

## CULTURAL DINNER SET MENU

### **Gado-Gado Malang**

*Garden vegetables, steamed potatoes, paddy oats crackers, boiled egg, peanut dressing*

OR

### **Tuna Gohu Ternate**

*Tuna sashimi cubes, tempe chips, shallots, Thai basil, mild chili oil*

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### **Babi Penebel**

*Crispy pork belly, chilli, turmeric, galangal, lemongrass, coriander seeds, roasted pumpkins*

OR

### **Nasi Campur Bali**

*Balinese royal rice platter of the Pemecutan recipe: fish in Balinese relish, lemongrass shredded chicken, roasted pork penebel, fish satay, vegetables in grated coconut, egg in Balinese sauce "benyuh" (stew grated coconut), crisp-fried shrimps, Balinese marinated peanuts*

OR

### **East Java Smoked Chicken Curry**

*Organic chicken, sautéed potatoes, string beans, bacon, champignon, Thai basil, Balinese red rice*

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### **Chocolate Lava Eruption**

*Dark melting Javanese chocolate cake, Balinese vanilla pod ice cream*

OR

### **Tropical Homemade Sorbet**

*Passion fruit \ tamarillo \ mango \ torch ginger flower \ coconut jackfruit*

OR

### **Black Rice with Mango**

*Sticky black rice, mango coconut, pandanus sauce & mango sorbet*