KePitu

restaurant

Vegan · KePitu Signature · Spicy

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KePitu

restaurant

MENU

Appetizer

Caesar Salad *KePitu Signature* **155**
Baby romaine, crispy bacon, Parmesan cheese, egg, classic Caesar dressing, prawn, chicken, and garlic bread.

Pork Belly Salad *KePitu Signature · Spicy* **145**
Crispy pork belly with pomelo, cucumber, coconut, coriander, chili, cashew nuts, and tamarind sauce.

Thai Beef Salad *KePitu Signature · Spicy* **175**
Pan-fried beef tenderloin with young mango, coriander, red onion, chili, and lemongrass.

Prawn Pomelo Salad *Spicy* **145**
Grilled king prawn with pomelo, coconut, young mango, coriander, iceberg lettuce, chili, onion, and nam jim sauce.

Gado-Gado **115**
Traditional Indonesian salad with bean sprouts, spinach, cabbage, long beans, carrot, egg, tempeh, tofu, cucumber, and peanut sauce.

Chicken or Fish Fingers **125**
Crispy breaded chicken or fish served with French fries, and tartar sauce.

Vegetable Spring Rolls **115**
Vegetable spring rolls served with lettuce, chili sauce, tamarind sauce, and sweet-spicy chili sauce.

Chicken Salad **135**
Grilled chicken breast with couscous, orange, onion, avocado, mixed greens, beetroot, and lemon dressing.

Tuna Tartare **140**
Fresh tuna with lime, avocado, wasabi, coriander, poached egg, and crispy wonton cone.

Salmon Carpaccio **210**
Marinated salmon with dill, pomegranate, sour cream, tobiko, mixed greens, and chili oil.

Octopus Salad **145**
Slow-cooked baby octopus with apple, carrot-ginger purée, mixed greens, hummus, and olive oil.

Crispy Calamari **145**
Five-spice calamari rings with curry leaves, chili, ginger flower, lettuce, and spicy soy mayo.

Scallop and Prawn Salad **185**
Hokkaido scallops and prawns with tomato mousse, pea purée, herbs, baby radish, lettuce, cherry tomatoes, and pesto sauce.

Coconut Prawn **175**
Crispy fried prawns with coconut, served with iceberg lettuce, Thai salad, and cashew nuts.

Vegan · KePitu Signature · Spicy

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Authentic Cultural Sanctuary

KePitu

restaurant

MENU

Soups

Laksa Udang *KePitu Signature* **155**
Velvety Balinese prawn coconut soup with flat noodles, mushrooms, tofu, bean sprouts, and squid.

Mushroom Soup *KePitu Signature* **125**
Creamy mushroom soup with truffle oil, cream, and sautéed croutons.

Beef Oxtail Soup **160**
Aromatic beef oxtail soup with tomato, potato, brown beans, celery, and carrot.

Beef Rawon **150**
Javanese-style black beef soup with bean sprouts, salted duck egg, celery, and fried shallots, served with emping melinjo, tomato sambal, and lime.

Soto Ayam **115**
Yellow chicken soup with glass noodles, perkedel, chicken, boiled egg, cabbage, celery, and crispy shallots.

Pumpkin Coconut Soup **120**
Creamy vegan pumpkin soup served with roasted pumpkin, and garlic bread.

Tom Yum Goong **140**
Thai-style prawn soup with mushrooms, galangal, kaffir lime leaves, and lemongrass.

Bakso Ayam **115**
Chicken meatballs served with tofu, wonton, noodles, cabbage, and sambal.

Satay Corner

Chicken Satay **150**
Madura-style chicken satay served with steamed rice, peanut sauce, and urab vegetables.

Beef Satay **225**
Maranggi-style beef satay served with steamed rice, peanut sauce, and lalapan.

Mixed Satay **205**
A combination of beef satay, chicken satay, and fish satay lilit, served with steamed rice, peanut sauce, and serombotan.

Satay Lilit
Choice of:
- **Chicken** **150**
- **Fish** **155**

Served with steamed rice, peanut sauce, and serombotan vegetables.

Pork Satay **170**
Balinese-style pork skewers served with steamed rice, peanut sauce, and serombotan.

Seafood Satay **185**
A selection of tuna satay lilit, prawn satay, and fish satay, served with steamed rice, peanut sauce, and serombotan.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

KePitu

restaurant

MENU

Burgers and Sandwiches

The Kayon Beef Burger **185**
Classic beef patty on a sesame bun with cheese, tomato, gherkin, onion, and bacon, served with French fries and ketchup.

Chicken Burger *Spicy* **165**
Grilled chicken burger with lettuce, tomato, onion, and cheese, served with French fries and ketchup.

Crispy Chicken Burger **165**
Crispy fried chicken with tomato, onion, and purple cabbage coleslaw, served with curry mayonnaise, French fries, and ketchup.

Fish Burger *Spicy* **170**
Grilled fish on a black sesame bun with melted cheese, onion jam, tomato, lettuce, gherkin, and sambal matah, served with French fries and ketchup.

Chicken Sandwich **155**
Grilled free-range chicken on panini bread with egg, cheese, tomato, lettuce, and onion, served with French fries and ketchup.

Club Sandwich **155**
Grilled free-range chicken on white toast with egg, streaky bacon, Emmental cheese, tomato, lettuce, and onion, served with French fries and ketchup.

Pizza and Pasta

Pizza Margherita **150**
Homemade pizza dough with tomato sauce, mozzarella, basil, and arugula.

Hawaiian Pizza **170**
Homemade pizza dough with tomato sauce, pineapple, ham, mozzarella, and arugula.

Kepitu Pizza **185**
Homemade pizza dough topped with beef, paprika, tomato sauce, mozzarella, basil, and arugula.

Marinara Pizza **185**
Homemade pizza dough topped with prawn, fish, and tuna, with tomato sauce, mozzarella, basil, and arugula.

Chicken Pizza **165**
Homemade pizza dough with chicken, onion, black olives, tomato sauce, cheese, basil, and arugula.

PASTA
Choice of spaghetti, penne, or fettuccine

- **Bolognese** **165**
- **Carbonara** **165**
- **Pomodoro** **155**
- **Aglio Olio with Prawn** **175**
- **Pesto Chicken** **165**

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Authentic Cultural Sanctuary

KePitu

restaurant

MENU

Taste of Indonesian

Bebek Kayon *KePitu Signature* **190**
The Kayon signature crispy duck served with Kalasan vegetables, steamed rice, sambal matah, sambal hijau, and sambal goreng.

Thai Fried Rice *KePitu Signature* **145**
Thai-style fried rice with prawn, fish sauce, spring onion, coriander, tomato, cucumber, and lime.

Nasi Goreng Bali *KePitu Signature* **165**
Balinese-style fried rice served with crispy pork belly, pork sausage, sunny-side-up egg, pork crackers, carrot-cucumber pickles, and chili soy sauce.

Ayam Taliwang *Spicy* **165**
Grilled spicy free-range chicken from Lombok, served with eggplant sambal and steamed rice.

Ikan Bakar Bumbu Bali **210**
Grilled barramundi fillet with Balinese spices, coconut-cucumber salad, sambal matah, and steamed rice.

Nasi Goreng Chicken **165**
Indonesian chicken fried rice with vegetables, chicken satay, sunny-side-up egg, prawn crackers, carrot-cucumber pickles, and chili soy sauce.

Mie Goreng **165**
Indonesian-style fried noodles with crispy chicken, sunny-side-up egg, prawn crackers, carrot-cucumber pickles, and chili soy sauce.

Beef Rendang *Spicy* **225**
Slow-cooked beef in rich rendang spices, and coconut milk, served with potato croquette, vegetables, and steamed rice.

Chicken Curry **165**
Balinese chicken curry with coconut milk, served with vegetables and steamed rice.

Pork Platter *Spicy* **205**
Crispy pork belly, Balinese pork sausage, pork satay, and pork croquette, served with steamed rice, sambal matah, and lawar.

Iga Goreng Sambal Matah *Spicy* **190**
Crispy fried pork ribs served with steamed rice, Kalasan vegetables, sambal matah, and sambal bajak.

Betutu Ayam **165**
Slow-cooked baby chicken with Balinese spices, corn rice, urab, sambal matah, and peanut crackers.

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Authentic Cultural Sanctuary

KePitu

restaurant

MENU

International Taste

Teriyaki Pork Belly **200**
Glazed pork belly with teriyaki sauce, apple and cabbage salad, mashed potato, soy mayo, and mixed vegetables.

Grilled Chili Prawn **225**
Grilled prawns marinated in sweet chili tomato sauce, served with sweet potato wedges, vegetables, and sambal matah.

Surf and Turf **425**
A combination of beef and tiger prawns served with mashed potato, asparagus, creamy sauce, garlic sauce, and wine sauce.

Pan-Fried Barramundi **210**
Pan-fried barramundi with pumpkin purée, cherry tomatoes, asparagus, baby carrots, potato coulis, and pimento ball, served with passion fruit béarnaise sauce.

Prawn Tempura **170**
Crispy prawn tempura served with vegetables, tartar sauce, and French fries.

Salmon Steak **265**
Pan-fried salmon served with asparagus, cherry tomatoes, pimento coulis, herb butter, mustard cream sauce, mashed potato, and herbs.

Taco
Classic taco with tomato salsa, guacamole, cheese, and sour cream:
- **With Fish** **155**
- **With Chicken** **145**

Chicken Quesadillas **175**
Tortilla filled with chicken, chili, mozzarella cheese, and coriander, served with guacamole, tomato salsa, and sour cream.

Pad Thai **175**
Wok-fried flat noodles with chicken, prawn, tofu, egg, mushrooms, bean sprouts, coriander, and vegetables.

Crispy Pork Belly **195**
Crispy pork belly served with mashed potato, sautéed mushrooms, beetroot jam, vegetables, green pea purée, and honey soy reduction.

Teriyaki Salmon Bowl **275**
Pan-fried salmon with teriyaki sauce, served with rice, avocado, sautéed spinach, broccoli, Japanese spicy mayo, cherry tomatoes, and white and black sesame seeds.

Imported Beef Tenderloin *KePitu Signature* **350**
Grilled 200 g beef tenderloin served with mashed potato, roasted cherry tomatoes, baby carrots, asparagus,

Pork Ribs *KePitu Signature* **190**
Grilled pork ribs with barbecue sauce, served with sautéed vegetables and mashed potato.

Aussie Black Angus Striploin **400**
Grilled imported striploin steak served with homemade potato wedges, mixed salad, red wine sauce, and melted cheese.

Black Angus Rib Eye **475**
Grilled imported rib-eye steak served with salsa criolla, mashed potato, sautéed broccoli, and mushroom sauce.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

Asian Beef BBQ **350**
Sliced beef tenderloin with black pepper sauce, served with potato wedges, sautéed cauliflower, spinach, and white and black sesame seeds.

Beef Schnitzel **350**
Breaded beef tenderloin served with homemade potato wedges, black pepper sauce, melted cheese, broccoli, and egg.

Duck Breast Confit **285**
Sous-vide duck breast glazed and served with pumpkin purée, glazed shallots, garlic, vegetables, mashed potato, and purple and orange sauce.

KePitu

restaurant

MENU

Avocado Lovers

Tuna Waffle Avocado **145**
Onion cheese waffle topped with poached egg, fresh tuna, avocado, red onion, and sprouts, served with avocado sorbet and green goddess dip.

Avo Beef Burger **185**
Beef patties in avocado buns with bacon, sunny-side-up egg, fresh greens, and tomato, served with potato wedges, white and black sesame seeds, and avo chili ketchup.

Avo Croissant **145**
Poached egg with Hollandaise sauce on a croissant, topped with black and white sesame seeds, a touch of chili dust, and crispy tempeh.

Avo Pancake **145**
Pancake with strawberry jam, fresh banana, grated dried coconut, strawberry, fresh avocado, and maple syrup. Served with homemade avocado ice cream.

Avo Smoothie Bowl **115**
A blend of fresh avocado, banana, strawberry, and dried coconut, served with honey on the side.

Mushroom Risotto **175**
Creamy mushroom risotto served with grilled chicken, fresh avocado, Parmesan crackers, basil, parsley, and truffle oil.

Poke Bowl **145**
Brown rice with grilled corn, marinated tofu, fresh avocado slices, edamame, quinoa, sesame seeds, miso sauce, chives, and grilled teriyaki chicken.

Nasi Goreng Bowl **165**
Chinese-style fried rice with avocado, crispy pork belly, Balinese pork sausage, homemade banana cracker, and poached egg.

Avo Nasi Campur **195**
White rice served with prawn corn fritter, tempeh, mashed avocado, beef rendang, sautéed vegetables, long beans, and poached egg.

Stuffed Avocado **185**
Baked avocado stuffed with béchamel, minced beef, and cheese, served with lettuce and potato wedges.

BBQ Chicken **165**
Baked sweet potato with guacamole, BBQ chicken, arugula, fresh avocado slices, roasted cherry tomatoes, sesame seeds, crispy tempeh, and sweet chili sauce.

Avo Garden **155**
Avocado stuffed with hummus, sesame seeds, mixed nuts, and garden greens, served with avocado sorbet and an English muffin.

Salmon Bowl **265**
Red rice topped with quinoa, avocado, grilled salmon, sour cream, beetroot, pickled gherkin, and fresh dill.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

KePitu

restaurant

MENU

Sushi Selections

BBQ Pork Sushi **160**
Sautéed pork loin with lettuce, sesame seeds, and crunchy peppers, served with tobiko and Japanese soy sauce.

Salmon Sushi **210**
Salmon sushi with avocado, cucumber, and sesame seeds, served with spicy mayo, tobiko, pickles, and Japanese soy sauce.

Tempura Sushi **205**
Sushi rice with deep-fried prawn tempura, avocado, cucumber, and radish, served with wasabi, pickles, and caramelized soy sauce.

Seafood Topping Sushi **210**
Seafood topping sushi with tuna, prawn and scallop served with salmon roe, pickles and wasabi dressing.

Tuna Sushi Roll **145**
Tuna roll with cucumber and carrot, served with wasabi, pickles, sesame seeds, soy mayo, Japanese soy sauce, and tobiko.

Sushi Sampler **165**
A selection of tuna cone, salmon egg roll, and teriyaki chicken sushi, served with pickles, and wasabi.

Tuna Tartare Sushi **155**
Sushi rice wrapped in nori with tuna tartare, spring onion, tobiko, pickles, and wasabi.

Vegan and Vegetarian Options

Vegetable Fritters *Vegan* **140**
Vegetable fritters served with beetroot hummus, mango chili sauce, red onion pickles, and chili mayo.

Assorted Sushi *Vegan* **135**
Avocado sushi roll and pickled vegetable sushi roll, served with jicama, pickled ginger, wasabi, shredded daikon, and Kikkoman soy sauce.

Soy Chicken Tacos *Vegan* **155**
Soft-shell tacos with crispy soy chicken, jalapeño, black beans, lettuce, cashew cheese, guacamole, and hot sauce.

Tomato Lentil Soup *Vegan* **145**
Lentil and fresh tomato soup served with garlic bread, crispy basil, cashew cheese, and a bread roll.

Beef Rendang Rice Bowl *Vegan* **275**
Steamed rice with vegetables, tempeh, boiled egg, and rempeyek crackers. (Plant-based rendang style)

Vegan Prawn Laksa *Vegan* **185**
Rice noodles with vegetables, tofu, crispy tempeh, egg, and vegan prawn.

Seafood Rice Bowl *Vegan* **195**
Plant-based seafood served with steamed rice, onion, bell pepper, pineapple, and sweet and sour tomato sauce, topped with cashew nuts.

Vegan Lamb Curry *Vegan* **210**
Plant-based lamb curry served with steamed rice and sautéed vegetables.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

Vegan Beef Burger *Vegan* **175**
Sesame buns with tomato, lettuce, plant-based patty, onion jam, and sweet potato wedges, served with coleslaw on the side.

KePitu

restaurant

MENU

Vegan and Vegetarian Options

Wok-Fried Chicken Noodle *Vegan* **185**
Wok-fried noodles with plant-based chicken, English spinach, cherry tomatoes, melinjo, egg, and fried shallots.

Qwei-Tiau *Vegan* **145**
Stir-fried flat rice noodles with scallion, red chili jam, mixed vegetables, and cauliflower tempura.

Kung Pao Chicken *Vegan* **165**
Wok-fried plant-based chicken with onion, garlic, ginger, cashew nuts, sautéed spinach, crispy potato, steamed rice, and dried chili in soy sauce.

Black Pepper Beef *Vegan* **250**
Wok-fried plant-based beef with onion, garlic, ginger, and broccoli in black pepper sauce, served with steamed rice.

Tuna Steak *Vegan* **165**
Pan-fried plant-based tuna steak served with avocado corn salsa, mashed purple potato, and basil pesto sauce.

Beef Steak *Vegan* **250**
Plant-based beef steak served with mashed potato, glazed baby carrots, pumpkin purée, king oyster mushrooms, and black pepper sauce.

Red Curry Eggplant *Vegan* **135**
Grilled eggplant in a rich chili–galangal coconut cream sauce with spinach, tofu, yellow rice, and crispy potato.

BBQ Pork Ribs *Vegan* **195**
Plant-based pork ribs glazed with BBQ sauce, served with grilled corn, mashed potato, and vegetable coleslaw.

Thai Green Vegetable Curry *Vegan* **130**
Broccoli, tofu, baby green beans, Thai eggplant, cauliflower, and sprouts in green curry sauce, served with red rice.

Crispy Calamari *Vegan* **165**
Deep-fried plant-based calamari served with vegetable coleslaw, lettuce, mint, and spicy vegan mayo.

Seafood Curry *Vegan* **195**
Plant-based prawn, squid, and tuna in green curry broth with Thai eggplant, Thai basil, and steamed rice.

Watermelon Feta Salad *Vegan* **110**
Fresh watermelon cubes with olives, beetroot, mixed greens, feta cheese, mint, lime, jicama, and olive oil.

Raw Zucchini Pasta
Choice of:
- **Alfredo sauce** **110**
- **Tomato sauce** **105**
- **Pesto sauce** **110**

All pasta is served with cashew Parmesan and nut-seed vegan bread.

Fresh Spring Rolls *Vegan* **95**
Shredded vegetables wrapped in rice paper, served with creamy vegan green goddess sauce.

Hummus and Bread *Vegan* **135**
A selection of carrot, avocado, and beetroot hummus, served with herbed chickpeas, falafel, pita bread, and nut-seed vegan bread.

Vegan Open Sandwich *Vegan* **130**
Falafel on sourdough toast with mashed avocado, fresh cucumber, red onion, beetroot, and iceberg lettuce, served with a small salad, corn chips, hummus, and basil pesto.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

Vegan Burger *Vegan* **125**
Vegan onion buns with vegetable patties, tomato, purple cabbage coleslaw, and onion jam, served with a small salad, garlic herb potatoes, and spicy mayo.

Jackfruit Quesadillas *Vegan* **110**
Jackfruit with lettuce, cheese, cilantro, and brown beans, served with guacamole, salsa, and corn chips.

KePitu

restaurant

MENU

Vegan and Vegetarian Options

Teriyaki Tempe Burger *Vegan* **110**
Grilled tempeh with teriyaki sauce, glazed onion, tomato, lettuce, and onion rings, served with sweet potato wedges, tomato ketchup, and cashew cheese.

Nachos Salad *Vegan* **120**
Crispy corn chips with tomato salsa, guacamole, purple cabbage, watercress, cucumber, cashew Parmesan, and cheese, served with spicy mayo sauce.

Vegetarian Poke Bowl *Vegan* **125**
Quinoa with tomato salsa, sautéed broccoli, spinach, avocado, and poached egg, served with Hollandaise sauce and nut-seed vegan bread.

Vegan Sushi Buddha Bowl *Vegan* **120**
Sushi rice with edamame, avocado, pickled ginger, carrot, cucumber, glazed tofu, and peanut sauce.

Strawberry Smoothie Bowl *Vegan* **105**
Frozen banana and strawberry topped with granola, coconut chia, and fresh strawberries.

Jungle Smoothie Bowl *Vegan* **105**
Pineapple smoothie bowl topped with granola, pineapple, banana, coconut, and chia seeds.

Green Smoothie Bowl *Vegan* **105**
Spinach, mango, and ginger smoothie topped with granola, mango, banana, coconut, and chia seeds.

Dragon Smoothie Bowl *Vegan* **105**
Frozen banana and dragon fruit topped with granola, coconut chia, and fresh strawberries.

It's a Wrap *Vegan* **110**
Tortilla wrap with carrot, tofu, cucumber, lettuce, and feta cheese, served with spicy mayo, tomato salsa, guacamole, hummus, and corn chips.

Californian Cobb Salad *Vegan* **125**
Romaine lettuce with sun-dried tomatoes, boiled egg, almonds, avocado, feta cheese, red onion, nut-seed vegan bread, and mayo dressing.

Korean Menu

Bibimbap (Korean Rice Bowl) **155**
A colorful mix of vegetables served with steamed rice, kimchi, BBQ beef, a sunny-side-up egg, and gochujang sauce.

Banchan Breakfast **145**
A selection of Korean side dishes including kimchi, steamed rice, sautéed eggplant, zucchini, tofu, cucumber kimchi, bean sprouts, and egg.

Bacon Kimchi Fried Rice **145**
Kimchi fried rice served with a fried egg, spicy grilled chicken, and bacon.

Pork Bulgogi **140**
Korean-style spicy stir-fried pork with gochujang sauce, onion, sesame seeds, and green onion, served with fresh lettuce, steamed rice, and kimchi.

Crispy Korean Chicken **135**
Korean-style crispy fried chicken served with steamed rice, kimchi, and cucumber.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

Kimchi Jjigae **140**
Traditional kimchi stew with pork, tofu, and green onion, served with steamed rice.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

KePitu

restaurant

MENU

Indian

Paratha Wrap **135**
Paratha wrap with lettuce, tomato, chickpeas, onion, and coriander, served with mint and peanut chutney.

Chole with Paratha Bread **145**
Chickpea curry served with mixed Indian salad, mint chutney, jeera rice, paratha bread, coriander, and sliced onion.

Vegetable Samosa **110**
Crispy deep-fried samosas served with mango chutney, mint chutney, cucumber raita, and coriander.

Lentil Curry **145**
Indian-spiced lentils with tomato, cumin seeds, onion, and coconut milk, finished with coriander, served with paratha bread, mint, and peanut chutney.

Chicken Curry **150**
Indian-style chicken curry served with Indian salad, jeera rice, and paratha bread.

Indian Platter **155**
A selection of jeera rice, paratha bread, chole, lentil curry, mint and peanut chutney, and Indian salad.

Tandoori Chicken **150**
Marinated chicken with yogurt, chili, garlic, ginger, and masala, served with fresh salad, paratha bread, and jeera rice.

Papadums **100**
Crispy Indian crackers served with mint raita, Indian salad, and red onion chutney.

Spiced Aubergine and Chickpeas **145**
Slow-cooked aubergine and chickpeas, served with paratha bread, green chili, and fresh onion.

Vegan Cinnamon Pancake **120**
Served with poached apple, and snake fruit in sugar syrup, strawberries, and maple syrup.

Cottage Cheese Butter Masala **195**
Served with mushroom masala, butter roti, and paratha bread.

Hakka Noodles **165**
Served with baby corn chili, and cottage cheese chili (dry).

Cheese Skewer **175**
Capsicum, onion, tomato, pineapple, and button mushrooms, served with paratha bread, spiced aubergine, and mint yogurt.

Vegetables Curry **135**
Indian-style vegetable curry served with Indian salad, jeera rice, and paratha bread.

Vegan · KePitu Signature · Spicy

Prices are in thousand IDR and subject to 21% government tax and service

Authentic Cultural Sanctuary

KePitu

restaurant

MENU

Dessert

Chocolate Fondant *KePitu Signature* **145**
Warm chocolate fondant served with dragon fruit sauce, fresh strawberries, ice cream, tuile, and orange segments.

Chocolate and Vanilla Panna Cotta *KePitu Signature* **140**
Silky chocolate and vanilla panna cotta served with fresh berry sauce and whipped cream.

Dessert Sampler *KePitu Signature* **245**
A selection of five assorted sweets, served with chocolate sauce, strawberry sauce, tuile, and ice cream for two.

Apple Tart *KePitu Signature* **145**
Warm apple tart served with ice cream, banana–apple compote, fresh fruit, and tuile.

Mango Sticky Rice *KePitu Signature* **145**
Sticky rice with mango rose, coconut cream, mango sorbet, sliced strawberries, and mint.

Chocolate Cake **140**
Rich chocolate cake served with berry sauce, and whipped cream.

Banana Split **130**
Fresh banana topped with three kinds of ice cream, chocolate sauce, and fruits.

Pandan Panna Cotta **145**
Creamy pandan-infused panna cotta served with vanilla ice cream, strawberry sauce, fresh strawberries, grilled pineapple, orange marmalade, and tuile.

Apple Pie **145**
Classic apple pie served with banana–apple compote, ice cream, tuile, and fresh strawberries.

Pavlova **135**
Crisp meringue with vanilla custard, strawberries, orange wedges, macaron, ice cream, and strawberry sauce.

Dadar Gulung **145**
Balinese crêpes filled with grated coconut, and palm sugar, served with ice cream, caramelized banana, and fresh fruit.

Cheese Cake **145**
The Kayon-style cheese cake served with strawberry sauce, macaron, fresh fruit, tuile, and ice cream.

Tiramisu **140**
Classic tiramisu served with chocolate sauce, vanilla sauce, macaron, fresh fruit, and ice cream.

Lemon Tart **135**
Zesty lemon tart served with strawberry sauce, mixed fruits, macaron, and ice cream.

Éclairs **135**
Cream-filled éclairs served with ice cream, chocolate sauce, fresh fruit, chocolate crumble, and granola.

Vegan · KePitu Signature · Spicy

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Authentic Cultural Sanctuary