

The Grill

@ LUXE

SALADS & SOUPS

[V] MUSHROOM CAPPUCINO truffle scented creamy mushroom soup, focaccia crostini 98
wine suggestion: Barolo, rioja, chardonnay

SEAFOOD LAKSA Jimbaran Bay squid, king prawn, green mussel, rice vermicelli, boiled egg, spiced-coconut milk broth 148
wine suggestion: Riesling, sauvignon blanc, chardonnay

ASIAN CHICKEN SALAD mixed green lettuce, organic chicken, cucumber, green mango, peanut crumble, Thai dressing 148
wine suggestion: Riesling, chardonnay, viognier

GRILLED TUNA SALAD cannellini, string bean, cherry tomato, red onion, black olive, parmesan, anchovy vinaigrette 148
wine suggestion: pinot grigio, chardonnay, sauvignon blanc

BOCCONCINI SALAD wild baby arugula, prosciutto crudo, cherry tomato, balsamic vinaigrette, basil pesto 148
wine suggestion: chianti, sangiovese, sauvignon blanc

WEDGES SALAD iceberg lettuce, cherry tomato, scallion, crispy bacon, blue cheese dressing 128
wine suggestion: Riesling, chardonnay

CHEF'S TABLE

Reservations are required 48 hour in advance

7 COURSES MENU 928, with Cocktails Pairing 1728

Travel through seven plus courses of Modern Indonesian Cuisine
Created exclusively for you by Executive Chef, Sam Azis
Exotic cocktails created by LUXE Mixologist, Wayan

Jl. Kajeng at Subak Juwuk Manis
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The Grill at LUXE



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#thegrillatluxe

STARTERS

WAGYU BEEF FILLET CARPACCIO parmesan, wild arugula, sun-dried tomato, classic vinaigrette 168
wine suggestion: chianti, champagne, sparkling wine

LOBSTER & PUMPKIN RAVIOLI rock lobster, chermoula spices, creamy lobster broth, garlic cloud 158
wine suggestion: champagne, chardonnay, viognier

CORAL TROUT pan-fried Bali coral trout, soft garlic cake, watercress emulsion, garlic chips 128
wine suggestion: chardonnay, sauvignon blanc, viognier

JIMBARAN BAY CALAMARI chili-salt battered squid, tartar sauce, fresh lemon 138
wine suggestion: prosecco, gewurztraminer, pinot grigio

[V] GOAT CHEESE SPRING ROLL cucumber and fig chutney, almond crumble, wild arugula-frisee salad 138
wine suggestion: Chablis, sauvignon blanc, sparkling wine

[V] GNOCCHI QUATTRO FORMAGGI potato dumpling in four cheese sauce, wilted spinach 148
wine suggestion: barolo, pinot noir, chardonnay

MAINS

LUXE SURF AND TURF black angus beef fillet, half rock lobster, pommes anna, maitre d'butler 628
wine suggestion: pinot noir, rosé

ROASTED RACK OF LAMB [200g] pumpkin puree, fennel croquette, paprika quenelle, caramelized garlic sauce 368
wine suggestion: merlot, cabernet sauvignon, shiraz

BONELESS BEEF SHORT RIBS 48 hours sous vide, pommes puree, baby carrots, braised leek, shiitake sauce 378
wine suggestion: shiraz, rioja, cabernet sauvignon

GRILLED NORWEGIAN SALMON bacon scented beluga lentils, glazed asparagus, creamy dill sauce 268
wine suggestion: Riesling, sauvignon blanc, chardonnay

VEAL TAGLIATA grilled young beef fillet, wild baby arugula, shaved parmesan, beef broth-lemon vinaigrette 258
wine suggestion: chianti, merlot, chardonnay

CHICKEN SALTIMBOCCA prosciutto crudo, parmesan, basil, glazed vegetables, creamy risotto, chicken jus 238
wine suggestion: chardonnay, pinot noir, Barolo

STEAKS & GRILLS

STOCKYARD WAGYU BEEF Australia
wine suggestion: Barolo, cabernet sauvignon, shiraz

Wagyu Ribeye MBS-7 250g 638

Wagyu Top Sirloin MBS-9 250g 478

Wagyu Tenderloin MBS-5 200g 578

STOCKYARD ANGUS BEEF Australia
wine suggestion: Barolo, cabernet sauvignon, shiraz

Ribeye Steak 300g 468

Sirloin Steak 300g 448

Beef Fillet 200g 458

ROSEMARY SCENTED LAMB CHOPS 300g 258
wine suggestion: merlot, cabernet sauvignon, shiraz

BBQ FREE RANGE ORGANIC CHICKEN BREAST 250g 238
wine suggestion: chardonnay, pinot noir, rosé

JIMBARAN BAY ROCK LOBSTER 300g 438
wine suggestion: champagne, chardonnay, gewurztraminer

ON THE SIDE - 58

TRUFFLE MASHED POTATO truffle oil
POTATO AU GRATIN bechamel, parmesan
HAND-CUT FRIES roasted garlic aioli
CREAMED SPINACH mornay, nutmeg
MUSHROOM RAGOÛT mustard, cream
SAUTÉED BROCCOLI garlic, sea salt
MAC AND CHEESE bechamel, cheddar

CONDIMENTS - 38

RED WINE JUS - CHIMICHURRI - MUSHROOM GRAVY
BLUE CHEESE SAUCE - LUXE BARBEQUE SAUCE

If you have a food allergy, intolerance or sensitivity, please speak to your server before you order meal.

Prices are printed in thousands rupiah, 21% tax and service will be added to the bill.