

Season 2
Tanaman Menu

BAYAM

A minimalist take on a classic street food recipe; spice battered spinach leaf dusted with moreish, umami-packed shallot powder.

LOBAK, KARMEL, JAHE

Fresh radish from Bedugul covered in ginger and sesame savoury caramel on a bed of fire-roasted radish cream.

PAPAYA, KACANG, KECIPIR

An interpretation of papaya salad with young fruits, vegetables, wing bean and roasted peanuts, dressed with a mushroom garum and citrus oil, or 'fish sauce'.

SAYURAN, BAWANG

A medley of seasonal farm vegetables in their most natural form, cooked low and slow over embers served with black garlic aioli.

JAMUR, TOMAT, ROTI

Pickled and brined oyster and wood ear mushrooms finished over open fire. Served with sourdough flatbread, dried and rehydrated tomatoes, and fermented chilli herb dip.

BROKOLI

A play on the textures of broccoli; charred, rice, sprouts, puree, roast, dust, powder and pickle finished with a coconut and chive sauce.

MARSMELLO, COKLAT

Inspired by the campfire classic S'mores, a plant-based iteration of marshmallow made using chickpea water is wrapped in a taco tuile and served on a bed of cacao soil.