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PAON BALI

A celebration of Balinese culinary heritage, inspired by the traditional family kitchen where recipes and flavors are passed down through generations.

IDR 500.000++/pax

Bali Beach Hotel The Heritage Collection
+62 811 3831 3077

Sanur Kaja, Denpasar
Bali 80227

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SOUP

Kuah Undis

"Singaraja" black bean soup with bebungkilan broth

MAIN COURSE

Manuk Sera Lemo

"Semarapura" smoked chicken with shrimp paste and kaffir lime

Bebek Betutu

"Jembrana"-style traditional slow-cooked duck with galangal and lemongrass

Sate Be Pasih

"Amlapura" fish satay with chili and coriander

Palem Udang

"Gianyar" sweet prawns with coconut and turmeric

Timbungan Sampi

"Mangupura" beef cooked in bamboo with traditional rajang spices

Urab Pusuh

"Tabanan" banana blossom salad with aromatic ginger and candlenut

Jukut Gedang Mekuah

"Denpasar" braised green papaya in turmeric and ginger sauce

Nasi Sela

Traditional Balinese sweet potato rice

DESSERT

Bendu

Glutinous rice dumplings filled with grated coconut and palm sugar

Kolak Batu Bedil

Glutinous rice balls stewed in palm sugar and coconut milk

Godoh Nangka

Deep-fried jackfruit fritters