



A SIGNATURE STEAK NIGHT

at Upper Deck Restaurant

Set against the breathtaking backdrop of Ubud's lush valley, Steak in You invites you to indulge in a refined evening where premium flavours, live music, and intimate ambience come together in perfect harmony.

Hosted at Upper Deck Restaurant, this exclusive monthly event is designed for those who appreciate exceptional steak, romantic surroundings, and unforgettable moments.



28 FEBRUARY 2026 | 06 PM ONWARDS

STEAK IN YOU

As the sun slowly sets over the lush valley of Ubud, the evening begins with the gentle rhythm of live acoustic melodies and the irresistible aroma of perfectly grilled steak.

Steak in You is more than a dinner — it is a celebration of flavour, atmosphere, and connection. Set at the iconic Upper Deck Restaurant at Chapung Sebali, this exclusive monthly experience invites guests to indulge in premium cuts prepared with culinary precision, surrounded by nature's serenity and warm candlelit ambience.

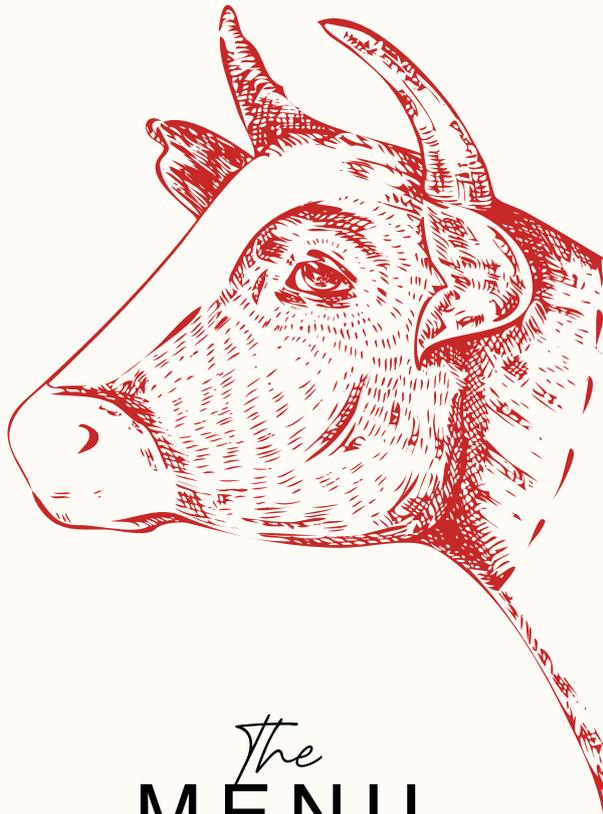
Join us for a night where exceptional cuisine meets soulful surroundings, and discover why Steak in You has become one of Ubud's most memorable dining experiences.

Start from _____

IDR 850,000 / persons, premium steak cuts available

*rates are subject to 21% tax and service charge





The
MENU

INDIVIDUAL CUTS – FOR THE STEAK CONNOISSEUR

Rib Eye MB 7 | 200 g 850

Generously marbled and deeply succulent, aromatically finished with garlic and rosemary, wood-fire grilled to achieve an elegant smoky depth
Chef's Signature

Wagyu Tenderloin 995
MB 9 | 250 g

Naturally lean with a silky, buttery mouthfeel, gently cooked over a wood fire to preserve its intrinsic tenderness

Wagyu Striploin 950
MB 7 | 250 g

A precise balance of richness and texture, wood-fire grilled to accentuate its bold, beef-forward character

SIGNATURE CUT

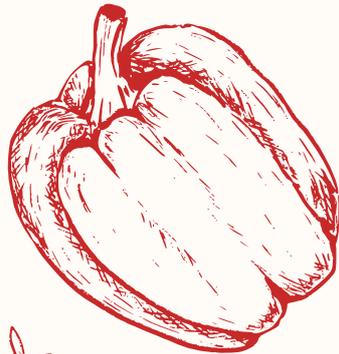
Wagyu Beef Flank 885
MB 9+ | 250 g

Lightly marinated to enhance natural umami, open-flame grilled, rested and thinly sliced, recommended medium-rare

FOR SHARING

OP Ribs | 1 kg 1650

Patiently braised until yielding and tender, finished over a charcoal grill for a refined, caramelized crust



ACCOMPANIMENTS

Please select your preferred sides and sauces

Carbohydrates

- Smashed potatoes with velvety hummus
- Potato terrine, delicately layered with aged Parmesan
- Hand-cut French fries with black garlic aioli

Garden Sides

- Seasonal garden greens with lemon dressing
- Char-grilled broccolini with peanut curry

Sauces

- Black pepper jus
- Classic Béarnaise
- House BBQ Sauce
- Fresh Chimichurry





RESERVATION

For more inquiries and reservations please contact our team
at upper.deck@chapung.com or [WhatsApp +62 811-3942-429](https://www.whatsapp.com/business/profile/628113942429)

Chapung Sejali
Jl. Raya Sejali, Ubud, Bali – Indonesia | +62 (361) 8989102
www.chapung.com