



## DINNER MENU

Dinner meals are served “family style” or “buffet style.” The meals (dinner sets) must be ordered in advance as all our ingredients are fresh and require delivery time. Please let our staff know if you have allergies or special dietary requirements.

To make a dinner set, please choose *one* appetizer, *two* main dishes, *two* side dishes, and *one* dessert. For example: **tomato soup, beef kalas, gado-gado, white rice, mashed potato, fried banana.** Balinese freshly made condiments: Sambal Matah (fresh raw spices marinated in lime) or Sambal Terasi (fresh spices fried with shrimp paste) accompany many of our dishes.

### **APPETIZERS** (*Select one*)

**Lumpia** (vegetarian spring rolls, deep fried)

**Fritters** (potato or corn (in season))

### **Bruschetta**

Bruschetta originated in Italy consisting of grilled bread rubbed with garlic and topped with olive oil and salt. Variations may include toppings of tomato, vegetables, beans, cured meat, or cheese

### **Mixed Green Salad**

served with Balsamic Dressing

### **Prawn Salad**

served with *Nanjim* dressing made with chili, lime, vinegar, olive oil, pepper and salt

### **Tempe (Tempeh) Manis**

fried tempeh tossed in a sweet palm sugar sauce with fried garlic and chili peppers. A Karangasem Regency specialty.

### **Soto Ayam**

Javanese chicken soup. Shredded chicken, glass rice noodles, white cabbage and bok choy.

### **Soup Be Pasih Mesanten**

Fresh fish cooked with young papaya, long green beans, red beans and lime in light coconut milk with Balinese spices

**Tomato Soup**  
**Pumpkin Soup**  
**Corn Soup**

## **MAIN COURSES (Select two)**

### ***Meat***

#### **Beef, Chicken or Pork Satay**

traditional Indonesian meat kebabs spiced with *Bumbu Bali* (ginger, shallot, garlic, kencur, laos (galangal), chili with shrimp paste and palm sugar) cooked over an open charcoal grill.

#### **Tenderloin Steak**

Red wine sauce

#### **Beef Kalas**

beef slowly cooked in coconut milk with *Bumbu Bali*

#### **Chicken Citakara**

pan fried chicken breast sautéed with onion, leek, garlic, paprika, oyster sauce, salt and pepper

#### **Jukut Ares**

sliced young banana tree stalks steamed in coconut milk with pork ribs or chicken and *Bumbu Bali*

### ***Fish, Seafood***

#### **Stir-fried Prawns**

#### **Fish and Seafood Curry**

cooked with *Bumbu Bali* in coconut milk

#### **Grilled Tiger Prawns or Grilled Fish**

large prawns or fish marinated in a combination of *Bumbu Bali*, onions, lime, and basil

## **Satay Lilit Ikan**

*Satay Lilit*, is a unique Balinese dish, of minced or ground fish blended with *Bumbu Bali* and other spices. The mixture is twisted around a wooden skewer or lemongrass stalk, and grilled. Specialty of Karangasem Regency, Bali

## **Pepes Ikan**

thin slices of fish covered in *Bumbu Bali*, wrapped in a banana leaf and grilled. Specialty of Karangasem Regency, Bali

## **Fried Calamari or Prawns**

sautéed with vegetables in a spicy tomato chili sauce

## **Vegetarian**

### **Sayur Urab**

steamed mixed vegetables with *Bumbu Bali*, Balinese lime, grated coconut and crunchy golden-fried shallots

### **Tofu and Vegetable Curry**

firm cubes of tofu and vegetables are simmered in a spicy *Bumbu Bali* and coconut milk

### **Gado Gado**

A platter of fresh steamed vegetables and tofu topped with a creamy peanut sauce

### **Cap Cay**

Chinese-style Indonesian stew made with mixed vegetables

### **Jukut Ares**

sliced young banana tree stalks steamed in coconut milk with *Bumbu Bali*

## **Side Dishes (Select two)**

### **Nasi Kuning**

rice with Balinese spices that makes the rice yellow in color

### **Nasi Putih**

Plain white rice

### **Potatoes**

choice of boiled, mashed, French fries, wedges with butter sauce,  
pan fries with butter and garlic, or baked

### **Sayur Kangkung**

water spinach sautéed with Balinese spices

### **Kalas Kacang Panjang**

long green beans in a special Balinese sauce

### **Sayur Urab**

mixed green beans and bean sprouts cooked in a spicy coconut sauce

### **Sauteed Mixed Vegetables**

### ***Dessert*(Select one)**

#### **Ice Cream**

**Ice Cream with Seasonal Fruit**

**Fresh Sliced Seasonal Fruit**

**Fried Bananas with Ice Cream**

#### **Bubur Injin**

black rice cooked in coconut milk and palm sugar

**Chocolate Lava cake**

## **SPECIAL ORDERS**

Special orders are available for buffet and special party service and require an additional surcharge

### **Babi Guling**

spit-roasted suckling pig stuffed with a spicy concoction typically involving turmeric, coriander seeds, lemongrass, black pepper and garlic and slowly roasted until tender perfection. Minimum 15 portions required.

### **Ayam or Bebek Betutu**

whole chicken or duck slowly roasted in a banana leaf with traditional Balinese seasoning. Stuffed with spices the bird is roasted until the meat falls off the bone.

### **Steamed Lobster**

cut halves of lobster covered with spicy sauce (ginger, lemon grass, celery, shallot, garlic, salt, pepper, and fish sauce) and steamed in water

### **Grilled Lobster**

cut halves of lobster marinated in a mix of *Bumbu Bali*, onion, lemon, salt, pepper, and oyster sauce grilled on a charcoal open fire

### **Triple Balinese Cake**

traditional Balinese “cakes” topped with grated coconut and palm sugar

### **Taste of Karangasem**

*Megibung* demonstrates togetherness in Balinese life, sharing the food from one big plate or stand (*dulang*). This tradition originated in the *Karangasem* regency (the former kingdom) and consists of many Balinese dishes. This is a great opportunity to sample them.



## **Dinner Prices**

All prices are in IDR and include government tax

Adults 300.000 IDR per person

Special meal surcharge additional 50.000 IDR per person

Children under 10 years of age 150.000 IDR

Children under 3 years of age eat for free

Same meals can be prepared for lunch (smaller portions) 210.000 IDR per person