

WIJAYA KUSUMA



FINE DINING

COOKING
CLASS



MENU 1

lawar

ferm leaf and young jackfruit salad

kuah sari segare

balinese fish soup

pepes ikan

grilled marinated white fish
wrapped in banana leave

nasi pandan

cook rice with lemongrass - salam leaf

sambel matah

raw shallot- lemongrass spices

klepon

pandan sticky rice ball- palm sugar sauce

MENU 2

rujak

vegetable & fruits salad
with palm sugar sauce

gerang asem be siap

chicken ball soup balinese spices

betutu

slow roasted chicken or duck
marinated with basic balinese spices

nasi kuning

cook rice with turmeric- coconut milk

sambel sera - tabia

grilled shrimps paste-green chili spices

batun tuki

sticky rice dumpling with coconut- palm sugar

MENU 3

gado-gado

braised vegetables with peanut sauce

sate language

minced snapper on lemongrass skewer

bebek goreng

slow double cooking duck marinated
with triple spices

nasi panggang

grilled rice in banana leaf with balinese spice

base kacang

lesser galangal - peanut sauce

pisang goreng

banana fritter

Everyday

07:00 am - finished

**Reservation 24 hours in advance
is required. Please contact guest relations
at 555**

IDR. 550.000 nett per person