

kemiri

BALINESE INSPIRED CUISINE

CANAPES

Sate lilit; Mince fish on lemongrass with spiced peanut sauce
Madam Udang; Spiced mince prawn, long bean, toast coconut on cabbage
Crackers; Tomato sambal dabu

STARTER

(Please choose one)

Kuah Be Pasih Lalah; Hot & sour seafood soup with baby corn, cherry tomatoes, sprouts & lemon basil
Soup buntut; Balinese marinated beef oxtail soup with white reddish, cherry tomato, celery leaf

Pairing with Balinese Wine – Hatten Rose - 120 ml

Authentic Balinese Grape - Alphonse-Lavalle first wines develop in the Island of Bali, award winning Rose wine from Bali, known with the freshness in the nose and the palate of tropical fruit with mineral steely textures.

MAINS

(Serve Family Style)

Bebek betutu; Smoked local duck, Balinese spice
Pork belly; Roasted pork belly, bumbu Rajang
Kenus base Bali; Wok fry squid, chili, bean, kemangi

Sambal Kangkung; Water spinach & beansprout, tofu, roasted tomato sauce
Steam white rice or red rice

Pairing with Australian Wine Vilification in Bali Two Island Pinot Noir -120 ml

Grape comes from Limestone region at South Australian with black fruit character in the nose and palate with the hint of vanilla tart and red apple skins

DESSERT

(Please choose one)

Kolak buah; Banana and pumpkin stew with coconut cream sauce
Cassava cake; Steam cassava roulade with mango, jackfruit and palm sugar sauce

Pairing with Pino De Bali - 60 ml

Inspired by the French Pineau des Charentes method, Pino de Bali has been fortified prior to fermentation and has been aged in French oak for over 5 years using the solera system which results in a unique balance of complex aromas and flavors

Coffee or tea

kemiri

Petit four

Two-course dinner IDR 310 & additional IDR 180 with wine pairing

Three-course dinner IDR 360 & additional IDR 250 with wine pairing

All prices are in thousands of rupiah and subject to 21% service charge and tax