

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 Kopi

Coffee leaf 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	
Lawar Klungah	195
Green coconut shell salad, bumbu genep, shallots and ginger	
Urab Daun Kopi	195
Coffee leaf salad, fresh coconut, garlic and galangal	
Ikan Tuna Gohu	220
Sulawesi style fresh marinated yellow fin tuna, kaffir lime leaves, chili and peanuts	
Kepiting Goreng	245
Deep fried stuffed blue crab shells with crab meat, pork, garlic, sesame and coriander	
Tumis Udang Telor Asin	255
Stir-fried prawn with brined duck egg, spring onion and herbs	
Tumis Kerang	230
Wok-fried clams with dry red curry, lemongrass and kemangi	
Ayam Pelalah	210
Shredded grilled chicken, bumbu merah, lime, peanuts, coconut oil, kaffir lime leaves and fried shallot	

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Mains

Ikan Kakap Woku	270
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 leaves and eggplants	
Sambal Goreng Ikan Dengan Petai	255
Wok-fried smoked skipjack tuna with petai beans, sambal merah, kaffir lime 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 bajak, pickled salak and wild ferns	
Babi Guling	310
Traditional Balinese spiced roasted suckling pig,, cassava leaves and coconut	
Tumis Genjer	190
Wok-fried yellow velvetleaf, oyster mushroom, chili, garlic and galangal	
Tumis Pakis	190
Stir-fried wild ferns, 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 sauces and char-grilled on coffee wood and natural charcoal

Sate skewers served with peanut sauce and rice cake:

“Lilit”, Balinese style minced seafood skewer (5 pcs)	215
“Udang”, Prawn (5 pcs)	215
“Ayam”, Chicken (9 pcs)	215
“Sapi”, Beef (7 pcs)	215
“Tahu dan Tempe”, Tofu and Tempe (9 pcs)	180

Gurita Panggang Rica-Rica

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

245

Ikan Bakar

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

290

Pepes Ikan Kakap Merah

Char-grilled red snapper in a banana leaf wrap, kaffir lime leaves, kemangi and tomatoes

290

Udang Bakar

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

330

Udang Karang Bakar

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

640

Iga Babi Bakar

Char-grilled spiced pork ribs, black pepper and pineapple skin sauce

300

Ayam Bakar Madu

Char-grilled baby chicken, chili, soy and honey sambal

290

Tahu dan Tempe

Char-grilled marinated tofu and tempe

190

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Desserts

Pisang Goreng	125
Banana fritter, chocolate sauce and molasses custard	
Ketan Bakar	125
Char-grilled sticky rice wrapped in banana leaf 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 coming with one scoop option of local flavor ice cream:

Fresh Coconut

Banana-Chocolate

Vanilla

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