



## 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 ground 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" ground 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

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

**PRICE FOR ONE: 175K | PRICE FOR TWO: 350K**

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

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