

Christmas & New Year's Eve Set Menu

with welcome drinks and a bottle of wine | min. 2 pax | RSVP ONLY
\$ 110.0/pp

AMUSE BOUCHE

AYAM SISIT

Balinese shredded chicken with chilli, garlic, kaffir lime leaf, and shrimp paste. Served on top of crackers.

ENTREE

JIMBARAN SEAFOOD PLATTER

A seafood platter inspired by the coastal Jimbaran Bay of Bali.
Consists of:

SATE LILIT

House-made Balinese fish satay marinated in a paste of chilli, garlic, lemongrass, turmeric, galangal, kaffir lime leaves, and others. Skewered on a fresh lemongrass stick.

KERANG BAKAR

Grilled mussels basted in a paste of chilli, garlic, lemongrass, turmeric, galangal, kaffir lime leaves, and others.

UDANG BAKAR

Grilled prawns basted with sweet soy sauce.

MAINS

BALINESE PORK FEAST

Inspired by Balinese traditional suckling pig, 'Babi Guling.'

Consists of:

Babi Guling

Balinese roasted pork knuckle and crispy crackling marinated in garlic, galangal, and bay leaves. Served with Balinese chilli, lemongrass, and eschallot relish ("Sambal Matah".)

Urap Sayuran

Indonesian steamed vegetables salad dressed in spiced shredded coconut and kaffir lime leaves.

Nasi Putih

Steamed jasmine rice

DESSERT

TROPICAL MANGO PAVLOVA

Meringue and whipped vanilla ricotta with fresh mango, berries, passionfruit, a drizzle of coco-pandan syrup, and lemon balm.

No menu alterations. Only available on 25 December 2021 and 31 December 2021.
due to the nature of our traditional cuisine, our kitchen continually processes nuts, gluten, soy, and shellfish -
cross-contamination may occur. please let our front of house staff know of any dietary requirements.
10% weekend and public holiday surcharges apply.