

Bali's most Iconic Dish

The spectacular, popular Balinese delicacy, babi guling (literally "turned meat") is a whole, spit-roasted suckling pig, although is an important window into the Balinese history, religion, tradition, and culture.

Prepared more to honour the gods than for private consumption, the classic babi guling is the island's favourite and unofficially the "national dish."

An ever-observant traveller and resident of Bali in the 1930s, Mexican artist and de-facto anthropologist Miguel Covarrubias, discovered the startling, pig-centric pinnacle of Balinese ceremonial cuisine ahead of the rest of the western world.

Covarrubias stood in awe of the complex, brilliant, ritualistic babi guling cooking process: "Balinese cooking attains its apotheosis in the preparation of the famous be guling, stuffed suckling pig roasted on a spit.

The pig is stuffed with a finely chopped mixture of red chili-pepper, bogaron tinke, nuts resembling ginger, garlic, tjekoh, an aromatic root of the ginger family, red onions, black pepper, turmeric - kunyit sra - concentrated fish paste, ginger, aromatic leaves - saladam or ulam, salt, and ketumbar -a variety of the peppercorn, mixed with coconut oil.

To give the skin the proper rich brown colour, the pig is thoroughly rinsed before roasting and bathed in turmeric crushed water.

Two people are required to cook the pig: a second man simultaneously fans the fire with a long, paddle-like object to direct the flame and smoke away from the pig. The heat should be concentrated on the head and tail and not in the middle so as not to crack the skin of the stomach.

After a few hours of slow-roasting, the juiciest and most tender pork is obtained, flavoured by the fragrant, spiced filling, complemented by a deliciously brittle skin covered with a golden-brown glaze.

Few dishes in the world can be compared with a well-made "be guling."

WIJAYA KUSUMA



FINE DINING

BABI GULING
every tuesday





lemper

braised pork rice cake

babi guling

live cooked homemade suckling pig

lawar

red beans, young jack fruit salad, balinese spices

sate panggul

grilled minced pork skewer

tum celeng

marinated pork with Balinese spices in banana leaf

oret

balinese pork sausage

gerang asem babi

pork ribs soup, shallot, lemongrass-galangal spices

komoh

clear pork soup

nasi kukus

steamed fragrant rice

kerupuk babi

pork crackers

sambal goreng

deed fried shallot, garlic chili and shrimp paste

bendu-kolak pisang

coconut palm sugar wrapped in the rice cake

coffee or tea



IDR. 252.000 nett per person