DINNER



STARTERS

MAINS

GADO - GADO	95	ASAM PEDAS IKAN KAKAP	275
Boiled tropical vegetables rolled with peanut sauce duo of bean curd and bean cake		Deep fried filet of red snapper with hot & sour chili jam	250
TUM BE PASIH	95	PEPES IKAN KEMANGI Barramundi grilled in banana leaf with Balinese basil leaf and tomato sambal	250
Fish steamed in banana leaf then grilled with shallot chili spice & long bean salad		SATE KABLET Fish sate on bamboo skewers & Balinese herbs	195
SAMBAL BE TONGKOL	95	served over charcoal with chili sambal	
Fresh tuna marinated with ginger flower sambal UDANG BASE SUNE CEKUH	150	UDANG PANGGANG MEBASE TOMAT Grilled marinated prawn in a spicy Balinese tomato	275
Marinated prawn with garlic and laser galangal & grilled over hot coals	150	AYAM BUMBU TALIWANG	275
AYAM POPIAH	125	Spring chicken with tamarind chili sambal spice	215
Indonesian chicken roll served with chili sambal	125	AYAM SEMUR CHILI Braised chicken thigh with tomato sambal and sweet soya	225
LAWAR KACANG PANJANG A Balinese long bean & chicken salad	95	BEBEK BETUTU	295
with coconut chili sambal dressing		Braised local duck with traditional local spice in Balinese style	
DAGING SAPI BUMBU "TABIA BUN" Char grilled Black Angus Beef with Balinese dry long chili, pomelo, cucumber, cherry tomatoes, yam	175	BEBEK GORENG BUMBU MEGENEP Traditional Balinese crispy duck	250
and torch ginger sambal		TONGSENG JAMUR SAPI Braised tenderloin of beef with mushroom, onion, shallot garlic Indonesian spice with sweet oyster sauce	325
SOUP		IGA BAKAR BUMBU RENDANG Braised baby pork rib with traditional rendang infused with cinnamon and star anise	250
SOP IKAN Fish ball soup with turmeric broth, lemongrass and kaffir lime leaf and chayote	115	NASI GORENG CABE HIJAU Green chili spice nasi goreng with braised pork belly	175
GERANG ASEM AYAM Traditional hot and sour chicken soup with tamarind and chili broth	115	NASI GORENG TERI MEDAN Classic Indonesian fried rice with dried anchovy fish satay lilit, fried chicken, sambal egg	195
SOP BUNTUT A rich oxtail broth with vegetables	195	MEE GORENG Fried egg noodle with choice of grilled prawn or chicken skewer	195
& wanton filled with oxtail		KARE TAHU TEMPE Braised bean cake, bean curd, mix vegetables with turmeric broth and coconut milk	125

SIDES

PLECING KANGKUNG Stir fried organic water spinach mixed with tomato sambal	75
STIR FRIED FRESH VEGETABLES Seasonal vegetable stir fry with cap cay sauce	75
SEROMBOTAN Steamed organic water spinach, sprout mixed with grated roasted coconut served with chili and tomato broth	75
KALASAN KACANG PANJANG Long bean with coconut milk curry and shallot sambal	75
UBI GORENG KERING Hand cut cassava fries and dip	75

DESSERT

PISANG GORENG Banana fritters with fruits compote, chocolate grated, cheese, coconut palm sauce with banana ice cream	85
TROPICAL FRUITS SLICED Tropical fruits sliced with honey yoghurt and dry coconut	85
BUBUR BERAS MERAH Red organic rice pudding	85
PISANG RAE Boiled banana with aromatic pandan leaf dough	85
CANTIK MANIS	85

POTATOES WEDGES	75 Rice cake pudding with pear mutiara and seasonal tropical fruits		
With spicy Balinese chili jam		CHOCOLATE BALI COFFEE	85
CROSS CUT POTATOES	75	Roulade Banyuatis coffee flavor with coffee sauce and ice cream coffee	
Truffle chili mayo sauce		COCONUT PARFAIT	85
NASI KUKUS	75	Fresh coconut milk parfait with pandan jelly and coconut ice cream	
Steamed red and white rice		MARKISSA PANACOTTA Mountain of Bedugul markisa panacotta with passionfruit sorbet	85

All prices are in thousand of Rupiah. Subject to 21% Service Charge and applicable Government Tax