

GHOST



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Just a stone's throw away from Berawa Beach, where surfers chase waves on the South Coast of Bali, lies Ghost Kitchen & Record Bar. A space built from pure passion and creativity, a melting pot for like-minded people to mingle with local personalities,

Ghost Kitchen is a produce-driven modern space that combines a restaurant, two top-notch bars, and a custom-made vinyl-focused DJ Booth. The 'trinity,' as one may call it, creates a new dining experience in Canggu.

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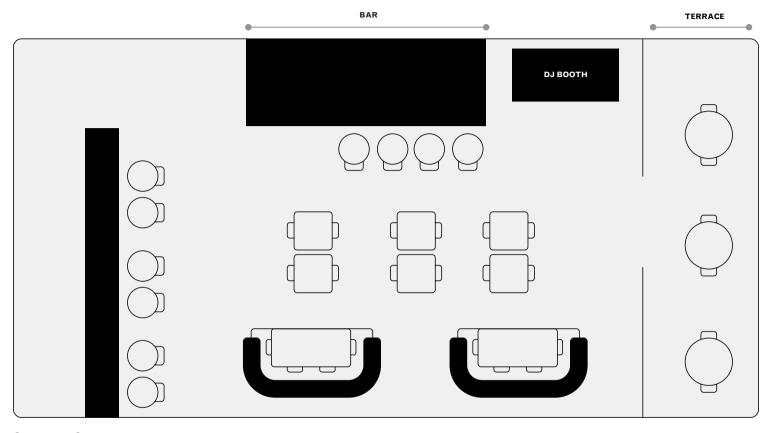


SPACE OVERVIEW



Welcome to our two-story dining oasis! Downstairs, our ground floor buzzes with the rhythm of vintage vinyl, boasting a vibrant bar and perfect spot for a sit-down dinner. Upstairs, find a spacious retreat with communal long tables, a cozy lounge area, and a balcony offering serene views.

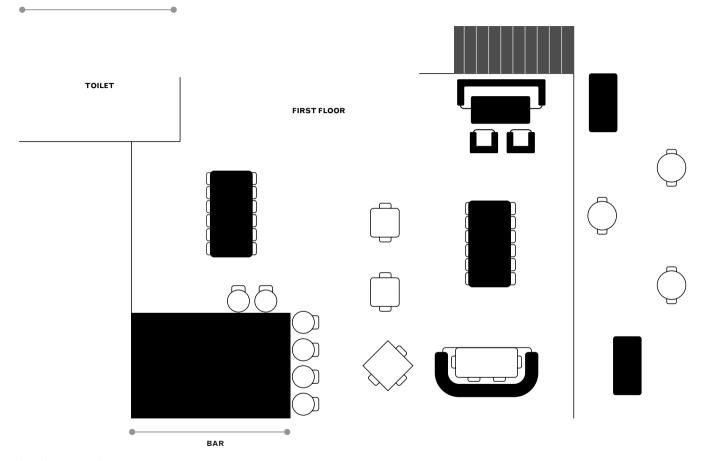
Natural light floods through broad windows by day, creating an inviting atmosphere. As the sun sets, warm lighting transforms the space into a vibrant haven. Each floor creating a different space makes it perfect to hold events of all kinds!



KITCHEN COUNTER

Seating capacity: 26 sit down

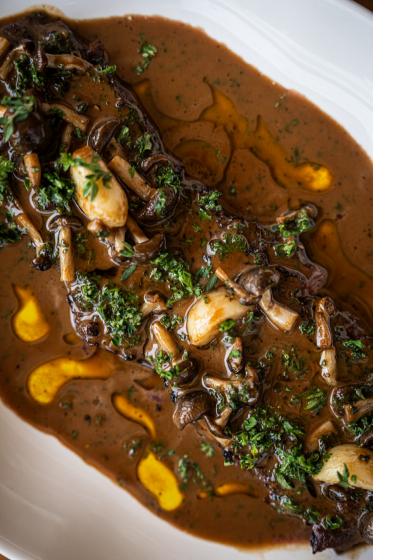




Seating capacity: 32 sit down

FLOOR PLAN FIRST FLOOR





LUNCH CHEF'S SELECTION MENU

Baro ancient grain sourdough, salted butter

Marinated olives

'Bread & butter' cucumber pickles

Raw tuna, smoked pepper rouille, tomato salsa

Half bird, salsa verde, asparagus, chicken jus

or

250g Grain fed skirt steak, sauce Diane, shimeji

Mango granita, whipped panna cotta, vanilla gelato

White chocolate fudge



CHEF'S SELECTION MENU

Marinated olives Baro ancient grain sourdough, salted butter Raw Farm red radish, pistachio crème

L'escala anchovy, pumpernickel, onion butter, chives Smoked salmon, sourdough waffle, crème fraiche, salmon roe

Scallop crudo, palm heart, buttermilk, elderflower Wagyu beef rump tartare, Worcestershire, potato scallop

Half bird, salsa verde, asparagus, chicken jus Heirloom tomato, tahini, dill Leaf salad, house dressing Shoestring fries, aioli

Mango granita, whipped panna cotta, vanilla gelato White chocolate fudge, pistachio

CANAPÉ A

Marinated olives

Baro ancient grain sourdough, salted butter Comté croquette, smoked pepper rouille Baby radish, pistachio crème, tarragon Smoked salmon, sourdough waffle, dill Octopus skewer, 'ndjua, leek relish Chicken leg skewer, vadouvan, curry leaf aioli

CANAPÉ B

Marinated olives

'Bread & butter' cucumber pickles
Papuan prawn tart, sambal, macadamia
Wagyu beef rump tartare, potato scallop
L'escala anchovy, pumpernickel, onion butter
Seaweed choux, salted cod, pickled onion
Scallop skewer, salsa verde, chives
The Ghost "Royal" cheeseburger

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STANDARD

Draft beers House wine selection Soft drinks

PREMIUM

Draft beers
Premium wine selection
Soft drinks
2 cocktails of choice

