

You relax, we cater!

Order 24 hours in advance



SEAFOOD & MEAT BBQ

IDR 450k / Person Minimum of 4 people

An amazing selection of the freshest seafood and meat Bali has to offer cooked for you by our chefs, in the privacy of your villa.

Prawns
Squid
Parrot Fish
Black Pepper Beef Satay
Balinese Marinated Chicken
Garlic & Rosemary Sautéed Potatoes
Corn on the Cob
Grilled eggplants & Zucchini
Rice
Sauces & Sambal

IDR 300k Rental Fee is applied if the villa is not equipped with BBQ



## INDONESIAN RISJTAFEL

IDR 350k / Person Minimum of 4 people

Literally translated "Rice table", Rijtafel is a Dutch colonial heritage.

Assortment of traditional Balinese and Indonesian dishes, buffet style.

Yellow and White Rice Goat & Chicken Satay

Coto Makassar (Beef Soup)

Ayam Kari (Yellow Chicken Curry)

Pepes Ikan (Steamed Fish in Banana Leaf)

Urap-Urap (Vegetable & Shredded Coconut)

Pergedel Jagung (Corn Fritters)

Crackers

Sauces & Sambal

Vegetarian Rijtafel upon request





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IDR 900.000 net per set (for 8 to 10 people)

Nasi Tumpeng is A Traditional Yellow Rice "cake", served on a big bamboo tray, with many different kinds of side dishes. Back in time, this food was only served for special occasions such as graduation ceremony, new house blessing ceremony, weddings...

This Nasi Tumpeng is made of:

- Nasi Kuning / Yellow Rice
   Rice cooked with turmeric, coconut milk and fresh herbs.
   This rice has a unique taste, savory, and aromatic.
- Ayam Goreng Rempah / Marinated Fried Chicken
   Chicken marinated with Indonesian spice and herbs and fried.
- 3. Perkedel kentang or Perkedel Jagung / Traditional Potato ot Corn Fritters
- 4. Mie Goreng / Fried Noodle
  Egg noodle sauteed with vegetables and topped with fried onions.
- Sayur urap / Mix Vegetables with shredded coconut
   Steamed vegetables mixed with traditional shredded coconut
   sambal.
- 6. Sambal Goreng Ati Ampela / Potato with Chicken Liver Diced Potato and Chicken liver cooked with "bumbu merah" and fresh herbs.
- 7. Telor Balado / Egg Balado
  Boiled egg that cooked with Balado sauce which is red famous sauce from Sumatra Island.
- 8. Kering Tempe dan Kacang / Crunchy tempe and peanut Crispy tempe and fried peanut cooked with some spice.
- 9. Sambal / Spicy hot sauce
  Two different kind of sambal



