



## **PASAR MALAM MENU**

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### APPETIZER

#### **Lawar**

Poached shredded long beans tossed in mild coconut curry sauce

#### **Ayam pelalah**

Shredded chicken tossed in chili and lime juice

#### **Bulung**

Fresh native seaweed with poached yellow tail tuna

#### **Karedok**

Fresh slice white cabbage and bean sprout with peanut sauce and fried peanut

#### **Rujak Bali**

Assorted tropical fruit with chilli , tamarind and palm sugar

#### **Salad Jeruk Bali**

Pomelo and seafood salads

#### **Tuna Sambal Matah**

Tuna salad with chili shallot relish

#### **Cumi Sambal**

Marinated squid with shallot, lemongrass and kaffir lime

#### **Tahu Isi**

Stuffed tofu with peanut sauce

### SOUP

#### **Coconut lobster bisque bakso**

Seafood ball, straw mushroom, lemongrass, fresh sour carambola from our spice garden, kaffir lime leaves

## MAIN COURSES

Carving Straight from the Drum Grill

Spit roasted Bali goat, turmeric coconut rice, selection of Indonesian sambals

## COOKING STATION

### ON THE WOK

#### **Nasi Goreng Station**

Fried rice with shredded vegetables and selection of seafood or chicken

#### **Bakmie Goreng Station**

Wok fried noodle with chicken, carrot julienne, cabbages, chai sim and soy sauce

### SATE STATION

Grilled Balinese fish sate, chicken and beef sate with peanut sauce

Coriander and palm sugar marinated pork sate

Giant seafood sate braised mild tomato sambal

### SEAFOOD BARBEQUE STATION

Baby lobster, tiger prawns, parrot fish, Bali red mullet, squids, seafood skewers, mahi-mahi, baby tuna/ fish, pepes ikan (with tomato, kemangi and Balinese spices), cookles bumbu Bali, baby lobster and more

### FLYING FOOD

Hot: Chili crabs, prawn balado, babi guling with rice

Dessert: fermented cassava fritter, Balinese pancake, “giling giling” hand roll sweet rice dough deep in boiling water, rub with fresh grated coconut

## SIGNATURE DISHES

### NASI CAMPUR

#### **Pepes Jamur**

Grilled mushroom in banana leaf pockets

#### **Martabak Bos**

Indonesian pancakes fill with mince beef, beaten egg and vegetables “acar”

#### **Kari Ayam**

Light curry of coriander and coconut milk braised chicken

#### **Babi Kecap**

Balinese braised pork with with ginger and soy sauce

#### **Timbungan Babi**

Slow braised pork rib lets in galangal, turmeric and young papaya.

#### **Gedang mekuah**

Simmered green papaya, in candlenuts and lemongrass broth.

#### **Be Celeng Base Manis**

Sauteed pork shoulder enriched with ginger Bali soy sauce and garlic

**“Ayam mesisit”**

Pulled roasted chicken tossed in chili – kaffir lime sambal

**Beef Rendang**

Sumatranese dry braised beef

**Sambal Goreng Ati**

Sauteed, chicken liver, potato, chili, palm sugar sambal

**Kerupuk**

Selection of shrimp, peanut, beef skin crackers

DESSERT

**Deep Fried Fermented Cassava and Banana Station**

With selection of ice cream and fruit coulis

**Laklak**

Balinese pancake with palm sugar

**Cendol**

Glutinous rice spätzle and coconut milk

**“Godoh pisang & Tape”**

Banana and fermented cassava fritter, palm sugar syrup

**Es Teler**

Mix fruit cocktail with young coconut flavored with jack fruit

**Kue Putu**

Steamed glutinous rice, grated coconut, palm sugar, in bambu tubes

**Klepon**

Boiled sticky rice ball fill it with sago palm sugar

SELECTION OF FRENCH PASTRIES

Fruit salad in light tangerine syrup.

Exotic tropical fresh fruit sliced

Vanilla and fermented black rice ice cream