

# JOHN HARDY

*The Long Table*

---

## LUNCH

### Ayam Kampung Tanah

Whole free-range chicken slow marinated with bumbu Bali, stuffed with cassava leaves, cooked in clay on our wood fired grill

### Cakalang Asap

Shredded pieces of smoked mackerel stir-fried with turmeric leaves, leek, chilies, garlic and kemangi leaves

### Tumis Paku

Stir-fried young fern tips, oyster mushrooms, shallots, garlic and chilies

### Lawar Klungah

Very young coconut shell, long beans, bumbu Bali, kaffir lime leaves and crispy shallots

### Gulai Tahu Telor

Tofu and eggs cooked in yellow spice paste, fresh coconut milk, curry leaves and cardamom

### Nasi Liwet

Steamed hi-grade rice infused with pandan leaves, lemongrass, salam leaves

---

## SWEETS

### Es Campur

Es Campur ice shaving served table-side with your selection of local, traditional toppings and syrups.

### Tea or coffee

350 per person ++

---

Prices are in thousand rupiah, subject to 10% tax and 11% service charge.