

# Balinese Authentic

Serving as the basis of a day's ritual reflecting the island's rich cultural tradition and its deep family bonds. The Balinese lunch is a symbol of community unity, where families and communities come together to share locally produced and carefully prepared meals.

Lunch here also relies on spiritual elements, connecting daily food with gratitude for island resources. This holistic approach highlights the cultural importance of lunch as a time to foster social bonds, celebrate local flavours, and embrace the harmony of Balinese life.



## Nasi Ayam of Kedewatan

Balinese smoke chicken, cage-free egg, lawar kacang and chicken satay lilit served with sambal and steamed rice

## Siobak of Singaraja P

black heritage pig, pork liver, pig skin, pickles, soy marinated cage-free egg, Chinese five spice and tauco served with steamed rice

## Ikan Goreng of Sanur SF

fried catch of the day, sambal terasi, fish and cucumber soup served with steamed rice

## Nila Nyat-Nyat of Kintamani SF

sustainably farmed tilapia, Balinese “bumbu rajang”, stir-fried morning glory, fried soybean, steamed rice and sambal matah

## Nasi Samsam of Sayan P

roasted pork belly, pork satay, lawar babi and pork crackling served with sambal matah and steamed rice

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.