

The Rayunan

Inspired from the tradition of daily life of the Royal Family in Bali, a high-ranking court servant prepares the King's meals wholeheartedly where the food is prepared on a "dulang" a wooden Balinese tray, Scattered with the finest offering of meals. The dynamic expression of the dishes is the implementation of the elegance of servant's dedication toward the Royal Family.

EIGHT COURSES OF LOCAL SPECIALTIES

NASI KUNING

Yellow rice with turmeric and coconut flavor

SATE LILIT AYAM

Grilled grounded chicken in local fresh spices

PALEM UDANG

Steamed prawns with grated coconut and Bali herbal roots

SATE ASEM BE CELENG

Grilled marinated pork skewer with spiced palm sugar and tamarind

LAWAR PAKU

A classic local fern tip salad with spices, roasted coconut and crispy shallot

TIMBUNGAN BE CELENG

Balinese stewed pork ribs in a rich "base genep" grounded herb and spices

LAWAR NANGKA

Boiled young jack fruit and red beans with a mild spices

JUKUT URAB

Blanched vegetable bounded in rich spices gravy and caper lime

A tasty ethnic "Kolek pisang" of sweet banana pudding or assorted tropical fruit with ice cream served as a dessert

IDR 240K PER PERSON

ENTERTAINMENT : LIVE MUSIC

Prices are in IDR '000' and subject to 21% government tax and service charge

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