



BALINESE FEAST

(MINIMUM 2 PAX, SERVED FOR THE WHOLE TABLE ONLY)

STANDARD

KERIPIK KENTANG (V)

Kartoffelchips med krydret Lao Gan Ma Mayo
Potato Chips with Spicy Lao Gan Ma Mayo

MANGO SALAD (V)

Mango og blandet salat, basilikummayo og vegansk korianderdressing
Mango and Mixed Salad, Basil Mayo and Vegan Coriander Dressing

JAMUR TIRAM GORENG (G , V)

Stegt østerssvamp serveret med chiliblommesauce
Fried Oyster mushroom served with Chili Plum Sauce

SATE AYAM (N , G , L)

Marineret kyllingespyd serveret med jordnøddesauce
Marinated Chicken Skewer served with Peanut Sauce

TUNA GOHU (N , S , G)

Tuntartar med basilikummayo, korianderdressing og knuste jordnødder
Tuna Tartare with Basil Mayo, Coriander Dressing and Crushed Peanut

BEEF RENDANG (G , S)

Braiseret oksegryderet med blandede krydderier og ristet kokosmælk serveret med jasmiris
Braised Beef Stew with mixed spices and Rosted Coconut Milk served with Jasmine Rice

PISANG COKLAT (G , L , N)

Banan pakket ind med chokolade og vaniljeis
Banana Wrapped with Chocolate and Vanilla Ice Cream

WINE PAIRING

- 1 Cava Brut Nature Can Suriol- NV
- 2 Sauvignon Blanc Sileni Estates-2023
- 3 Chardonnay BrutocaoMedocio-2021
- 4 Beaujolais ThibaultDucrouxMorgon2021
- 5 Moscato D'asti La Gatta-2023

+375.- / Pax

SNACK

VEGETARIAN

KERIPIK KENTANG (V)

Kartoffelchips med krydret Lao Gan Ma Mayo
Potato Chips with Spicy Lao Gan Ma Mayo

MANGO SALAD (V)

Mango og blandet salat, basilikummayo og vegansk korianderdressing
Mango and Mixed Salad, Basil Mayo and Vegan Coriander Dressing

JAMUR TIRAM GORENG (G , V)

Stegt østerssvamp serveret med chiliblommesauce
Fried Oyster mushroom served with Chili Plum Sauce

SECOND STARTERS

GADO GADO (N , G , V)

Blandede grøntsager, braiseret sojabønnekage, kogt æg og avocado serveret med jordnøddesauce
Mixed Vegetables, braised Soya Bean Cake, boiled egg and Avocado served with Peanut Sauce

SATE JAMUR TIRUM (G , L , N , V)

King Oyster Mushroom satay serveret med Tamarind sauce
King Oyster Mushroom satay served with Tamarind sauce

MAIN COURSE

TOFU LAKSA (V)

Friturestegt overtrukket tofu med Laksa Sauce og Broccolini serveret med Jasmiris
Deep Fried Coated Tofu with Laksa Sauce and Broccolini served with Jasmine rice

DESSERT

PISANG COKLAT (G , L , N , V)

Banan pakket ind med chokolade og vaniljeis
Banana Wrapped with Chocolate and Vanilla Ice Cream

445.- / Pax

JUICE PAIRING

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

+275.- / Pax

ALLERGENS - Shellfish (S) Nuts (N) Gluten (G) Lactose (L) Vegetarian (V)

CAN MAKE ALLERGENS FREE (GREEN COLOR)