

KSUNA RESTAURANT

Starter & Salad

Teriyaki Glazed Chicken Wings, Sesame Seed, coriander	120 K
Classic Guacamole, Tortilla Chips (V)	100 K
Organic Vegetable Spring Roll (V)	100 K
Calamari Tempura, Spicy Yuzu – Garlic Aioli	120 K
Vietnamese Shrimps - Fresh Vegetable Rice Paper Spring Roll (H)	120 K
Garcia Caesar Salad	165 K
Organic romaine heart, charcoal bread crusted chicken breast, shaved parmesan	
"Ksuna" Healthy Salad (H, V)	150 K
Quinoa, Organic Greens, Tomato Cherry, Avocado, Edamame, Cucumber, Wasabi Soy Dressing	
Gado –Gado Gulung (H)	100 K
Chilled Vegetables Roll, Tempeh, Tofu, Egg, Peanut Sauce	

Soup

Wild Mushroom Cappuccino	130 K
Truffle – Vanilla Foam, Mushroom Spring Roll	
Pumpkin Soup	100 K
Roasted Pumpkin Gyosa	

All Prices are subject to 21 % Government tax and Service charge

Sandwiches

Traditional Club Sandwich **160 K**

Grilled Chicken Breast, Crispy Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise

With Or Without Cheddar Cheese, White Toast Bread or Whole Meal Bread and Served With French Fries

Garcia Burger **180 K**

Black Angus Beef Fatty, Lettuce, Tomatoes, Caramelized Onion, Gherkin, Tomato Chutney

With Bacon or Without Bacon, Cheddar Cheese and French Fries

Chickpeas Falafel Burger (V) **150 K**

Avocado, Onion, Lettuce, Tzatziki, Tomato and French Fries

Pastas

Activated Charcoal Garganelli **180 K**

Papua Sweet Prawns, Asparagus, Tomato Cherry, White Wine Butter Sauce

Linguine **180 K**

Homemade Bolognese Sauce

Ravioli **150 K**

Organic Spinach – Ricotta Cheese, Sage Butter Sauce

Penne **170 K**

Ultra-Rare Yellow Fin Tuna, Asian Flavored Tomato Sauce

Spaghetti **130 K**

Aglio-Olio-Pepperoncino

Ksuna Signature Local Dish

“Bebek ksuna”

Crispy Fried Half Organic Duck, Serve With “Engseban” Vegetables, Kemangi Basil, “Sera-Lemo”Spicy Sambal , Steamed Red Rice

180

Main

Wakatori Teriyaki 160 K

Pan Fry Chicken Meat Glazed With Teriyaki Sauce, Sautéed Vegetables, Steamed Rice

Chinese Black Pepper Beef 170 K

Stir Fry Beef Glaze D with Black Pepper Sauce, Capsicum, Onion, Served With Steamed Rice

Crispy Thai Chili Fish 170 K

Fried Fish Of The Day Served With Thai Chili – Cilantro Sauce And Steamed Rice

Nasi Goreng Ksuna 175 K

Signature Flavor Fried Rice With Chicken, Shrimps, Vegetable And Accompaniments

Mie Goreng Silungan 175 K

Traditional Village Flavor Fried Noodle With Chicken, Shrimps, Vegetable And Accompaniments

"Ksuna" Satay 170 K

Half Dozen Chicken Satay Served With Peanut Sauce, Vegetables Pickle And Steamed Rice Cake

Srosob Ayam 170 K

Balinese Grilled Chicken Curry, “Sambal Embe” Fried Shallot Sambal, “Engseban” Vegetable, Steamed Rice

Organic Chicken 250 K

Mushroom Stuffed Chicken Breast, Tortellini Of Leg Confit, Tender Braised Leek, Baby Carrot, Daikon,

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Vanilla – Parmesan Foam, Thyme – Shallot Jus

Barramundi Fillet **250 K**

Pan Seared, Braised Fennel - Leek, Tomato Confit, New Potato, Dill Oil, Lemon Beurre Blanc

Catch Of The Day Fish Fillet **225 K**

A La Meunière, Potato Confit, Seasonal Organic Vegetable, Lemon

Ksuna Sweet

Kintamani Tangerine **150 K**

Tangerine Mousse, Light Ginger – Milk Chocolate, Feuilletine, Financier, Tangerine Sorbet

Jembrana Chocolate **150 K**

Bitter Chocolate Mousse, Papua Vanilla Cremeux, Pain De Gene, Summer Berries Tea Sorbet

Garcia Coffee **150 K**

House Roasted Coffee Cream Brûlée, Hazelnut Biscuit, Papua Vanilla Ice Cream, Kahlua Espuma,
Hot Coffee Anglaise

Coconut - Mango **130 K**

Mango Gel, Coconut Milk Mousse, Coconut Biscuit, Mango – Lime Sorbet

Malang Green Apple **130 K**

Classic Apple Fine Tart, Caramel Topping, Papua Vanilla Ice Cream

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