



BALINESE FEAST

Rejechips med krydret Lao Gan mayo

Prawn crackers with Lao Gan mayo

Siomay Kukus

Dampet kyllingeboller med chili blomme sovs
Steamed Chicken dumpling with chili plum sauce

Balinesisk andesalat

Skåret and, kastet langs hjemmelavet sambal matah, sprød salat,
appelsinsegment
Sliced duck, tossed along homemade sambal matah, crispy lettuce,
orange segment

Tilvalg (optional) : 2017 Cava, Brut Nature, Can Suriol / Glass, 85 kr.

Laks med krydret limedressing

Salmon with spiced lime dressing

Kyllinge sate med jordnøddesovs

Chicken satay with peanut sauce

Tilvalg (optional) : 2019 Riesling, Alsace, Domaine Gross / Glass, 85 kr.

Kepiting Talung Lunak

Stegt softshells krabbe med bambus muslinger, blå muslinger og aromatisk kokoskarry
Deep fried softshell crab with bamboo clams, blue mussels, and aromatic coconut curry

Grøntsager i wok med hvidløg og østerssovs

Vegetables fried with garlic and oyster sauce

Jasminris

Jasmine rice

Tilvalg (optional) : 2020 En Roue Libre, Beaujolais, Thibault Ducroux / Glass, 85 kr.

Mango sorbet is

Mango sorbet ice cream

Tilvalg (optional) : 2019 Moscato d'Asti, La Gatta / glass, 75 kr.

SHARING MENU / MINIMUM 2 PEOPLE / 395, - PER PERSON

WITH WINE MENU 300, - / PERSON



VEGETARIAN BALINESE FEAST

Pangsit, Cassava Goreng

Stegt Wonton eller Cassava med Lao

Gan mayo

Fried wonton skin or Cassava with

Lao Gan mayo

Siomay Kukus

Dampet grøntsager boller med chili blomme sovs

Steamed vegetables dumpling with chili plum sauce

Jagung bakar

grillet majs med sød teriyaki sovs

grilled corn with sweet teriyaki sauce

Tilvalg (optional) : 2017 Cava, Brut Nature, Can Suriol / Glass, 85 kr.

Gado Gado

Indonesisk salat med soja bønner, avocado, æg og jordnøddesauce

Assorted mixed vegetable, braised soya bean cake, boiled egg and

avocado, served with peanut sauce

Satay Tahu Jamur

Tofu satay med samarin sovs

Grill satay tofu with tamarin sauce

Tilvalg (optional) : 2019 Riesling, Alsace, Domaine Gross / Glass, 85 kr.

Assorted grøntsager tempura med stegt æg aromatisk kokosmælk

Assorted vegetables Tempura with fried egg aromatic coconut curry soup

Gøntsager stegt med hvidløg og svampesovs

Vegetables fried with garlic and mushroom sauce

Jasminris

Jasmine rice

Tilvalg (optional) : 2020 En Roue Libre, Beaujolais, Thibault Ducroux / Glass, 85 kr.

Mango sorbet is

Mango sorbet ice cream

Tilvalg (optional) : 2019 Moscato d'Asti, La Gatta / glass, 75 kr.

SHARING MENU / MINIMUM 2 PEOPLE / 375, - PER PERSON

WITH WINE MENU 300, - / PERSON