



roso

## 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  
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Sanur Kaja, Denpasar  
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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*