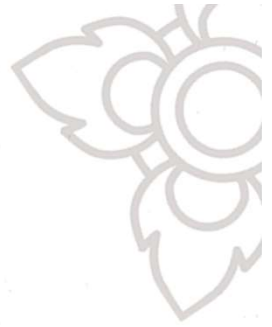




by *Cenizaro*



ISLAND INSPIRED PRIVATE BBQ MENU

AMUSE-BOUCHE

Vietnamese Spring Roll

Rice paper, carrot, cucumber, tofu, salad leaf, tamarind dipping

ASSORTED CRACKERS & SAMBALS

ENTRÉE

Pepes Ikan

Snapper fillet with local herbs wrapped in banana leaf

FROM THE GRILL

Sate Maranggi

Sundanese beef satay served with spicy sweet soy sauce

Ayam Bakar Bumbu Rujak

Javanese style grilled chicken with caramelized sweet soy chili sauce

Sotong Bumbu Kuning

Coral squid marinated with yellow paste

Udang Bakar Jimbaran

King prawn with honey and Balinese spices

Nasi Bakar Jamur

Rice and mushroom wrapped in banana leaves

DESSERT

Es Teler

Young coconut, avocado, jack fruit, Nata de Coco, local kolang-kaling, condensed milk and coco pandan syrup

IDR 1.500' per person

Advance booking strongly recommended

Food Allergies: Please inform the order taker prior to ordering if you suffer from any food allergies such as nuts or shellfish etc.

Prices are in IDR thousands, subject to 11% tax and 10% service charge

