



FESTIVE MENU

650k++ / Per Person – Family Style Sharing

APPETISER

ANEKA KERUPUK (PB AVAILABLE)

Plate of assorted crackers made of: pounded rice, paddy oats (melinjo) and garlic

BATAGOR (N)

Fried prawn and fish dumplings served with spicy cashew nut sauce and sweet soy sauce

RUJAK IKAN ASAP (S)

Fresh fruits and smoked mackerel with spicy rujak dressing

URAP TIMUN (PB)

Sliced cucumber marinated with grated toasted coconut and sambal mbe

MAIN

BABI GULING SAM SAM (P)

Balinese porchetta with traditional Balinese spices

or

AYAM PANGGANG BUMBU BALI

Slow roasted chicken with traditional Balinese spices

PEPES KERAPU (S)

Roasted grouper wrapped in banana leaf with spicy aromatics, ginger, lemon, basil and turmeric leaves

GULAI SAYUR (PB)

Braised local vegetables and tofu in an aromatic coconut curry

KECIWIS (V)

Wok-fried baby cabbage, garlic, chili, soy sauce and cashew

All served with Jatiluwih heritage rice and a selection of sambal

ANEKA TRADITIONAL DESSERTS