



KAPPA SENSES
BALI . UBUD

EPICUREAN NESTS

Food and Beverage Offerings

**VALID FROM
1 NOVEMBER 2025 - 31 OCTOBER 2026**



Banjar Tanggayuda, Jalan Taman Sari, Kedewatan, Ubud, Gianyar, Bali 80571, Indonesia

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KAPPA SENSES
BALI · UBUD

FOOD AND BEVERAGE PACKAGE

Romantic Dinner	Prices IDR	Prices Notes	Minimum Requirement	Venue
Western Romantic Dinner 4 Courses	2,500,000 ⁺⁺	Per couple, décor included	1 couple	In Villa Dining or Kelapa or Kokokan or Permaculture
Western Romantic Dinner 5 Courses	3,000,000 ⁺⁺	Per couple, décor included	1 couple	In Villa Dining or Kelapa or Kokokan or Permaculture
Asian Romantic Dinner 4 Courses	2,000,000 ⁺⁺	Per couple, décor included	1 couple	In Villa Dining or Kelapa or Kokokan or Permaculture

Prices are in Indonesian Rupiah and subject to 21% government tax and service charge

WESTERN ROMANTIC DINNER 4 COURSES

IDR 2,500,000⁺⁺ per couple

1 Cocktail of Your Choice

Amuse-Bouche

Salmon tartare, cream cheese, capers on a tartlet, charcoal tuile

Permaculture Temptation

Combination of available greens from our permaculture, green peas and pumpkin mousse, marinated zucchini beetroot, and micro herbs

Beef Fillet

Pan-roasted beef fillet, asparagus, green pea purée, potato bacon pie, red wine reduction, beef jus

Cheese Mousse

Espresso and cheese mousse on its craquelin, salted caramel, and mixed nuts

Coffee or Tea

WESTERN ROMANTIC DINNER 5 COURSES

IDR 3,000,000⁺⁺ per couple

Glass of Sparkling Wine

Wine Duck Confit Terrine

Pineapple salsa, crisp tarragon

Gindara Carpaccio

Served with lemon dressing, pickled fennel, and wakame tuile

Green Zucchini Soup

Creamy green zucchini soup, seared scallop, zucchini tempura, stuffed morel, spicy oil

Lamb Cutlet

Herb-coated orange-glazed lamb cutlet, baby carrot, rosemary crumble, creamy wild rucola, rosemary five-spice jus

Blackcurrant Stuffed

Chocolate Dome

Choco truffle, chocolate crumble, blackcurrant sherbet

Coffee or Tea

ASIAN ROMANTIC DINNER 4 COURSES

IDR 2,000,000⁺⁺ per couple

1 Cocktail of Your Choice

Vegetable Popiah

Malaysian savory crepes roll stuffed with vegetables

Lime Soy Prawn

Pan seared prawn, organic leaf, lime butter sauce

Indonesian Introduction of Babi Guling

Slow cooked pork belly stuffed with mixed spices containing lemongrass, galangal, chili, coriander, garlic and shrimp paste
Or

Balinese Assorted Satay

Balinese spices marinated skewer of chicken, beef, fish and prawn served with peanut sauce, rice crackers and "Sambal Matah" a favorite Balinese salsa which consist of shallot, lemongrass, red chili, kafir lime, shrimp paste and virgin coconut oil, served with steamed Rice and crackers

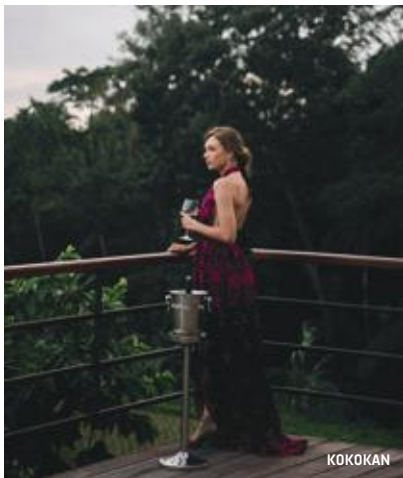
Brown Sugar Panna Cotta

Coconut waffle, fermented black rice, pandan micro sponge, and strawberry mint sherbet

Coffee or Tea

Prices are in Indonesian Rupiah and subject to 21% government tax and service charge





Group Menu	Prices IDR	Prices Notes	Minimum Requirement (person)	Maximum Requirement (person)	Venue
Asian Tour Specialties 3 Courses	450,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Asian Tour Specialties 4 Courses	550,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Asian Tour Specialties 5 Courses	850,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Taste of West 3 Courses	700,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Taste of West 4 Courses	900,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Family Style Taste of West	800,000 ⁺⁺	per person	6	40	Kokokan or Kelapa
Family Style Taste of Majapahit	700,000 ⁺⁺	per person	6	40	Kokokan or Kelapa

Remarks:

Kokokan is open daily for dinner. For any group menu reserved for lunch at Kokokan, a minimum of 10 guests is required.

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ASIAN TOUR SPECIALTIES 3 COURSES

IDR 450,000** per person

Indonesian Modern Served Gado-Gado

Crunchy vegetables from our permaculture, as green beans, cabbage, bean sprouts served with oven-roasted baby potatoes, spicy peanuts sauce

Ikan Bakar

The Balinese way of grilled fish fillet, accompanied by 'Sambal Matah', one of the Balinese favorite sambals. Made of fresh shallot, lemongrass, red chili, shrimp paste, tossed with virgin coconut oil and a touch of squeezed kafir lime or its leave, Served with assorted vegetables in "base genep" and steam rice

Es Cendol

Iced sweet dessert that contains droplets of green rice flour, jelly coconut milk and palm sugar syrup

ASIAN TOUR SPECIALTIES 4 COURSES

IDR 550,000** per person

Indonesian Modern Served Gado-Gado

Crunchy vegetables from our permaculture, as green beans, cabbage, bean sprouts served with oven-roasted baby potatoes and spicy peanuts sauce

Lime Soy Prawn

Pan seared prawn, organic leaf lime butter sauce

Ikan Bakar

The Balinese way of grilled fish fillet, accompanied by 'Sambal Matah', one of the Balinese favorite sambals. Made of fresh shallot, lemongrass, red chili, shrimp paste, tossed with virgin coconut oil and a touch of squeezed kafir lime or its leave, Served with assorted vegetables in "base genep" and steam rice

Es Cendol

Iced sweet dessert that contains droplets of green rice flour, jelly coconut milk and palm sugar syrup

ASIAN TOUR SPECIALTIES 5 COURSES

IDR 850,000** per person

Indonesian Modern Served Gado-Gado

Crunchy vegetables from our permaculture, as green beans, cabbage, bean sprouts served with oven-roasted baby potatoes and spicy peanuts sauce

Lime Soy Prawn

Pan seared prawn, organic leaf, lime butter sauce

Balinese Assorted Satay

Balinese spices marinated skewer of chicken, beef, fish and prawn served with peanut sauce, rice crackers and "Sambal Matah" a favorite Balinese salsa which consist of shallot, lemongrass, red chili, kafir lime, shrimp paste and virgin coconut oil

Indonesian Beef Rendang

Traditional Indonesian dish from Padang, rendang includes slow and long cooked process to get the tenderness and richness of the beef

Es Cendol

Iced sweet dessert that contains droplets of green rice flour, jelly coconut milk and palm sugar

TASTE OF WEST 3 COURSES

IDR 700,000++ per person

Gindara Ceviche

Thin slices gindara fish in lemon dressing, served on oyster shell, freezing smoked

Salmon Two Ways

Salmon roulade sous vide, crustacean lemon and truffle infused sauce, seared salmon escalope on spinach potato puree, beurre Blanc

Blackcurrant Stuffed Chocolate Dome

Choco truffle, chocolate crumble, blackcurrant sherbet

TASTE OF WEST 4 COURSES

IDR 900,000++ per person

Wine Duck Confit Terrine

Pineapple salsa, crisp tarragon

Gindara Carpaccio

Served with lemon dressing, pickled fennel, and wakame tuile

Beef Fillet

Pan seared beef fillet, asparagus, green pea purée, potato bacon pie, red wine reduction, beef jus

Yuzu Pudding

On its kaffir lime crumble, ginger raspberry compote, and lime meringue shavings

FAMILY STYLE TASTE OF WEST

IDR 800,000++ per person

APPETIZERS

Roasted Butternut

Squash salad beetroot, arugula, goat cheese, balsamic vinaigrette

Mediterranean Salad

Grilled zucchini, capsicum, eggplant, tomato – ratatouille dressing, feta cheese, grilled almond, toasted focaccia

Grilled Zucchini Rollups

Stuffed with lemon-basil ricotta, slow-roasted tomatoes, fresh basil, and pine nuts

MAIN COURSES

Tuna Steak Mi-Cuit Biscayne

Tuna steak, tomato with capsicum, onion, capers sauce, light chili

Chicken Portofino Style

Portofino style chicken breast infused with lemon, garlic, herbs, charred tomatoes, onions paired with orzo that perfectly al dente

Beef Flank Skewer

Teriyaki marinated beef flank, capsicum, onion, tomato

DESSERT

Crème Brûlée

Caramelized, tuile, sponge, meringue

Thin Malang Apple Tart

Fine sliced apple from Malang in a thin pastry dough, sugar and cinnamon vanilla gelato

Paris Brest

Peanut butter, caramel sea salt, almond

FAMILY STYLE TASTE OF MAJAPAHIT

IDR 700,000++ per person

APPETIZERS

Karedok

Fresh cut Indonesian vegetable long beans, cabbage, beans sprout local kemangi served with our peanut sauce

Kerabu Mangga

Slice young mango, shallot, carrot with spicy tamarind dressing

Salad Terong Cincang Ayam

Steamed eggplant served with minced chicken, spring onion, red chili and ginger sesame sauce

MAIN COURSES

Indonesian Beef Rendang

Traditional Indonesian dish from Padang, rendang includes slow and long cooked process to get the tenderness and richness of the beef

Chicken Curry

Grilled and slow cooked chicken thigh with curry paste, coconut milk and coriander

Barramundi with Soy – Ginger Sauce

Steamed barramundi fish with soy ginger broth and julienne ginger, leek

Lawar Kacang Panjang

Panjang blanched long beans served with fried shallot, garlic, chili and grated coconut

Steam Rice

DESSERT

Lapis Legit

Chocolate tuile, burned banana, palm sugar curd

Kuih Semprong

Jack fruits, vanilla flexi ganache

Bika Ambon

Soft caramel, raspberry coulis



A delightful assortment of delectable sweets and savories meticulously handcrafted to elevate your leisurely afternoon.

Available Daily | 24 Hours Advance Reservation is Required

Prices IDR	Prices Notes	Minimum Requirement (person)	Maximum Requirement (person)	Venue
250,000**	per person	2	30	Kelapa Restaurant or Bale Gourment
250,000**	per person	2	30	Kokokan

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AFTERNOON TEA

IDR 250,000⁺⁺ per person

SWEET

Cheese puff

Bedugul strawberry tart

Opera cake

Lapis legit

SAVORY

Salmon focaccia, cured salmon, dill and mascarpone

Grilled zucchini roll-ups filled with fragrant lemon basil

Ricotta cheese, white sandwich, mimosa, and herbs

PLEASE SELECT EITHER TEA OR COFFEE

TEA (HOT OR COLD)

Black Tea

English breakfast, earl grey or darjeeling tea

Green Tea

Green tea natural, jasmine green tea,

Moroccan mint tea or Sencha green tea

Fresh Fruit Tea

Lemon or Lime tea

Herbal Tea

Chamomile, Peppermint or Fresh ginger tea

Flavoured Tea

Lychee, Peach or Strawberry tea

COFFEE (HOT OR COLD)

Long black

Cappuccino

Cafe latte

Double espresso

Single espresso

Macchiato

Americano



Kepuh Buffet Menu	Prices IDR	Prices Notes	Minimum Requirement (person)	Maximum Requirement (person)	Venue
Western Tour Specialties	650,000**	per person	30	84	Kepuh
Buffet Kepuh Restaurant					
Asian Tour Specialties	600,000**	per person	30	84	Kepuh
Buffet Kepuh Restaurant					

Prices are in Indonesian Rupiah and subject to 21% government tax and service charge

WESTERN TOUR SPECIALTIES

BUFFET KEPUH RESTAURANT

IDR 650,000++ per person

ENTRÉE / STARTER

Salad Bar

Romaine baby / Freese / Shredded carrot / Cucumber / Beetroot / Sliced tomato / Red cabbage /
Onion / Bocconcini / Roasted slices of beef / Roasted slices of chicken / Smoked slice of duck /
French dressing / Balsamic dressing / Tartar sauce/ Mayonnaise / Orange dressing

APPETIZERS

Roasted Butternut

Squash salad beetroot, arugula, goat cheese,
balsamic vinaigrette

Mediterranean Salad

Grilled zucchini, capsicum, eggplant, tomato –
ratatouille dressing, feta cheese, grilled almond,
toasted focaccia

Grilled Zucchini Rollups

Stuffed with lemon-basil ricotta, slow-roasted
tomatoes, fresh basil, and pine nuts

MAIN COURSES

Pan seared fish with lemon butter sauce
Lime soy prawn, organic leaf, lime butter sauce
Sweet and sour roasted duck in local orange sauce
Chicken portofino
Roasted beef tenderloin with mushrooms sauce
Beef in black pepper oyster sauce

VEGETABLES

Sauteed broccoli mimosa
Caramelized carrot in orange sauce
Steam baby kailan
Gratinated chayote
Grilled eggplant in fresh herb olive oils
Nasi putih

SWEETS

Bedugul strawberry tartlet
Lemon cheese cake
Chocolate layer log cake
Tiramisu on glass
Hazelnut paris breast

FRUITS

Water melon
Honeydew
Pineapple
Papaya
Local fruits to discover

ASIAN TOUR SPECIALTIES BUFFET KEPUH RESTAURANT

IDR 600,000++ per person

ENTRÉE / STARTER

Salad Bar

Romaine baby / Freese / Shredded carrot / Cucumber / Beetroot / Sliced tomato / Red cabbage /
Onion / Roasted slice of beef / Roasted slice of chicken / Smoked slice of duck / French dressing /
Balsamic dressing / Tartar sauce / Mayonnaise / Orange dressing

APPETIZERS

Indonesian Modern Served Gado-Gado

Crunchy vegetables from our permaculture, as green beans, cabbage, bean sprouts, baby potatoes, peanuts sauce

Kerabu Mangga

Slice young mango, shallot, carrot with spicy tamarind dressing

Salad Terong Cincang Ayam

Steamed eggplant served with minced chicken, spring onion red chili, and ginger sesame sauce

MAIN COURSES

Ikan bakar sambal mentah
Bebek sambal ijo
Japanese-style chicken wings
Ayam bakar taliwang
Beef rendang Sumatra
Lamb curry

VEGETABLES

Miso eggplant
Potato gratin
Cap cay
Sauteed sugar snap peas with hoisin sauce
Spicy kung pao cauliflower
Nasi goreng seafood

SWEETS

Japanese cheesecake
Sweet sticky mango rice
Hazelnut flourless chocolate cake
Dadar gulung
Pandan layer log cake

FRUITS

Water melon
Honeydew
Pineapple
Papaya
Local fruits to discover



Permaculture Intimate Dining	Prices IDR	Prices Notes	Minimum / Maximum Requirement (person)	Venue
Asian BBQ	1,000,000 ⁺⁺	per person	10*	Permaculture
Western BBQ	1,100,000 ⁺⁺	per person	10*	Permaculture

***DECORATION SURCHARGE STARTS FROM IDR 5,000,000⁺⁺**

ASIAN BBQ

ENTRÉE

Permaculture assorted green salad /
Lemon dressing / Caesar dressing /
Thai beef salad / Gegecok timun and seafood

VEGETABLE AND STARCH MAIN COURSE

Steamed bok choy with mushrooms and oyster sauce
Urap sayur
Vegetable satay
Chicken and coriander butter rice
Grilled sweet potato
Sweet corn

ON FIRE PIT GRILL

Chicken sate lilit Balinese style
Grilled pork belly grilled
Sambal udang - chili spiced prawn
Beef skewer teriyaki sauce
Pepes ikan - Indonesian style
Seafood satay

SAUCE AND CONDIMENTS

Teriyaki sauce
Sweet thai chili sauce
Chili soy
Tomato sambal
Peanut sauce
Sambal matah
Sambal dabu dabu

DESSERT

SOUTH EAST ASIAN

SWEET ASSIETTE

Orange caramelized banana crepes /
Mango sticky rice / Es campur gâteau,
Kintamani orange chocolate tart

WESTERN BBQ

ENTRÉE

Permaculture assorted green salad /
Lemon dressing / French dressing
Caesar salad / Roasted butternut squash salad

VEGETABLE AND STARCH MAIN COURSE

Broccoli mimosa and bechamel herb
Mushroom vegetable brochette
Grilled sweet paprika
Butter corn
Grilled baked potato
Herb orzo

ON FIRE PIT GRILL

Thyme marinated grilled rib eye
BBQ pork rib cajun marinated
Grilled chicken rosemary mustard
Grilled lamb chop lemon garlic and fine herb marinated
Grilled prawn
Seafood skewer

SAUCE AND CONDIMENTS

Shallot jus, maitre d'hotel
Lemon butter sauce
Barbeque sauce
Tomato salsa
Black pepper cream sauce
Five spices jus

DESSERT

Assorted slice fruit
Meringue lemon curd / Strawberry tartle /
Raspberry chocolate creamux / Apple jalousie



BEVERAGE AND BAR SHOTS

Beverage	Prices IDR	Prices Notes	Minimum Requirement (person)
Package I per hour	175,000**	per person	6
Package II per hour	275,000**	per person	6
Package III per hour	800,000**	per person	6

Cocktail / Alcoholic Package	Prices IDR	Prices Notes	Minimum Requirement (person)
1 Hour	675,000**	per person	6
2 Hours	1,150,000**	per person	6
3 Hours	1,350,000**	per person	6

Mocktail / Non-alcoholic Package	Prices IDR	Prices Notes	Minimum Requirement (person)
1 Hour	260,000**	per person	6
2 Hours	450,000**	per person	6
3 Hours	650,000**	per person	6

Buffet Beverage	Prices IDR	Prices Notes	Minimum Requirement (person)
2 Hours	250,000**	per person	25

Local Wine Package	Prices IDR	Prices Notes	Minimum Requirement (person)
1 Hour	675,000**	per person	6
2 Hours	1,200,000**	per person	6
3 Hours	2,000,000**	per person	6

Imported Wine Package	Prices IDR	Prices Notes	Minimum Requirement (person)
1 Hour	1,000,000**	per person	6
2 Hours	1,600,000**	per person	6
3 Hours	2,250,000**	per person	6

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BEVERAGE
PACKAGE I
PER HOUR

IDR 175,000⁺⁺ per person

Aqua Reflection
Soft Drink or Fresh Juice

COCKTAIL /
ALCOHOLIC
PACKAGE 1 HOUR

IDR 675,000⁺⁺ per person

3 Selection of Cocktails
Bintang Beer
Spirits
(Vodka, Gin, Rum, Whiskey, Tequila)

MOCKTAIL /
NON-ALCOHOLIC
PACKAGE 1 HOUR

IDR 260,000⁺⁺ per person

3 Selection of Mocktails
Selection of Juices
Soft Drink
(Sprite, Coke Zero, Coca Cola)

BUFFET
BEVERAGE 2 HOURS

IDR 250,000⁺⁺ per person

Infused Water
Selection of Juices
Coffee and Tea

BEVERAGE
PACKAGE II
PER HOUR

IDR 275,000⁺⁺ per person

Aqua Reflection
Soft Drink or Fresh Juice
Small Bottle of Local Beer

COCKTAIL /
ALCOHOLIC
PACKAGE 2 HOURS

IDR 1,150,000⁺⁺ per person

3 Selection of Cocktails
Bintang Beer
Spirits
(Vodka, Gin, Rum, Whiskey, Tequila)

MOCKTAIL /
NON-ALCOHOLIC
PACKAGE 2 HOURS

IDR 450,000⁺⁺ per person

3 Selection of Mocktails
Selection of Juices
Soft Drink
(Sprite, Coke Zero, Coca Cola)

WINE PACKAGE
LOCAL WINES
BY GLASS
(RED AND WHITE)

1 hour IDR 675,000⁺⁺ per person
2 hours IDR 1,200,000⁺⁺ per person
3 hours IDR 2,000,000⁺⁺ per person

BEVERAGE
PACKAGE III
PER HOUR

IDR 800,000⁺⁺ per person

Aqua Reflection
Soft Drink or Fresh Juice
Small Bottle of Local Beer
Red / White Wine by Glass

COCKTAIL /
ALCOHOLIC
PACKAGE 3 HOURS

IDR 1,350,000⁺⁺ per person

3 Selection of Cocktails
Bintang Beer
Spirits
(Vodka, Gin, Rum, Whiskey, Tequila)

MOCKTAIL /
NON-ALCOHOLIC
PACKAGE 3 HOURS

IDR 650,000⁺⁺ per person

3 Selection of Mocktails
Selection of Juices
Soft Drink
(Sprite, Coke Zero, Coca Cola)

WINE PACKAGE
IMPORTED WINES
BY GLASS
(RED AND WHITE)

1 hour IDR 1,000,000⁺⁺ per person
2 hours IDR 1,600,000⁺⁺ per person
3 hours IDR 2,250,000⁺⁺ per person



KOKOKAN



LIANAS



KELAPA



BALE GOURMET



KEPUH