



A LA CARTE MENU

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NIBBLES

CRISPY CHICKEN (E) (D) Served with tomyam mayo	60k
BEEF, CHORIZO & GUACAMOLE SLIDER (D) American cheddar cheese, sesame seed brioche bun	85k
MEXICAN PULLED PORK SLIDER (P) (D) Habanero hot sauce, American cheddar cheese, caramelized onion	75k
PORK MEAT BALLS (P) With spicy tomato basil sauce	75k
ASIAN CHICKEN WINGS (D) Sweet and spicy tossed fried chicken wing & sesame seed, blue cheese mayo	75k
SATE BABI (P) Bali spiced & palm sugar marinated pork sate	75k
SESAME CHICKEN FINGERS (D) Served with garlic aioli	65k
SALT AND PEPPER BABY SQUID (S) (D) (E) Served with habanero aioli & lemon slices	85k
JALAPEÑO POPPERS (P) (D) Panko breaded, deep-fried, filled with cheese, bacon, habanero hot sauce, lime sour cream	70k
CRISPY PRAWNS (S) Fried rolled marinated prawn with sambal terasi in lumpia skin	85k
POTATO WEDGES (D) Served with spicy cheese sauce	70k
TRUFFLE FRIES (D) Sweet potato fries, truffle cheese sauce	65k

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STARTERS

TUNA POKE (S)	80k
Lime, wakame, chili, corn, pickled ginger, cherry tomato, cucumber, edamame & soy sauce	
SOFT SHELL CRAB (S)	95k
With pomelo, orange, carrot, bean sprouts, cucumber, onion, tomato & peanuts	
VIETNAMESE SPRING ROLL (N) (S)	85k
Rice paper filled with prawns, crab, rice noodles, coriander, cucumber and carrot with dipping sauce	
THAI WAGYU BEEF SALAD	125k
Namjim dressing, cucumber, shaved onion, chilli, lime, cherry tomato and sesame seeds	
CAESAR SALAD (D) (E) (P)	85k
Romaine, Parmesan-breaded chicken, poached egg, bacon, Caesar dressing & parmesan	
DETOX SALAD BOWL (N) (V)	75k
Hummus, asparagus, cucumber, carrot, red onion, olive, paprika, edamame, beetroot, feta, walnut & olive oil lime dressing	
LEAFY GREEN SALAD (N) (V)	85k
With kale, spinach, romaine, arugula and baby beets, cherry tomato, broccoli, asparagus, roasted garlic, feta cheese, walnut & sesame dressing	

SOUP

OXTAIL SOUP	145k
Indonesian famous oxtail soup with carrots, potatoes & tomatoes	
TOM YAM (S)	155k
Hot and sour flavours juicy king prawns, fish, squid, shiitake mushrooms, fresh coriander, bok choy & a squeeze of lime	

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IN BETWEEN (ALL COME WITH A SIDE OF FRENCH FRIES)

BRIE AND BREAD (D)	90k
Shokupan Bread, brie cheese, honey & olive oil, pecorino cheese	
CLUB SANDWICH (E) (P) (D)	130k
White toast, smoked turkey ham, Swiss cheese, egg, bacon, tomato, lettuce, onion, grain mustard, mayonnaise	
GRILLED HAM AND CHEESE (P) (D)	120k
Sourdough, Swiss cheese, honey glazed ham, dijon mustard & kewpie mayo	
TUNA MELT (S) (E) (D)	150k
Nusa Penida albacore tuna, kewpie mayo, cornichon, dill, shallot, Cheddar cheese on ciabatta	
PULLED PORK SANDWICH (P) (D)	175k
Pulled pork, bacon, corn slaw, American Cheddar cheese, habanero chili sauce on ciabatta	
CHICKEN BOO (E) (D)	85k
Seasoned flour batter fried chicken thigh, honey mustard, spicy Thousand Island dressing, pickles, charcoal bun	
WAGYU BEEF BURGER (E) (D)	215k
100% wagyu beef, truffle mayo, caramelized onion, tomato, kale, Cheddar, sesame bun	
FISH & CHIPS (E) (S)	120k
Battered "northen Bali farm" barramundi fish, apple slaw, tartar & lemon	
BEEF STEAK SANDWICH (D)	175k
Sourdough bread, beef sirloin, caramelized onion, chili mayo, katsu sauce	

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MAIN COURSE

LAMB CURRY The earthy sweetness of coconut cream, Stewed lamb shank with grapes, grill baby vegetables	225k
BRAISED BEEF MASSAMAN (N) Sweet potato, cashew nut, coconut cream, charred onion	140k
GRILLED PUMPKIN (S) White curry, tofu, long bean, cherry tomato, fried onion	85k

PASTA

SPINACH GNOCCHI & CHICKEN THIGH (D) (N) Spinach gnocchi, creamy gorgonzola sauce, lemon herb chicken thigh, chopped walnut	120k
AGLIO OLIO E PEPERONCINO (V) Spaghetti, extra virgin olive oil, chili, sliced garlic, sun dried tomatoes, Italian parsley	95k
LA CARBONARA (E) (P) (D) Spaghetti, Pancetta, with the authentic egg & Parmesan mixture	130k
CREAMY SEA URCHIN PASTA (S) (D) Linguine, creamy sea urchin, dry chili & bonito flakes	135k
RIGATONI ALLA VODKA (D) Crispy chicken parmigiano, chili flakes	120k

PIZZA

CLASSIC MARGHERITA (D) Tomato basil sauce, shredded mozzarella, burrata, tomato cherry, basil	150k
ULTIMATE PIZZA (P) (D) Tomato basil sauce, chili beef, ham, sausage, bacon, pepperoni, bell pepper, onion, Cheddar, Mozzarella, sour cream	175k
CHEESY VEGGIES (V) Tomato basil sauce, Black olive, tomato, mushroom, sweet corn, bell pepper, zucchini, onion, Mozzarella	160k
ALL CHEESE (D) Burrata, blue cheese, parmesan, goat cheese, cheddar, truffle oil	175k
PIZZA SATE AYAM (N) (D) Bumbu kacang, chicken, garlic oil, Balinese pickled, Mozzarella cheese	135k
HAWAIIAN PIZZA (D) Tomato basil sauce, Ham, pineapple, chicken, Mozzarella cheese	175k
OSAKA PIZZA (S) (D) Green cabbage, green onion, pancetta, flakes seaweed, shaved bonito, okonomiyaki sauce & kewpie mayo	165k

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LOCALICIOUS

NASI GORENG KAMPUNG (N) (E) (S)	95k
Kampung style fried rice with chicken, fried egg, chicken satay & prawn crackers	
SEAFOOD FRIED RICE (S)	110k
Baby scallops, prawn, green onion, chili & shaved bonito	
MIE GORENG JAWA (N) (E) (S)	95k
Fried noodles with Java sweet soya sauce, chicken, sambal terasi & fried egg	
SATAY MARANGGI	180k
Maranggi marinated Tokusen wagyu skewer and tomato chili sweet soyu & rice	
BARRAMUNDI BAKAR (S)	130k
Grilled in banana leaf barramundi with Balinese spices, served with chili sambal kecap, lime & rice	
BEBEK BETUTU (S)	185k
Boneless roasted duck with Balinese spiced marination served with rice	

CHARCOAL GRILL

WAGYU STRIPLOIN	365k	CHOICE 2 OF SAUCE:	
BLACK ANGUS RIB EYE	450k	Ginger torch chimichurri, miso soy garlic, BBQ,	
LAMB CHOP	350k	green peppercorn, merlot wine sauce, garlic aioli,	
PORK RIBS	220k	3 of sambals (sambal matah, sambal tomat,	
PORK CHOP	185k	sambal ijo).	
SLIPPER LOBSTER	150k	ADDITIONAL SIDE ORDER:	
CHICKEN BREAST	70k	Jasmine steamed rice	30k
BONELESS CHICKEN LEG	70k	Truffled mashed potato	35k
		Sauteed baby potato	30k
		Grilled baby vegetables	30k
		Eggplant balado	30k

SOMETHING SWEET

WARM SPICY CHOCOLATE LAVA CAKE (E) (D)	75k
Served with pistachio ice cream & raspberry coulis	
CRISPY BANANA ROTI (D) (N)	65k
Coconut gelato, crushed peanut and coconut sauce	
BASQUE CHEESE CAKE (E) (D)	85k
Served with salted caramel popcorn, whipping cream and fresh mixed berry	
SEASONAL FRESH FRUIT PLATTER	45k
With Kaffir lime sorbet	

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BEVERAGE

OUR MASTERPIECES

Cocktail inspiration from our mixologist combining art & chemistry.

Green Island Rum, coconut liqueur, kiwi puree and lime juice	135K
Cloudy Sky Gin, lemon juice, fresh ginger, honey and coconut water	135K
Senorita Tequila, triple sec, passion fruit and lime juice	135K
The Lala Spiced rum, triple sec, fresh chilli, lemon grass, fresh lime and basil leaf	135K
Coffee Addiction Vodka, based on a cocktail made with Indonesian coffee	135K
Rempah Negroni Gin, sweet vermouth, campari and syrup	135K
Rose & Mary Gin, yuzu, homemade rosemary syrup and topped with soda water	135K
Red Dragon Vodka, infused rosella, yuzu and topped with soda	135K

CLASSIC COCKTAIL

Lychee Martini Vodka, lychee liqueur, lychee juice and fresh lychee	135K
Pinacolada Rum, coconut liqueur, pineapple juice, coconut milk and fresh pineapple	135K
Long Island Vodka, gin, rum, tequila, triple sec, lime juice topped with coke	135K
Mojito Rum, mint leaf, lime, sugar syrup topped with soda	135K
Daiquiri Rum, triple sec, lime juice and sugar syrup	135K

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SPRITZER

Aperol Spritz

Aperol, sparkling wine, soda water and orange wheel

By Glass

135K

By Pitcher

400K

Perfect Circle

Aperol, sparkling wine, cranberry juice and soda water

135K

400K

Yellow Sparkle

Vodka, sparkling wine and orange juice

135K

400K

PAASHA TO SHARE

Red Sangria

Red wine, brandy, triple sec, fresh fruits and soda water

By Glass

135K

By Pitcher

400K

White Sangria

White wine, vodka, triple sec, fresh fruits and soda water

135K

400K

Peachy Passionate

Rum, passion fruits, mint leaves, bitter and soda water

135K

400K

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BEERS

Bintang	55K
Bintang Radler	55K
Heineken	65K
San Miguel Light	65K

CIDERS

Sommersby Apple	80K
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ENERGY DRINK

Red Bull	100K
Red Bull Vodka	150K

KOMBUCHA

Original Applebee Orange	55K
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FRESH JUICE

Mango Pineapple Orange Watermelon Mixed juice	50K
Fresh Whole Coconut	55K

MOCKTAIL

Peppermint Squash	55K
Pappermint tea, lemon zest and lemon juice topped with soda	

Ginger Passion Tea	55K
Passion fruit, ginger, black tea and orange juice	

Lychee Bubble	55K
Black Tea, lychee and vanilla syrup topped with soda water	

Chamomile Ginger Fizz	55K
Chamommile Tea, ginger, honey and pineapple juice topped with soda	

SOFTDRINK & WATER

Soda Water	40K
Coke	40K
Sprite	40K
Tonic Water	40K
Equil Natural 360ml	45K
Equil Sparkling 360ml	45K

COFFEE & TEA

COFFEE

Espresso	45K
Americano	45K
Cappuccino	45K
Café Latte	45K
Hot Chocolate	45K

TEA

English Breakfast	40K
Earl Grey	40K
Peppermint	40K
Chamomile	40K
Green Tea	40K
Ginger Tea	40K

WINE LIST

WINE BY THE GLASS

WHITE WINE

Two Islands Indonesian Chardonnay	110K
Douglas Green, Wellington South Australia Chardonnay	120K
Cono Sur, Torconal Chile Sauvignon Blanc	130K
Maison Castel France Sauvignon Blanc	135K

RED WINE

Two Islands Indonesia Shiraz	110K
Trapiche Argentina Pinot Noir	120K
Cono Sur, Biceleta Chile Merlot	125K
Finca Las Moras, Intis Argentina Malbec	130K

ROSE WINE

Tall Horse Western Cape South Africa	130K
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SPARKLING WINE

Maschio Spumante Extra Dry Italy	130K
Two Island Australia Prosecco	130K

WINE BY BOTTLED

WHITE WINE

Two Islands Indonesian Chardonnay	500K
Cono Sur, Torconal Chile Sauvignon Blanc	650K
Douglas Green, Wellington South Australia Chardonnay	700K
Banrock Station, Riverland Australia Sauvignon Blanc	700K
Maison Castel France Sauvignon Blanc	800K

RED WINE

Two Islands Indonesia Shiraz	500K
Cono Sur, Biceleta Chile Merlot	650K
Finca Las Moras, Intis Argentina Malbec	650K
Trapiche Argentina Pinot Noir	700K
Banrock Station Australia Cabernet Merlot	750K

CHAMPAGNE & SPARKLING WINE

Two Island Australia Prosecco	600K
Maschio Spumante Extra Dry Italy	700K
Albaluna Italy Prosecco	1.000K
Moët & Chandon Brut France	2.500K
Veuve Clicquot Brut France	3.000K

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SPIRIT & MIXER

VODKA

	By Glass	By Bottled
Smirnoff	100K	1800K
Absolute	120K	2500K
Grey Goose	140K	2800K
Belvedere	150K	3200K

GIN

	By Glass	By Bottled
Gordon Dry Gin	100K	1500K
Bombay Sapphire	120K	1700K
Hendrick's	130K	2000K
Tanqueray	130K	2100K

RUM

	By Glass	By Bottled
Nusa Cana Tropical Rum	100K	1500K
Nusa Cana Spiced	100K	1500K
Myers Dark Rum	110K	1600K

TEQUILA

	By Glass	By Bottled
Jose Cuervo	110K	1800K
Don Julio Reposado	150K	2000K

WHISKEY

	By Glass	By Bottled
Jim Beam	110K	1700K
Jack Daniel	120K	2100K
Red / Black Label	130K	2500K
Bulleit Bourbon	120K	1800K
Jameson	130K	1800K

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KUUKI

SAVOR THE ESSENCE OF ATMOSPHERE

Kuuki Rooftop Dining

Jalan Kayu Aya No.78, Seminyak, Bali - Indonesia



+62 853-3377-8082



kuukirooftopdining@crosspaashabaliseseminyak.com



kuuki.rooftopdining