potato head

Food stall concept for each outlet serving their food to highlight each specialty

Kaum Lunch Platter

1. **timbungan ikan (s)**
2. **ayam sit sit sambal matah (chicken)**
3. **sate ayam banjar (n)**
4. **lawar kacang (pb)**

Dome

1. **baby corn béarnaise, corn chip, lacto crumb (d) (g)**
2. **beef tongue croquette chili mayo, marigold (d)**
3. **josper chicken local nduja, keciwis (p) (d) (g)**

Tanaman

1. **palm heart** fried bread, palm heart ragout, goma dare, chili oil (g)
2. **salad jeruk** bali orange varieties, pineapple tepache, kyuri, fresh herbs, heirloom tomatoes
3.

Dessert

1. **cheesecake** local chevre, graham cracker, calamansi curd, pickled strawberry (d) (eg)
2. **roti bakar** peanut mousse, roasted banana cream, shortbread cookie, cheese ganache, palm sugar gelee (d) (n) (eg)
3. **Smores** balinese chocolate cremeaux, toasted citrus meringue, chocolate crumb (pb)