

Senja Full moon diner

We start the evening with 2 balinese fusion appetizers / tapas with cocktail pairing, followed by traditional dancing from the local sumberkima dance school & ending with a relaxing tea & seasonal local sweets.

Maincourse can be ordered a la carte and is not part of the special menu.

2 appetizers, balinese sweets & tea: 200k++

Add drink pairing; 2 cocktails / wine: 250K++

Appetizer course 1

Freshly caught tuna with sesame

sambal matah, kemangi pesto

Pick 1 drink

Lemongrass gin

Tanqueray gin , lemongrass cordial, lime juice, lemongrass bitter

Limonciello spritz

house limonciello, sparkling brut cuvéé, soda water

Lazarus pulp 'the alter ego', Pet Nat – chardonnay, sauvignon blanc

Appetizer course 2

Maranggi beef steak 90gr

in a traditional Javanese maranggi sauce of tamarind, coriander powder, ginger, galangal, shallot, garlic, kemangi.

Pick 1 drink

Orange ember

Jim beam bourbon, spiced rosella reduction, lemongrass bitter

LIMO spritz

LIMO aperitivo, sparkling brut cuvéé, soda water, orange slice

Lazarus pulp red; syrah, grenache, tempranillo

Balinese sweets & tea

Mix of traditonal local sweets

seasonal selection and freshly made

Pot of freshtea harvested from our garden

seasonal, floral, digestive aid

prices are subject to 11% tax and 7% service charge

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Shrimp tart

shrimp in curry sauce, sambal matah, puff pastry, coriander, kemangi

Pick 1 drink

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