

## BBQ INDONESIAN MENU

### COMPOUND SALAD

Selada Ayam Pelalah

*Spicy chicken salad*

Tuna Sambel Matah

*Balinese tuna salad with lemongrass relish*

### SALAD BAR

*Mix lettuce, sliced onion, cucumber, capsicum, carrot, black olive*

### DRESSING

*Cocktail dressing, thousand islands, olive oil*

### SOUP

Sup Buntut

*Indonesian oxtail soup, vegetable and beef broth*

### LIVE GRILLED STATION

Iga Kambing Bakar

*Grilled lamb chop Balinese spice*

Udang Bakar

*Grilled prawn chilli marination*

Ayam Bakar Bumbu merah

*Grilled chicken, sweet soya & chili sambal marination*

Ikan Bakar Bumbu Kemiri

*Charcoal grilled fish fillet, candlenut spice marination*

Sate Campur

*Charcoal grilled chicken satay, beef satay and lilit in bamboo skewer*

### HOT DISHES

Jagung Bakar Pedes Manis

*Grilled sweet corn cob*

Tumis Sayur Campur

*Sautee mix vegetable with garlic and oyster sauce*

Nasi Kebuli Ayam

*Chicken biryani rice*

Nasi Putih

### CONDIMENTS



Aneka Sambal/ Assorted Indonesian Chilli Sambal  
*Sambal dabu-dabu, sambal matah, sambal mbe, sambal kecap*

## DESSERT

Assorted Seasonal Fresh Fruits

*Irisan buah segar*

Kue Wajik Pandan

*Sweet steamed pandanus sticky rice with coconut milk*

Sentiling

*Steamed cassava cake with coconut grated*

Dadar Gulung Pisang Coklat

*Chocolate crepes with banana filling*

Pisang Rai

*Coated Banana Steam cake*

Es Teler

*Avocado coconut jackfruit iced dessert*

