CHEF NOVA'S CHOICE!

ALL YOU NEED TO DO IS LET US KNOW YOUR DIETRY REQUIREMENTS & HAVE A
MINIMUM OF TWO PEOPLE.
2 COURSES – 55PP
3 COURSES – 60PP

PIRING CENIK

SMALL PLATES

KERUPUK BASKET SOY BEAN CRACKERS WITH PEANUT SAUCE - 6 V VGO

LUMPIA HOMEMADE CRISPY SPRING ROLLS WITH A SWEET CHILLI DIPPING SAUCE (2pcs) - 11 ${f V}$

JAGUNG PERGEDEL CRISPY CORN FRITTERS (3pcs) - 12 V GF

TEMPE RENYAH SWEET CRISPY TEMPE & PEANUTS (OPTIONAL) - 11 GFO VG VGO

BABI BAO CRISPY PORK BELLY, FRESH CABBAGE, CUCUMBER & KAFFIR LIME (3pcs) - 17

BABI KECAP TENDER SLICED PORK BELLY IN SWEET BALINESE SAUCE - 17 GF

BAKAR & SATE

CHARCOAL GRILLED & SATE SKEWERS

JAGUNG BAKAR CHARCOAL CORN ON THE COB WITH CHILLI GARLIC BUTTER SAUCE (2pcs) – 9 $\,$ GF $\,$ V

SATE BABI LILIT PORK, COCONUT & LEMONGRASS (3pcs) – 15 GF

SATE BABI PORK BELLY SKEWERS WITH TURMERIC COCONUT DIPPING SAUCE (3pcs) – 15 **GF**

SATE AYAM CHICKEN SKEWERS WITH PEANUT SAUCE (3pcs) - 14 GF

SATE CAMPUR MIXED SELCETION OF SATE & SAMBALS (6pcs) – 25 GF

UDANG BAKAR GRILLED KING PRAWNS WITH SWEET TOMATO SAUCE ${f GF}$ ENTRÉE (3pcs) - 11

MAIN (10pcs) INCLUDES A SIDE OF CRUNCHY PEANUT, COCONUT TANGY GREEN MANGO SALAD – 31

SAMBAL

SPICY BALINESE CONDIMENTS - 3

SAMBAL TOMAT (MILD) COOKED TOMATO, SHALLOTS, GARLIC, CHILLI, GINGER SAMBAL MATAH (MEDIUM) SHALLOTS, GINGER, CHILLI, KAFFIR LIME LEAVES SAMBAL EMBE (HOT) CHILLI, SHALLOTS, GARLIC, SHRIMP PASTE (FRIED)

PIRING GEDE

LARGE PLATES

UDANG RENYAH LIGHTLY BATTERED PRAWNS TOSSED THROUGH GARLIC ONION SAUCE
WITH A CRUNCHY PEANUT, COCONUT TANGY GREEN MANGO SALAD – 25

CUMI – CUMI FLASH FRIED LOCAL CALAMARI WITH TURMERIC & KAFFIR LIME
WITH A CRUNCHY PEANUT, COCONUT TANGY GREEN MANGO SALAD – 22

AYAM BETUTU SLOW COOKED CHICKEN MARYLAND WITH LEMONGRASS, GINGER & ROASTED PEANUTS SERVED WITH BALINESE GREENS – 25 GF

KARI AYAM SHREDDED CHICKEN IN COCONUT MILK, TUMERIC, LEMONGRASS & KAFFIR LIME CURRY – 27 **GF**

KARI KAMBING CINNAMON, STAR ANISE, TOMATO SLOW COOKED LAMB CURRY - 29 GF

BABI GULING ALA NOVA CRISPY SKINNED TENDER PORK, PORK SKEWER & BALINESE GREENS- 33

BABI IGA STICKY MARINATED CHAR GRILLED PORK RIBS - 35 GF

GADO GADO TOFU, POTATO & STEAMED MIXED VEGETABLE WITH PEANUT SAUCE & SOY BEAN CRACKER – 17 **GFO V VGO**

NASI CAMPUR SAYUR YELLOW COCONUT RICE WITH TOMATO SAMBAL TOFU, BOILED EGG, FRIED TEMPE ROASTED PEANUT & BALINESE GREENS - 27 GF0 V VGO

NASI GORENGI MIE GORENG

FRIED RICE SERVED WITH EGG **GF V VGO**| STIRFRIED NOODLES SERVED WITH EGG **V** SAYUR|VEGETARIAN - \$19
AYAM | CHICKEN -\$21
UDANG|PRAWN - \$25

SAMPINGANNE

SIDES

NASI PUTIH AROMATIC STEAMED JASMINE RICE - 4 GF V VGO

NASI KUNNING FLAVOURSOME STEAMED YELLOW RICE- 6 GF V VGO

CAH BROCCOLI STIRFRIED BROCCOLI – 11 GF V VGO

KELASAN GREEN BEANS TOSSED THROUGH COCONUT & TURMERIC SAUCE – 13 GF V VGO

SALAD MANGGA CRUNCHY PEANUTS, ROASTED COCONUT FLAKES, TANGY GREEN MANGO SALAD – 13 GF V

GF – GLUTEN FREE GFO – GLUTEN FREE OPTION V- VEGETARIAN VGO- VEGAN OPTION
WHILST WE DO OUR BEST TO ENSURE ALL INGREDIENTS ARE LISTED ON THE MENU, CROSS CONTAMINATION MAY
OCCUR. OUR KITCHEN IS NOT GLUTEN FREE, AND WE ARE UNABLE TO GUARANTEE THAT ANY INGREDIENT IS
COMPLETELY FREE OF ALLERGENS.

