

BE PASIH KELOD

IDR 1.100.000++

“The ocean has become a very special place for me. Ever since I was a child, I spent most of my time for fishing, which became a tradition for generations in my family”
- Ketut Suryahartawan, culinary team member -



Inspired by Ketut's family traditions, savour authentic taste of Southern Bali gastronomy.

Toya – Purified Alila Villas Uluwatu water with frangipani flower

Yuyu Mesanten – South Bali style stewed soft shell crab in yellow coconut curry

Pesan Kesulu – Grilled marinated spotted grouper wrapped in banana leaves with tomato & 'kemangi' leaves

Gerita Suna Cekuh – Balinese octopus salad with fried garlic & 'kencur' native aromatic ginger

Urab Bulung – Seaweed salad with grated coconut, 'kuah pindang' seasoned with local sea salt

Terung Terung – Pan fried sea urchin with grated coconut & 'kecemcem' leaves

Sambal Adam – Raw yardlong bean, peanuts, garlic and kaffir lime sambal

Sambal Tabia Tuh – Dried chili, fried garlic, fried shallot & 'terasi' shrimp paste sambal

Gerang Manis – Caramelized anchovy in sweet soy & palm sugar

Srikaya Sorbet – Uluwatu sugar, apple sorbet infused with srikaya arak