lemon-wasabi crème, and micro herbs.

Tropical Snapper Tartare

190

A tropical twist on tartare, with finely diced snapper in creamy coconut and Balinese spice blend.

Crab Mille-Feuille à la Papouasie

210

Layers of fresh crab, anchovy-infused stracciatella, avocado salsa, cherry tomato, garden herbs, and garlic croutons

Creamy Burrata & Heirloom Harmony

180

Creamy burrata set against a vibrant capsicum salsa, fresh strawberries, heirloom tomatoes, balsamic glaze, crispy basil, and toasted sourdough.

Chefs Daily Special Snacks

190

A delightful selection of chef's special snacks curated fresh every day

Add 5g Caviar Traditional 225

SALADS

Caesar à la Maison

S 160

Crisp romaine, grilled chicken breast, parmesan, garlic croutons, onions, and a classic anchovy dressing.

L 290

+ anchovy 20

Botanica Verde

140

Fresh greens, crisp vegetables, herbs, garlic croutons, and a vibrant pesto vinaigrette.

Niçoise de la Côte d'Azur

190

Mixed greens with green beans, cherry tomatoes, tuna, anchovies, and eggs in traditional Provençal style.

Tempura Crab Caesar Crown

S 190

Golden tempura soft-shell crab with baby greens, cherry tomatoes, parmesan, and garlic croutons.

L 260

Sunkissed Seafood Noodle Salad

190

A refreshing blend of rice noodles, prawns, squid, pickled chili, coriander, and crushed cashews, dressed in tangy nuoc cham.

+ anchovy 20

Add 5g Caviar Traditional 225

LOBSTER SPECIALTIES

Indian Ocean Wild Lobster Thermidor 290/100gr
Indian Ocean wild lobster baked in a velvety Thermidor emmental sauce.

Grilled Slipper Lobster Verde 290
Char-grilled slipper lobster with baby greens, cherry tomatoes, parmesan, and anchovy dressing.

Thermidor Lobster Linguini 1500/500gr (Min. 2 pax)
Whole wild lobster baked Thermidor-style, served with linguini in a rich creamy emmental sauce.

Linguini di Mare with Slipper Lobster 420
Rich bisque sauce coats al dente linguini, topped with tender grilled slipper lobster.

Azure Coconut Lobster Risotto 450
Striking butterfly pea flower risotto with coconut cream and grilled slipper lobster, crowned with a parmesan crisp.

Lobster Impériale à la Braise 250/100gr
Char-grilled wild lobster basted in spice butter and served with béarnaise, sambals, and trio of artisanal salts.

Add 5g Caviar Traditional 225

MAINS

Jimbaran Fresh Catch of the Day 390
Balinese-style grilled catch, with sautéed vegetables, plecting kangkung, coconut rice, and spicy sambals.

Bouillabaisse du Littoral 350
Aromatic broth brimming with local seafood, served with traditional rouille toast.

Braised Wagyu in Red Wine Jus 600
Slow-cooked in red wine and glazed with smoky BBQ sauce, served with rustic baby potatoes and sautéed zucchini.

Truffle-Glazed Pork Ribs 440
Tender pork ribs lacquered in BBQ glaze, with truffle potato wedges and truffle mayo.

Barramundi Provençal en Croûte 220
Crisp-skinned fillet over Provençal ratatouille, finished with olive oil lemon dressing.

Oak-Smoked Wagyu Tokusen Striploin MB7 725
Served with baby vegetables, Café de Paris butter, house mushroom sauce, and signature spicy salt.

Fire-Roasted Prawns with Levantine Hummus 220
Pan-seared prawns in harissa oil and garlic, served over creamy hummus.

Grand Plateau de la Mer 2750
A generous platter of grilled prawn, tuna, squid, lobster, and octopus. Includes two side dishes of your choice.

Silken Soft Confit of Tasmanian Salmon 390
Melt-in-your-mouth salmon with smoked coconut, garlic yogurt, baby romaine, sesame dukkah, and spiced curry meunière.

Add 5g Caviar Traditional 225

THE K-CLUB STEAK EXPERIENCE

Flambéed Wagyu Tomahawk Prestige MB7 (for 2) 2900 (approx. 1200gr)

An unforgettable showpiece: premium Wagyu tomahawk grilled to perfection, flambéed tableside, served with roasted tomato, whole garlic, Café de Paris butter, house salt, and mushroom & peppercorn sauces.

Add 5g Caviar Traditional - 225

PASTA

Gnocchi au Beurre de Crabe 240
Pillowy house-made gnocchi in a fragrant crab curry butter sauce, finished with parmesan.

Vongole al Vino Bianco 250
Classic linguini tossed with aromatic white wine, clam, garlic, red chili, and fresh parsley.

Linguini Primavera di Zucchine 190
A lighter option with ribbons of green and yellow zucchini in olive oil and fresh herbs.

Ravioli d'Homard et Beurre d'Algue 450
Delicate lobster-stuffed pasta served with grilled asparagus and wakame-infused beurre blanc.

Frutti di Mare alla Bisque 390
Seafood medley of squid, prawns, barramundi, and clams in a rich bisque sauce over linguini.

Tagliatelle al Limone con Capesante 220
Lemon-kissed tagliatelle topped with seared local scallops and a light citrus sauce.

Risotto di Bosco al Tartufo 290
Creamy Arborio rice with wild mushrooms, truffle mascarpone, grilled asparagus, and shaved parmesan.

Add 5g Caviar Traditional 225

SIDE DISHES

Grilled Asparagus & Pesto Essence 100
 Sautéed Woodland Mushrooms 70
 Velouté Mashed Potatoes 120
 Coconut Jasmine Rice 60

Pommes Frites with Espelette Aioli 70
 Seasonal Vegetable Salad 50
 Ratatouille Provençale 80