

INDONESIAN DEGUSTATION

Carefully selected from the freshest and highest quality produce, our degustation menu highlights our love of world class dining fused with a unique selection of Indonesian dishes.

Enjoy this fulfilling culinary experience set atop Bali's Valley of the Kings, delighting in the delicacies of Indonesia.

Acar Acar

Organic Pickled Vegetable Salad, Cucumber, Carrot, Sweet Sour, Tofu, Sambal Mayo, Peanuts, Red Bell pepper/Chilli gel



Laksa

Indonesian Curry, Grilled Marinated King Prawn, Rice Noodles with Herbs, Infused Quail Egg



*** Ikan Pepes ***

Grilled Bumbu Kuning Spiced Mackerel, Spiced Sweet Potato, Kemangi Sauce



Sop Bobor

Spinach and Young Coconut Soup, Chicken Bakso, Salam Leaf, Lesser Galangal, Coriander Espuma



*** Bebek Brem ***

Brem Bali Duck Breast, Jackfruit Long Bean Coconut Spinach Urab, Pickled Butternut, Sambal Ulek



Perut Babi

Balinese Spiced Pork Belly, Pork Kroepoek, Sambal Ulek, Chilli Pumpkin Tamarind Sauce



Rendang Sapi

Braised Beef Cheek, Sumatran Rendang Sauce, Corn Perkedel, Chilli Sambal, Steamed Yellow Rice



Balinese Forest

Balinese Coffee Mousse, Pandan Sponge, Meringue, Rucola Dust, Hibiscus Granita, Chocolate Rocks

* = Excluded from 6 Course Menu

Our kitchen is happy to cater any special requests and dietary requirements, please ask our waiter to see special halal and gluten free menus

All prices are in Indonesian Rupiah and Subject to the Local 21% Tax & Service Charge.