

Sawah

TERRACE

Experience all the essence and heritage of Balinese cuisine enhanced with influences from the entire Indonesian archipelago.

With its great service culture and culinary arts we evoke the real “back to the roots” experience based on authentic recipes, traditional techniques and seasonal ingredients from the region.

In Bali food is usually eaten “family style” sharing several dishes laid on the table at once. The food is already cut into small pieces, knives are not needed as Balinese usually prefer to eat from a flat dish with a western-style fork and spoon.

Enjoy the local traditions while dining in our signature Indonesian restaurant.

Indonesian Flavors Family Style Menu

Starters

Soto Udang Pasmol

Tiger prawn and coconut soup, turmeric and kaffir lime leaves

Urab Daun kelor

Moringa salad, fresh coconut, garlic and galangal

Sate Ayam

Char-grilled chicken skewers served with peanut sauce

Main Courses

Ikan Bakar

Char-grilled barramundi, sambal merah, morning glory and colo-colo sauce

Bebek Goreng

Balinese style braised and deep-fried crispy duck, sambal bajak, pickled salak and wild ferns

Tumis Genjer

Wok fried yellow velvetleaf, oyster mushroom, chili, garlic and galangal

Desserts

Es Dawet Nangka Cendol

Fresh coconut milk soup, palm sugar, pandan leaf and jack fruit

790 per person

Minimum for 2 persons and served for the entire table

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

Starters

Soto Udang Pasmol	225
Tiger prawn and coconut soup, turmeric and kaffir lime leaves	
Sop Buntut	215
Braised oxtail soup, baby shallot, chili, herbs, chayote and nutmeg	
Opor Pakis Ayam	220
Wild fern, chicken and coconut curry, galangal and spices	
Urab Daun Kelor	195
Moringa salad, fresh coconut, garlic and galangal	
Tumis Udang Telor Asin	255
Stir-fried prawn with brined duck egg, spring onion and herbs	
Ayam Pelalah	210
Shredded grilled chicken, bumbu merah, lime, peanuts, coconut oil, kaffir lime leaf and fried shallot	

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Mains

Ikan Kakap Woku	340
Red snapper, coconut and turmeric light stew, belimbing and bamboo shoot	
Sambal Goreng Udang	275
Tiger prawn yellow curry, fresh coconut milk, galangal, kaffir lime leaf and eggplants	
Nasi Goreng	240
Traditional Indonesian wok-fried rice with chicken, spices and fried egg	
Rendang Pipi Sapi	340
Slow cooked beef cheek in coconut and tamarind scented rendang curry	
Bebek Goreng	340
Balinese style braised and deep fried crispy duck, sambal kuning and wild ferns	
Babi Guling	310
Traditional Balinese spiced roasted pork, homemade urutan pork sausage, cassava leaves and coconut	
Tumis Genjer	190
Wok-fried yellow velvetleaf, oyster mushroom, chili, garlic and galangal	
Tumis Kangkung	190
Wok-fried morning glory, galangal, garlic and shallots	

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From The Grill

All our items are marinated with homemade traditional sauce and char-grilled on coffee wood and natural charcoal

Sate skewers served with peanut sauce and rice cake:

“Lilit”, Balinese style minced seafood sate (5 pcs) 215

“Ayam”, Chicken (9 pcs) 215

Gurita Panggang Rica-Rica 245

Char-grilled octopus, rica-rica sambal, green beans, turmeric, ginger and herbs

Ikan Bakar 290

Char-grilled barramundi, sambal merah, morning glory and colo-colo sauce

Udang Bakar 330

Char-grilled tiger prawns, sambal merah, morning glory and colo-colo sauce

Udang Karang Bakar 640

Char-grilled Balinese style rock lobster, sambal merah basting, wild ferns and colo-colo sauce

Tahu dan Tempe 190

Char-grilled marinated tofu and tempe

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Desserts

Pisang Goreng 125

Banana fritter, chocolate sauce and molasses custard

Ketan Bakar 125

Char-grilled banana leaf wrapped sticky rice with jackfruit and coconut

Es Dawet Nangka Cendol 125

Fresh coconut milk soup, palm sugar molasses, pandan leaf and jack fruit

Pisang Epe 125

Char-grilled baby bananas with coconut and palm sugar toffee

Tape Uli 125

Fried sticky rice cake, sweet rice and coconut soup

All dessert comes with one scoop option of local flavor ice cream:

Fresh Coconut

Banana-Chocolate

Vanilla

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