

potato head

Tuesday 8th November

Appetizer

Aneka Kerupuk - Java

Plate of assorted crackers made of: pounded rice, paddy oats (*melinjo*) and garlic

Tramcam (PB) - Java

Assorted fresh vegetables salad, tossed in spice shredded coconut

Tuna Sambal Mbe - Bali

Grilled smoked tuna belly, served with fried crispy shallot, garlic and red chili relish with kaffir lime leaves and coconut oil

Main Course

Tongseng Ayam

Braised chicken in traditional tongseng spices with fresh coconut milk, baby cabbage and sweet soy sauce

Terong Balado Teri (PB) - West Sumatra

Pan fried eggplants served with sambal balado

Bobor Daun Kelor (PB available)

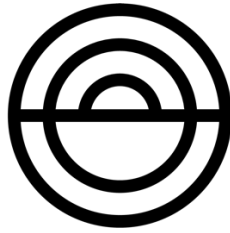
Moringa leaves and snake gourds cooked with fresh coconut milk and turmeric broth

(serve with Jatiluwih heritage rice and a sambal selection)

Dessert

Kacang Mete Karamel

East Bali cashew nuts, coconut shortbread, amed sea salt, caramel served with sea salt cream



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Wednesday 9th November

Mackerel Ceviche (S)

Smoked mackerel, cherry tomatoes , gooseberry, red onion, citrus dressing

Kale & Rocket Salad

Kale, rocket, sweet potato, baby carrots, beetroot, avocado, apple, red onion, almonds, tahini dijon dressing

Beef Brisket

Twelve hours smoked brisket,

Creamy Mashed Potatoes

Mashed potatoes, cream and parmesan cheese

Eggplant Lasagna

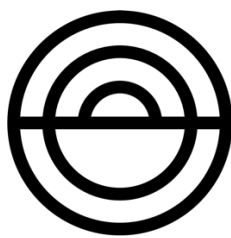
Layered roasted eggplant, homemade tomato sauce, bechamel sauce

Roasted Vegetables

Assorted roasted green, green verde

Cheesecake

Cream cheese, Kintamani lime



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Thursday 10th November

Appetizer

Aneka Kerupuk - Java

Plate of assorted crackers made of : pounded rice, paddy oats (*melinjo*) and garlic

Gado Gado Kaum (PB) - Jakarta

Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, fried tofu, and fried shallots

Gohu Ikan Tuna - Maluku, Ambon

Fresh tuna marinated in coconut oil, fresh calamansi juice, belimbi, kenari nuts, and ginseng leaves

Main Course

Ikan Barramundi Bakar Sambal Dabu Dabu - North Sulawesi

Grilled filet of barramundi marinated with tamarind water and turmeric paste served with a spicy fruit and vegetable sambal

Keciwis (PB) - West Java

wok fried baby cabbage, garlic, chili, soy sauce and cashew

Gulai Sayur (PB)

Braised local vegetable selection and tofu in aromatic coconut curry sauce

(serve with Jatiluwih heritage rice and a sambal selection)

Dessert

Kue Kelapa Coklat Flores (N) – Kaum Inspiration

Baked Flores chocolate cake with shredded coconut cream served with caramel cashew sauce