



Share Dining Set Menu A

IDR 424.000++/person

Entrée's

Signature crispy pork belly with Sichuan chili salt tamarillo & tamarind sauce
Tuna betel leaf with lemongrass green tomato sambal matah and bumbu pasih

Choose one of the following starters only

Indian style tomato salad with yoghurt pomegranate sweet onion chutney
served with cumin spiced flat bread
Lime cured snapper with coconut urab dahl chutney & fennel curry leaf kachumber

Choose three of the following main courses only

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper
Spicy prawn malvani cooked in a Goan style coconut masala
with baby star fruit and chopped coriander
Butter chicken with cashew nut ginger garam masala kasoori methi & tomato sauce
Barramundi baked in coconut coriander green chilli & cashew nuts
served with a beetroot yoghurt & micro herb

Sides

Sauteed green beans with sambal ulek
Jasmine rice

Dessert

Sample plate of South East Asian Dessert

*Please note that the above menu is for the whole group order and not an individual order



Sarong Restaurant



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Prices are subject to 10% Govt Tax with 7.5% Service Charge & prices are in thousands Rupiahs. No separate bills



Share Dining Set Menu B

IDR 473.000++/person

Choose two of the following entrée's only

Chicken betel leaf flat leaf coriander lime leaf roasted chilli capsicum relish

Slow roasted pulled lamb shoulder with green shallots shiso leaf hoisin
mandarin pancake & sesame dipping sauce

Signature crispy pork belly with Sichuan chilli salt tamarillo & tamarind sauce

Choose one of the following starters only

Indian style tomato salad with yoghurt pomegranate sweet onion chutney
served with cumin spiced flat bread

Lime cured snapper with coconut urab dahl chutney & fennel curry leaf kachumber

Choose three of the following main courses only

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper

Butter chicken with cashew nuts ginger & tomato sauce

Barramundi baked in coconut coriander green chilli & cashew nuts
served with a beetroot yoghurt & micro herb

Slow cooked lamb curry with coriander cumin lemongrass & curry leaves

Sides

Seared cauliflower with tempered spices of turmeric curry leaves and chilli

Jasmine rice

Dessert

Sample plate of South East Asian Dessert

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Share Dining Set Menu C

IDR 550.000++/person

Chicken betel leaf flat leaf coriander lime leaf roasted chilli capsicum relish

Choose two of the following entrée's only

Soft shell crab with potato crab cakes & beetroot raita

Signature crispy pork belly with Sichuan chilli salt tamarillo & tamarind sauce

Indian Chinese style dumplings stuffed with pork and mango pickle mint yoghurt & tamarind chutney

Choose one of the following starters only

Indian style tomato salad with yoghurt pomegranate sweet onion chutney served with cumin spiced flat bread

Lime cured snapper with coconut urab dahl chutney & fennel curry leaf kachumber

Choose three of the following main courses only

Slow cooked lamb curry with coriander cumin lemongrass & curry leaves

Tandoori ajwani seafood Tikka with prawn squid & fish marinated with yoghurt gram flour ajwani & garam masala

Goan slow cooked pork belly with liver simmered in tamarind with red chili cloves & black pepper

Butter chicken with cashew nut ginger garam masala kasoori methi & tomato sauce

Sides

Wok tossed green beans with sambal ulek

Jasmine rice

Dessert

Sample plate of South East Asian Dessert

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