



Dinner Menu

Piring Cenic

SMALL PLATES

KERUPUK BASKET SOY BEAN CRACKERS WITH PEANUT SAUCE – 7 **V VGO**

LUMPIA HOMEMADE CRISPY SPRING ROLLS WITH A SWEET CHILLI DIPPING SAUCE (2pcs) – 13 **V**

JAGUNG PERGEDEL CRISPY CORN FRITTERS (3pcs) - 14 **V GF**

TEMPE RENYAH SWEET CRISPY TEMPE & PEANUTS (OPTIONAL) – 13 **GFO VG VGO**

TAHU PEDAS MANIS SWEET SPICY BALINESE TOFU – 13 **GF V VG**

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) – 12 **GF V**

SATE BABI LILIT PORK, COCONUT & LEMONGRASS (3pcs) – 17 **GF**

SATE BABI PORK BELLY SKEWERS WITH TURMERIC COCONUT DIPPING SAUCE (3pcs) – 17 **GF**

SATE AYAM CHICKEN SKEWERS WITH PEANUT SAUCE (3pcs) – 16 **GF**

SATE CAMPUR MIXED SELECTION OF SATE & SAMBALS (6pcs) – 27 **GF**

Piring Gede

LARGE PLATES

UDANG RENYAH LIGHTLY BATTERED PRAWNS TOSSED THROUGH GARLIC ONION SAUCE WITH SIDE OF TANGY GREEN MANGO SALAD – 27

CUMI – CUMI FLASH FRIED LOCAL CALAMARI WITH TURMERIC & KAFFIR LIME WITH SIDE OF TANGY GREEN MANGO SALAD – 25

AYAM BETUTU SLOW COOKED CHICKEN MARYLAND WITH LEMONGRASS, GINGER & ROASTED PEANUTS SERVED WITH BALINESE GREENS – 27 **GF**

KARI AYAM SHREDDED CHICKEN IN COCONUT MILK, TURMERIC, LEMONGRASS & KAFFIR LIME CURRY – 29 **GF**

KARI KAMBING CINNAMON, STAR ANISE, TOMATO SLOW COOKED LAMB CURRY – 31 **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 – 21 **GFO V VGO**

NASI CAMPUR SAYUR YELLOW COCONUT RICE WITH TOMATO SAMBAL TOFU, BOILED EGG, FRIED TEMPE ROASTED PEANUT & BALINESE GREENS – 28 **GFO V VGO**

NASI GORENG | MIE GORENG

FRIED RICE SERVED WITH EGG **GF V VGO** | STIRFRIED NOODLES SERVED WITH EGG V

SAYUR | VEGETARIAN - \$21

AYAM | CHICKEN - \$23

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 TANGY GREEN MANGO SALAD, CRUNCHY COCONUT FLAKES & PEANUTS – 15 **GF V VGO**

Sambal

SPICY BALINESE CONDIMENTS – 4

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)

Manisan

DESSERTS

CENDOL BRULEE

TRADITIONAL BALINESE PANDAN PUDDING WITH JACKFRUIT BRULEE STYLE -\$15 **GF VGO**

PISANG GORENG

FRIED BANANA, CHOCOLATE SAUCE & COCONUT ICECREAM -\$15

BUBUR HITAM

PANDAN INFUSED BLACK RICE PUDDING - \$15

VGO

ESKRIM KELAPA

HOMEMADE COCONUT ICECREAM - \$11

GF VGO

Let Chef Nova Choose.

ALL YOU NEED TO DO IS LET US KNOW YOUR DIETRY REQUIREMENTS & HAVE A MINIMUM OF TWO PEOPLE.

2 COURSES – 55PP

3 COURSES – 60PP

*** 15% surcharge applies on public holidays***