

# 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

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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*

## SKEWERS

SUGARCANE SALMON Norwegian salmon on sugarcane skewer, spicy cashew nut, young mango-grape salad 258  
*wine suggestion: Riesling, sauvignon blanc, pinot grigio*

BARBECUED WAGYU BEEF Australian wagyu beef rump, baby string beans, potato salad, crispy bacon 248  
*wine suggestion: shiraz, merlot, pinot noir*

FROM THE SEA Banyuwangi bay scallops, prawns, edamame, beef chorizo, asparagus, saffron-chives sauce 228  
*wine suggestion: Riesling, sauvignon blanc, pinot gris*

LAMB KOFTE KEBAB Turkish minced lamb skewer, couscous salad, fresh parsley, tomato, mint yogurt 238  
*wine suggestion: pinot noir, rioja, merlot*

ORGANIC CHICKEN garlic butter, assorted vegetables on skewer, cucumber raita, paratha bread 198  
*wine suggestion: sauvignon blanc, chardonnay, pinot noir*

VEGETARIAN MEDLEY grilled vegetables skewer, chermoula, beluga lentils, house-pickled lemon, harissa 168  
*wine suggestion: merlot, sauvignon blanc, Riesling*

## 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.