

## Balinese Private BBQ Dinner

### Starter

#### Jukut Be Pasih

*balinese aromatic seafood broth*

### Seafood and Meat Selection

#### Sate Kablet

*pork, chicken & beef satay marinated in balinese sauce*

#### Sate Languan

*minced mahimahi skewer with grated coconut*

#### Pepes Ikan

*mahi mahi fillet rubbed in chili, tamarind, lemongrass and candlenut paste wrapped in banana leaf*

#### Tum Ayam

*chicken breast in balinese spice, wrapped in banana leaf*

#### Babi Guling

*slow roasted suckling pig, brased in coconut water*

#### Iga Celeng

*baby pork spareribs in tamarind & soya glaze*

accompanied by

#### Kalas Kacang panjang

#### Gado-Gado

#### Nasi Kuning

#### Bergedel Kentang

#### Tahu & Tempe Manis

*Sauce: sambal matah, sambal bajak, chili soya sauce, peanut sauce*

### To Follow

#### Kolek Pisang

*banana stewed in coconut & palm sugar compote*

#### Wedang Jahe

*ginger, cinnamon & palm sugar tea*

IDR 850'000++ per person

Children below 12 years 50% discount

*Price is subject to 11% Government tax and 10% service charge*