

The Spice Market

Nasi Jinggo

Mini Buffet of Nasi Campur

Shredded chicken in mild red spiced, peanut and soy bean caramelized sambal, stir-fried rice noodle
sweety soy eggs, corn fritter, spiced roasted coconut, stir-fried green bean and tofu
shrimpaste red sambal, sambal matah

Live Gado – gado

Live Station

Fried rice & fried Noodle

Bakso (beef or chicken meat ball, clear broth, rice noodle, celery leave, fried shallot)

Sates (beef, chicken and pork served with peanut sauce, rice cake, fried shallot)

Carving Station

Babi Guling Whole Balinese roasted suckling pig,

Accompanied with steamed minced pork, Balinese fried sambal, jackfruit lawar, fried pork skin, Traditional “PAYANGAN” pork sausage

BBQ Counter

Locally sourced seafood including prawns, local clams, squid and fish
Accompanied by a selection of sauces, pickles& chutneys

Hot Counter

Sayur Lodeh (braised jacfruit, long bean, tofu & soy bean cake in spiced coconut broth)

KenusMebase Bali (Calamari with traditional spices)

Rendang Sapi (braised beef rump in Sumatran paste, red bean, roasted grated coconut)

Babi Kecap (pork with sweet sour sauce -Balinese style)

Kare Ayam (braised spring chicken in mild javanese paste)

Sweets

Fresh seasonal Balinese tropical fruits

Assorted local Kue Bali (sumping waluh, dadar gulung, pisang goreng, serabi solo, terang bulan)

Es Teller (jack fruit, avocado, coconut young, condensed milk)

