



**LET CHEF NOVA CHOOSE..**  
 ALL YOU NEED TO DO IS LET US KNOW YOUR DIETRY REQUIREMENTS & HAVE A  
 MINIMUM OF TWO PEOPLE.  
 2 COURSES – 60PP  
 3 COURSES – 65PP

**PIRING CENIK | SMALL PLATES**

|   |           |
|---|-----------|
| <b>KERUPUK BASKET</b>   | <b>7</b>  |
| SOY BEAN CRACKERS WITH PEANUT SAUCE <b>V VGO</b>                      |           |
| <b>LUMPIA</b>   | <b>14</b> |
| HOMEMADE CRISPY SPRING ROLLS WITH A SWEET CHILLI DIPPING SAUCE (2pcs) |           |
| <b>JAGUNG PERGEDEL</b>  | <b>16</b> |
| CRISPY CORN FRITTERS (3pcs) <b>V GF</b>                               |           |
| <b>TEMPE RENYAH</b>   | <b>14</b> |
| SWEET CRISPY TEMPE & PEANUTS (OPTIONAL) <b>GFO VG VGO</b>             |           |
| <b>TAHU PEDAS MANIS</b>   | <b>14</b> |
| SWEET SPICY BALINESE TOFU <b>GF V VG</b>                              |           |
| <b>BABI BAO</b>   | <b>18</b> |
| CRISPY PORK BELLY, FRESH CABBAGE, CUCUMBER & KAFFIR LIME (3pcs)       |           |
| <b>AYAM LALAH BAO</b>   | <b>18</b> |
| FRIED <u>SPICY</u> CHICKEN, FRESH CUCUMBER & SPRING ONION (3pcs)      |           |

**BAKAR & SATE | CHARCOAL GRILLED & SATE SKEWERS**

|   |           |
|---|-----------|
| <b>JAGUNG BAKAR</b>   | <b>13</b> |
| CHARCOAL CORN ON THE COB WITH CHILLI GARLIC BUTTER SAUCE (2pcs) <b>GF V</b> |           |
| <b>SATE BABI LILIT</b>  | <b>18</b> |
| PORK, COCONUT & LEMONGRASS (3pcs) <b>GF</b>                                 |           |
| <b>SATE BABI</b>  | <b>21</b> |
| PORK BELLY SKEWERS WITH TURMERIC COCONUT DIPPING SAUCE (3pcs) <b>GF</b>     |           |
| <b>SATE AYAM</b>  | <b>18</b> |
| CHICKEN SKEWERS WITH PEANUT SAUCE (3pcs) <b>GF</b>                          |           |
| <b>SATE CAMPUR</b>  | <b>31</b> |
| MIXED SELCETION OF SATE & SAMBALS (6pcs) <b>GF</b>                          |           |

## PIRING GEDE | LARGE PLATES

|   |           |
|---|-----------|
| <b>UDANG RENYAH</b>   | <b>28</b> |
| LIGHTLY BATTERED PRAWNS TOSSED THROUGH GARLIC ONION SAUCE WITH SIDE OF TANGY GREEN MANGO SALAD                                    |           |
| <b>CUMI – CUMI SALAD</b>  | <b>28</b> |
| FRIED LOCAL CALAMARI WITH TURMERIC & KAFFIR LIME ON A BED OF TANGY GREEN MANGO SALAD  |           |
| <b>KARI AYAM</b>  | <b>31</b> |
| TENDER CHICKEN PIECES IN COCONUT MILK, TUMERIC, LEMONGRASS & KAFFIR LIME CURRY <b>GF</b>  |           |
| <b>AYAM GORENG ALA MONA</b>   | <b>30</b> |
| CRISPY FRIED CHICKEN PIECES TOSSED THROUGH <b>SPICY</b> BALINESE SAUCE SERVED TOPPED WITH CURLY SPRING ONION                      |           |
| <b>AYAM BETUTU</b>  | <b>29</b> |
| SLOW COOKED CHICKEN MARYLAND WITH LEMONGRASS, GINGER & ROASTED PEANUTS SERVED WITH GREEN BEANS TOSSED IN TURMERIC SAUCE <b>GF</b> |           |
| <b>KARI KAMBING</b>   | <b>32</b> |
| CINNAMON, STAR ANISE, TOMATO SLOW COOKED LAMB CURRY <b>GF</b>   |           |
| <b>BABI KECAP SALAD</b>   | <b>28</b> |
| SWEET, TENDER SLICED PORK BELLY ON RICE NOODLE SALAD <b>GF</b>  |           |
| <b>BABI IGA</b>   | <b>35</b> |
| STICKY MARINATED CHAR GRILLED PORK RIBS <b>GF</b>   |           |
| <b>KARI SAYUR SAYURAN</b>   | <b>29</b> |
| TOFU, TEMPE & MIXED VEGETABLES IN TURMERIC COCONUT CURRY <b>GFO VG</b>  |           |
| <b>GADO GADO</b>  | <b>26</b> |
| TOFU, POTATO, TEAMED MIXED VEGETABLE, BOILED EGG WITH PEANUT SAUCE & SOY BEAN CRACKER <b>GFO V VGO</b>                            |           |
| <b>NASI CAMPUR</b>  | <b>29</b> |
| YELLOW COCONUT RICE WITH TOMATO SAMBAL TOFU, BOILED EGG, FRIED TEMPE ROASTED PEANUT & BALINESE GREENS <b>GFO V VGO</b>            |           |
| ADD CRISPY CHICKEN +\$6   |           |
| <b>NASI GORENG   MIE GORENG</b>   |           |
| FRIED RICE SERVED WITH EGG   FRIED NOODLES SERVED WITH EGG  |           |
| VEGETARIAN <b>GF V VGO</b>  | <b>23</b> |
| CHICKEN <b>GF</b>   | <b>25</b> |
| PRAWN <b>GF</b>   | <b>27</b> |
| <b>SAMPIANG   SIDES</b>   |           |
| <b>NASI PUTIH</b> AROMATIC STEAMED JASMINE RICE <b>GF V VGO</b>   | <b>4</b>  |
| <b>NASI KUNNING</b> YELLOW COCONUT RICE <b>GF V VGO</b>   | <b>6</b>  |
| <b>CAH BROCCOLI</b> STIRFRIED BROCCOLI <b>GF V VGO</b>  | <b>11</b> |
| <b>KELASAN</b> GREEN BEANS TOSSED THROUGH COCONUT & TURMERIC SAUCE <b>GF V VGO</b>  | <b>13</b> |
| <b>SALAD MANGGA</b> GREEN MANGO SALAD TOPPED WITH PEANUTS & COCONUT   | <b>17</b> |
| <b>SAUS KACANG</b> PEANUT SAUCE   | <b>3</b>  |
| <b>SAMBAL TOMAT(1)   MATAH(2)   EMBE(3)</b> HOMEMADE CHILLI CONDIMENT   | <b>4</b>  |