



BALINESE FEAST

(MIN. 2 PAX, SERVED FOR THE WHOLE TABLE)

STANDARD - STANDARD

VEGETAR - VEGETARIAN

SNACKS - SNACKS

KRUPUK UDANG

Rejechips med krydret Lao Gan Mayo
Prawn crackers with spicy Lao Gan Mayo

KERPUK SINGKONG

Cassava chips med krydret Lao Gan Mayo
Cassava chips with spicy Lao Gan Mayo

FØRSTE FORRETTER - FIRST STARTERS

SCALLOP LAKSA

Grilled Scallop with Laksa foam and Trout Roe
Grillet Kammusling med Laksa-skum og Ørredrogn

JAMUR TIRAM GORENG

Friteret Østerssvampe med Chilli Blomme Sauce
Fried Oystermushroom wih Chilli Plum Sauce

ASINAN MANGGA

Syltet Mango med Hjerter Salat og Sojacashew
Pickled Mango with Romaine and Soya cashew

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ANDEN FORRETTER - SECOND STARTERS

SATE AYAM

Kylling Satay, marineret Kylling, Jordnødde sovs
Marinated Chicken skewer, Peanut sauce

GADO GADO

Salat, Sojabønnerkage, Avocado, Æg og Jordnøddesauce
Mixed Vegetables, braised Soya Bean Cake, boiled Æg and Avocado, served with Peanut Sauce

TUNA GOHU

Tuntartar med Basilikummayo, Limedressing og Jordnødder
Tuna Tartare with Basil Mayo, Lime Dressing and Peanut

SATE JAMUR TIRAM

Konge Østerssvampe satay med Tamarind Sauce
King Oystermushroom satay with Tamarind Sauce

HOVEDRET - MAIN COURSE

IGA SAPI BAKAR

Grillede Okseribs med Limeblade Ris og syltet Agurk
Grilled Beef Ribs, Lime-leaves Rice and pickled Cucumber

TOFU BALADO

Sambal overtrukket friteret Tofu, Limeblade Ris og syltede Agurk
Sambal coated fried Tofu, Lime-leaves Rice and pickled Cucumber

SØDT - DESSERT

PISANG AROMA

Karamelliseret Banan Wrap med Vanilje Banan Ice Cream
Caramelised Banana Wrap with Vanilla Banana Ice Cream

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445.- / PAX

TILVÆLG - OPTIONAL EXTRAS:

VINMENU - WINE PAIRING

- 1 Cava Brut Nature Can Surriol - 2019
- 2 Sauvignon Blanc Sileni Estates - 2021
- 3 Chardonnay Brutoccao Bliss Vineyard - 2019
- 4 Mourvèdre Ned & Henry's Barossa Valley - 2019
- 5 Moscato D'Asti La Gatta Piemonte - 2021

+ 375.- / PAX

JUICE MENU - JUICE PAIRING

- 1 Copenhagen Sparkling Tea Blå Jasmin
- 2 Seasonal Kombucha
- 3 Tropical Blend
- 4 Earthy Red Blend
- 5 Elderflower Lemonade

+ 275.- / PAX

Allergener - Allergens:

Shellfish



Nuts



Gluten



Lactose



Vegetarian

