

K E ^{T H E} L U S A

A N E V E N I N G T O R E M E M B E R

IDR 1,900 ++ PER COUPLE
IDR 2,600 ++ PER COUPLE (WITH WINE PAIRING)

A M U S E B O U C H E

BEET TARTAR

Cream fraiche | kecap | toasted walnut

SALMON CRUDO

Rujak mangga | champagne jelly | caviar

FOIE GRAS

Jagung bakar | pickled vegetable | red curry emulsion

TENDERLOIN BEEF

Spicy potato hash | rawon froth | daikon | garlic beignet

BRULEED CHEESE CAKE

Grissini | caramelised pineapple | raspberry

ASSORTMENT OF PETIT FOURS

COFFEE OR TEA

AN EVENING TO REMEMBER

The Story Behind The Dishes

Beet Tartar

Cream fraîche | kecicang | toasted walnuts

Beetroots, famous for their deep red colour and sweet yet “earthy” taste, have been long considered an aphrodisiac in many cultures. The Ancient Romans believed that beets promote amorous feelings, while in Greek mythology, Aphrodite (the goddess of love, pleasure and fertility) consumed beets to enhance her beauty. The high amount of boron and tryptophan relax and increase the level of sex hormones in the human body. The red colour of beet tartar contrasts beautifully with the white colour of Cream fraîche, com-bined with the sweet, flowery flavour of kecicang (ginger flower) and the crunch from toasted walnuts awaken all senses.

Are you ready for romance?

Salmon Crudo

Rujak mangga | champagne jelly | caviar

Crudo is an Italian word for a dish of raw fish or seafood dressed with oil, citrus juice and seasonings.

Our Executive Chef, Iwan Sutrisno, took inspiration for this dish from his teenage years. He recalled the happy moments when he and his friends would get to-gether and enjoy a bowl of rujak - a mix of fruits and vegetables such as mango, jicama, pineapple and guava served with sweet, sour and spicy sauce. Slices of Tasmanian salmon, combined with rujak mangga “mango rujak” complete with champagne jelly and caviar make an amazing dish which celebrates good times.

Foie Gras

Jagung bakar | pickled vegetables | red curry emulsion

Foie gras is a popular and well-known delicacy in French cuisine. French for “fat liver”, the luxury food product is most renowned for its rich, buttery, and delicate taste. Samsara Ubud serves this gourmet goodness in a very interesting combination of smoky jagung bakar (grilled corn), tangy pickled vegetables and silky smooth red curry emulsion. Foie gras must come with a full understanding to be fully enjoyed and savoured - just like love.

Tenderloin Beef

Spicy potato hash | rawon froth | daikon | garlic beignet

A beef tenderloin, also known as an eye fillet is cut from the loin of a cow. The tenderloin is the most tender of beef cuts, also considered a prime, finest and worthy part of a beef steak. Originally from Surabaya, Rawon is a strong rich tasting traditional Indonesian beef black soup. Its strong nutty flavour and dark colour come mainly from black nuts (keluak). The famous Indonesian beef broth was formerly served only at celebrations or family gatherings but is now available to be enjoyed in all occasions. Spicy potato hash, savoury rawon froth, delicate daikon and garlic beignet make up this excellent dish. Samsara Ubud hopes diners relish every special moment as they enjoy the meal.

Brûléed Cheese Cake

Grissini | caramelised pineapple | raspberry

Cream brûlée, also known as ‘burnt cream’ is a dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar. The sweet elegant treat is usually served lightly chilled in a ramekin. Samsara put an interesting twist to a cheesecake by serving it in the form of a brûlée. Tap on the thin sugar crystal surface gently with a spoon to reveal a creamy pot of cheesy custardy goodness. The message from this dessert is just like any types of relationships, what may seem tough once cracked open, will reveal a soft and sweet centre.