Kayumanis Resto

indonesian cuisine



Scan the code the explorer our menu !

www.kayumanisrestojimbaran Kayumanis Resto Jimbaran kayumanisrestojimbaran

* **Gluten free**



SPECIAL OF THE DAY

KARANGAN BE PASIH

Delight in our Karangan Be Pasih, a lavish platter showcasing grilled marinated Jimbaran lobster, king prawns, fish fillet, and squid. Served with Indonesian vegetables and daily rice, this dish is a tribute to the coastal flavors of Jimbaran, a picturesque fishing village in Bali, Indonesia.

Inspired by the abundance of seafood and the culinary traditions of the region, Karangan Be Pasih offers a symphony of flavors and textures that will transport you to the sun-kissed shores of Bali. Join us and savor the essence of Jimbaran's coastal delights with this sumptuous seafood feast.

Wine Pairing Recommendation:
A white wine, particularly Chardonnay, pairs wonderfully with this dish

IDR 399 K

all prices are subject to 21 % government tax and service charge



Signature dish

BEBEK PANGGANG MEKUDUS

IDR 335 K

Discover the essence of Bali's vibrant Hindu heritage at Kayumanis Resto, where tradition and flavor intertwine. In Bali's rich cultural tapestry, duck holds a revered status as the sole meat permitted for high-caste priests, symbolizing spiritual significance and culinary excellence.

In our culinary sanctuary, we invite you to embark on a journey through Bali's rich cultural tapestry with our signature dish "Bebek Panggang Mekudus"

Indulge in the flavors of Bali with our traditionally grilled duck, marinated in authentic Balinese spices. Served with reverence, it arrives at your table atop a small clay grill, imbuing the dish with a tantalizing smoky essence. Accompanied by tender minced chicken on lemongrass skewers, a comforting clear broth with chicken balls and cucumber, a medley of mixed vegetables, and a selection of fiery sambal condiments.

Experience the spiritual significance and local delicacy of duck, revered as the sole meat permitted for high-caste priests on the island. Just like the duck, which seamlessly navigates between land and water, let your taste buds journey through the diverse flavors of Bali's culinary landscape at Kayumanis Resto

Wine Pairing Recommendation:
Enjoy a crisp Sauvignon Blanc white wine for the perfect pairing

all prices are subject to 21 % government tax and service charge

A Celebration of Flavors



Savor the diverse flavors of Indonesia with our Indonesian Rijsttafel, a feast of delicacies that promises to tantalize your taste buds. Originating from the Dutch colonial era, this culinary masterpiece celebrates the cultural fusion and diversity of the archipelago.

At Kayumanis Resto, our Rijsttafel is more than just a meal—it's a cultural celebration that fosters camaraderie and connection. Gather around the table, share stories, and laughter, and feel the warmth of Indonesian hospitality enveloping you.

Embark on this culinary journey and be enchanted by the complexity and depth of flavors that adorn your palate. From the aromatic spices of rendang to the crispy goodness of sambal, each dish reflects Indonesia's rich culinary heritage, promising an unforgettable dining experience.

Indonesian

R I J S T T A F E L

IDR 495 K

THE MENU

LUMPIA BEBEK JAMUR

deep frying duck and shitake spring roll served with
sweet sour sauce

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SOTO AYAM

rich turmeric chicken soup with glass noodles, boiled quail egg

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BREM SORBET

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MAIN COURSES

RENDANGSAPI

braised beef in “Rendang” sauce

SATE LILIT AYAM

grilled minced chicken skewers

MANGUT IKAN

pan seared snapper fillet with lemongrass chili sauce

BEBEK BETUTU

traditional Balinese smoked duck

UDANG SAUS PETE

stir-fry prawn, in bitter been and chili sauce

TAHU DAN TEMPE GORENG

deep fried fermented soybean and bean card

SAYUR URAP

mix vegetables tossed in grated coconut and chilli

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KLEPON NILA SARI

poach purple sweet potato stuffed with palm sugar and red bean ice
cream and grated fresh coconut

Wine Pairing Recommendation:
Enjoy a Chardonnay for white wine lovers or a Cabernet Sauvignon for those who prefer red

all prices are subject to 21 % government tax and service charge

APPETIZER

LUMPIA BEBEK JAMUR

Indulge in this delightful Indonesian dish, showcasing deep-fried spring rolls filled with tender duck meat and flavorful shiitake mushrooms. Served alongside a tangy sweet and sour sauce, this appetizer offers a delightful combination of savory flavors and crispy textures, making it a popular choice for snacks or starters.



80K



75K

RUJAK UDANG

Experience the vibrant flavors of Indonesia with our refreshing salad featuring toasted steamed prawns, carrots, pineapple, tomatoes, and cucumbers, all tossed in a sweet chili tamarind sauce. This delightful dish combines a variety of textures and tastes, creating a harmonious blend of sweet, tangy, and spicy flavors that seafood enthusiasts adore.

AYAM DABU DABU

Delight your palate with our Ayam Dabu Dabu – a tantalizing dish originating from the region of North Sulawesi, Indonesia, renowned for its bold and fiery flavors. Tender shredded chicken is paired with crisp raw vegetables and served alongside a spicy fresh chili sauce. This culinary masterpiece offers a harmonious blend of textures and tastes, creating a satisfying and vibrant experience for your taste buds. Ayam Dabu Dabu showcases the essence of Indonesian cuisine, where every bite tells a story of rich culinary heritage and unforgettable flavors.



70K

all prices are subject to 21 % government tax and service charge

APPETIZER

SATE LILIT AYAM

Experience the essence of Bali's culinary heritage with our Sate Lilit Ayam–a tantalizing dish that embodies the island's rich flavors and vibrant culture. Grilled minced chicken, infused with fragrant lemongrass, is meticulously molded onto skewers for a unique and visually stunning presentation. Sate Lilit Ayam is more than just a dish–it's a culinary journey that celebrates the spirit of Bali's gastronomic traditions.



85K



TONGKOL SAMBAL MATAH

Indulge in a culinary journey to Bali with our Tongkol Sambal Matah–a dish that perfectly captures the essence of the island's rich and vibrant flavors. Succulent breaded tuna takes center stage, accompanied by a vibrant sauce crafted from fresh shallots and chili.
Each bite offers a delightful fusion of textures and tastes that will transport you to the sun-kissed shores of Bali.

85K

all prices are subject to 21 % government tax and service charge

SOUP

SOTO AYAM

Dive into the Heart of East Java with our Soto Ayam–a traditional Indonesian soup bursting with comforting flavors. Infused with aromatic spices like turmeric, galangal, and lemongrass, our flavorful broth creates a rich and fragrant base.
With tender chicken, vermicelli noodles, and delightful toppings such as boiled eggs, fried shallots, celery leaves, and lime wedges, each spoonful offers a symphony of textures and tastes.



75K



80K

SOUP PALUMARA

Embark on a culinary journey to South Sulawesi with our delectable Soup Palumara–a beloved Indonesian dish originating from the vibrant city of Makassar. This exquisite soup features a rich broth infused with turmeric, giving it a vibrant yellow hue and a subtle earthy flavor that tantalizes the senses. Each spoonful offers a taste of the sea, transporting you to the shores of Indonesia's coastal waters. Our Soup Palumara–a true culinary masterpiece that captures the essence of Makassar's rich culinary heritage.

SOUP SARANG UDANG

Embark on a culinary adventure to the enchanting island of Java with our tantalizing Soup Sarang Udang. This Indonesian gem boasts a flavorful broth infused with chili and galangal, offering a spicy kick and a hint of aromatic warmth that will awaken your taste buds.

At the heart of this soup are succulent prawns, swimming gracefully in the rich and fragrant broth. Each bite is complemented by crispy noodles, adding a satisfying crunch that elevates the dining experience and creating a harmonious blend of textures and tastes that will leave you craving for more.



85K

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MAIN COURSES

CLASSIC MENU



BUNTUT PENYET

Savor the irresistible Buntut Penyet–a beloved Indonesian dish featuring fried beef oxtail with spicy shrimp paste and tangy tomato sauce. This culinary gem originates from Indonesia's vibrant street food culture, cherished by locals and visitors alike and aired with Indonesian salad and rice, each bite offers a delightful blend of aromas and tastes. Join us to savor the authentic taste of Indonesia with our delectable Kayumanis Resto's Buntut Penyet.

Wine Pairing Recommendation:
Enjoy a Chardonnay for white wine lovers or a Cabernet Sauvignon for those who prefer red

160K



NASI TUMPENG

Indulge in our iconic Nasi Tumpeng–a feast fit for royalty celebrating the rich tapestry of Indonesian cuisine. Crafted with care, it features two rice cones infused with aromatic spices. Accompanied by succulent meats including prawn, tender chicken, beef and vibrant vegetables, each bite is a journey through Indonesia's culinary landscape. Perfect for sharing special moments.

Wine Pairing Recommendation:
For a delightful experience, pair your meal with a white wine such as Riesling or Chardonnay.
If you prefer red wine, try a Pinot Noir for a perfect match

165K

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MAIN COURSES
CLASSIC MENU



165K

EMPAL PENYET

savory Indonesian dish consisting of mashed fried beef served with a flavorful shrimp paste tomato chili sauce. It's typically accompanied by Indonesian salad and daily rice, providing a satisfying meal with a balance of textures and flavors. this dish originates from Indonesia, where it's commonly enjoyed as a staple in local cuisine.

Wine Pairing Recommendation:
For a great match, enjoy Sauvignon Blanc with white wine, and Shiraz or Tempranillo with red wine

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TIMBUNGAN KOKAK

Originating from the lush island of Bali, this culinary gem features marinated steamed grouper cooked inside bamboo, imparting a uniquely fragrant and flavorful essence. Accompanied by a side of fresh vegetables and rice of the day, this dish offers a delightful blend of textures and aromas, creating a memorable dining experience for seafood enthusiasts and lovers of Balinese cuisine alike.

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Wine Pairing Recommendation:
For a perfect pairing, enjoy white wine varieties such as Moscato or Chardonnay



155K

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MAIN COURSES

MODERN INDONESIA

MIE GORENG KAYUMANIS

Mie Goreng Kayumanis–a tantalizing dish that showcases the rich flavors of Indonesia. Fried egg noodles are stir-fried to perfection with succulent prawns, tender chicken, flavorful minced meat skewers, and topped with a perfectly fried egg. Crispy prawn crackers add a delightful crunch to every bite.

Wine Pairing Recommendation:
For a refreshing choice, pair your meal with Rosé wine or Sparkling Rosé wine.



135K



150K

MANGUT IKAN

Originating from Central Java, Mangut Ikan is cherished for its vibrant flavors and heartwarming appeal. Each bite of tender snapper fillet, infused with the aromatic lemongrass chili sauce, takes you on a sensory adventure through the lush landscapes of Indonesia.Served alongside a generous portion of fresh vegetables and daily rice.

Wine Pairing Recommendation:
For a delightful pairing,
enjoy white wine varieties such as Riesling or Sauvignon Blanc.

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MAIN COURSES

MODERN INDONESIA

UDANG SAUS PETE



Savor our Udang Saus Pete, showcasing stir-fried prawns in a savory sauce infused with petai beans and chili. Accompanied by grilled pineapple and daily rice, this dish hails from Java, Indonesia.

Wine Pairing Recommendation:
For a great pairing, try a white wine like Riesling or a refreshing Rosé wine.

165 K



175K

SATE CAMPUR

Embark on a culinary adventure with our Sate Campur, a tantalizing dish featuring grilled chicken and beef skewers served with a mouthwatering peanut sauce, pickles, and daily rice. This beloved Indonesian specialty, Sate Campur, originates from various regions across the archipelago, this dish promises to satisfy your taste buds and transport you to the vibrant streets of Indonesia.

Wine Pairing Recommendation:
Pair your meal with Chardonnay for white wine and Shiraz for red wine

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GULAI SEAFOOD

Indulge in the flavors of Indonesia with our sumptuous Gulai Seafood–a dish that epitomizes the richness and fragrance of Indonesian cuisine. This flavorful curry features a tantalizing blend of spices cooked in a spicy coconut gravy, infusing every bite with an explosion of taste.
Crafted with tender seafood, white noodles, crisp bean sprouts, and a perfectly boiled egg.

Wine Pairing Recommendation:
Enjoy white wine with either Riesling or Sauvignon Blanc for a perfect match.



165K

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MAIN COURSES

MODERN INDONESIA



155K

AYAM INTUK SAMBAL KEMANGI

Savor our Ayam Intuk Sambel Kemangi, showcasing fried pressed chicken smothered in a flavorful lemon basil sauce. Served with daily rice and vegetables, this dish originates from Indonesia, cherished for its aromatic flavors and unique blend of ingredients. Experience the distinct taste of kemangi, also known as lemon basil, as it infuses every bite with a burst of freshness.

Wine Pairing Recommendation:
Enjoy white wine with either Riesling or Sauvignon Blanc for a perfect match.

UDANG TELOR ASIN

Indulge in our Udang Telor Asin, featuring deep-fried tempura prawns coated in a rich salty egg and chili sauce. Served with fresh vegetables and daily rice, this dish is a testament to Indonesia's inventive use of seafood and bold flavors. Discover the perfect harmony of crispy prawns and savory sauce, creating a culinary masterpiece that will tantalize your taste buds.

Wine Pairing Recommendation:
Pair your meal with white wine varieties such as Riesling or Sauvignon Blanc, and consider Champagne or Sparkling Wine for an added touch of elegance.



165K



165K

SOTO BUNTUT

This beloved dish originates from Java, where it holds a cherished place in the culinary tradition of the region. Soto Buntut is renowned for its rich and aromatic broth, which is meticulously infused with the warm and earthy notes of nutmeg. Tender oxtail meat adds depth to the soup, creating a comforting and flavorful dish that is enjoyed by people throughout the country.

Wine Pairing Recommendation:
For a great pairing, enjoy Chardonnay with white wine and Shiraz or Pinot Noir with red wine.

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MAIN COURSES

MODERN INDONESIA

IKAN BAKAR JIMBARAN



Featuring grilled marinated snapper accompanied by clams, water spinach, sambal, and rice. This dish is inspired by the culinary traditions of Jimbaran Bay, a picturesque coastal village in Bali, Indonesia.

185K

Wine Pairing Recommendation:
For white wine, choose from Chardonnay, Sauvignon Blanc, or Riesling for an excellent pairing.



RENDANG SAPI

Indulge in our famous Rendang Sapi, a traditional Indonesian delight hailing from the Minangkabau region of West Sumatra. Slow-cooked to perfection, tender beef is braised in a luxurious blend of coconut milk and aromatic spices, including lemongrass, galangal, and chili peppers.

175K

Wine Pairing Recommendation:
For white wine, enjoy Chardonnay, and for red wine, go with Shiraz or Cabernet Sauvignon

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UDANG BAKAR JIMBARAN



Inspired by the coastal cuisine of Jimbaran, Bali, this dish captures the essence of seaside dining, where fresh seafood is grilled to perfection over open flames. Udang Bakar Jimbaran, featuring grilled marinated prawns served with succulent clams, fresh water spinach, fiery sambal, and fragrant rice.

175K

Pair your meal with white wine varieties such as Riesling or Sauvignon Blanc, and consider Champagne or Sparkling Wine for an added touch of elegance.

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MAIN COURSES

MODERN INDONESIA



150K

KARE AYAM JAVA

Experience the taste of Java Island with our Kare Ayam Java, featuring tender braised chicken in a chili turmeric coconut sauce with potatoes and carrots, served alongside daily rice. A dish that captures the essence.

Wine Pairing Recommendation:
For white wine, choose from Sauvignon Blanc, or Riesling for an excellent pairing.

IGA SAPI BAKAR

Delight in our Iga Sapi Bakar, featuring tender beef ribs marinated in a sweet and savory sauce, grilled to perfection. Served with a side of fresh vegetables and rice, this dish is a tribute to Indonesian cuisine's flavorful grilled meats and aromatic spices.

Wine Pairing Recommendation:
For red wine, go with Shiraz or Cabernet Sauvignon.



165K



165K

AYAM BAKAR TALIWANG

Ayam Bakar Taliwang is a testament to Lombok's rich culinary heritage, where bold flavors and aromatic spices reign supreme. Accompanied by Lombok-style sambal, a fiery chili paste, and daily rice, this dish offers a satisfying and authentic culinary experience that will leave you craving for more.

Wine Pairing Recommendation:
Pair your meal with white wine varieties such as Riesling or Sauvignon Blanc, and consider Champagne or Sparkling Wine for an added touch of elegance

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NASI GORENG SUKA - SUKA

NASI GORENG “KAYUMANIS”

classic Indonesian dish that showcases the rich flavors of traditional fried rice. It features a delightful combination of prawns, chicken, minced meat skewers, and a fried egg, all served alongside crispy prawn crackers.

Wine Pairing Recommendation:
Pair your meal with white wine varieties such as Riesling or Sauvignon Blanc, and consider Champagne or Sparkling Wine for an added touch of elegance



135K



125K

NASI GORENG “ RENDANG “

Traditional Indonesian fried rice dish infused with the rich flavors of rendang sauce and tender beef rendang. This flavorful creation features fragrant fried rice cooked to perfection in rendang sauce, accompanied by succulent beef rendang, a tantalizing fried egg topping, and crispy crackers for added texture.

Wine Pairing Recommendation:
Pair your meal with Chardonnay or Riesling for white wine, and Shiraz for red wine.

NASI GORENG “BETUTU”

Enhanced with tender pieces of duck meat, a perfectly fried egg, and crispy crackers, Nasi Goreng "Betutu" offers a delightful combination of flavors and textures that will leave you craving for more. Experience the essence of Bali's vibrant cuisine as you indulge in this authentic dish, lovingly prepared

Wine Pairing Recommendation:
For white wine, choose Chardonnay or Riesling, and for red wine, opt for Shiraz or Pinot Noir.



125K

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SINGKONG MEREKAH

Embark on a journey through the vibrant tapestry of Indonesian culinary traditions with Singkong Merekah. Nestled in the heartland of Java, we pay homage to centuries-old customs and flavors, with cassava as our guiding star. At Singkong Merekah, each dish is a testament to this rich legacy, carefully crafted to honor tradition, celebrate flavor, and evoke the vibrant spirit of Indonesia.

SINGKONG GORENG SAUS EMPAL

55K

traditional Indonesian deep fried cassava roots served with spicy shallot and chili sauce

SINGKONG GORENG SAMBAL MATAH

55K

traditional Indonesian deep fried cassava roots served with fresh shallot & lemongrass sauce

SINGKONG GORENG SAMBAL IJO

55K

traditional Indonesian deep fried cassava roots served with green chili sauce

SINGKONG GORENG TELOR ASIN

55K

traditional Indonesian deep fried cassava roots served with salty egg sauce

SINGKONG GORENG SAUS KEJU

55K

traditional Indonesian deep fried cassava roots served with melted cheese



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VEGETARIAN APPETIZER

LUMPIA SAYUR

Deep-fried vegetable spring rolls are filled with a delectable mixture of finely chopped carrots, cabbage, bean sprouts, and mushrooms, creating a symphony of flavors and textures in every bite. Served with a tangy sweet and sour sauce, this Indonesian delicacy is the perfect combination of crispy, savory, and refreshing.

65K





60K

TAHU GEJROT

Tahu Gejrot was born out of necessity during the colonial era and originating from the bustling streets of Cirebon. Featuring deep-fried tofu, meticulously prepared to golden perfection and flavorful dressing made from a harmonious blend of sweet ginger and tangy kaffir lime juice and experience a taste of history with every delightful bite.

TEMPE MANDOAN

Originating from the heartland of Central Java, Tempe Mandoan features thinly sliced fermented soybean cake, expertly marinated and deep-fried to golden perfection. Legend has it that Tempe Mandoan was created by local villagers during times of scarcity

60K





60K

TAHU ISI

Experience the heart and soul of Indonesian street food with our tantalizing Tahu Isi. Delight in the perfect harmony of marinated tofu, expertly seasoned with aromatic spices, and fried to crispy perfection. Bursting with a vibrant filling of shredded carrots, cabbage, and optional bean sprouts, every bite is a flavor-packed journey through the bustling streets of Indonesia.

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VEGETARIAN
MAIN COURSE



125K

NASI GORENG IJO

Originating from the Minangkabau culture of West Sumatra, this vegetarian delight features fragrant fried rice infused with zesty green chili paste, topped with tender mushrooms and crisp bean sprouts. Served alongside savory tofu bean cakes and crunchy crackers, it's a symphony of textures and flavors in every bite.

KARE SAYURAN

This aromatic vegetable curry is a beloved staple of Indonesian cuisine, especially prominent in regions like Java where Javanese culinary traditions flourish. Dive into a rich and flavorful curry sauce brimming with a medley of vegetables, including carrots, potatoes, green beans, and cabbage, all simmered to perfection. Seasoned with a blend of traditional spices like turmeric, coriander, and lemongrass, each spoonful is a journey through the vibrant flavors of Indonesia.



125K



125K

GADO - GADO

Savor the Authentic Taste of Java with our Gado-Gado. This beloved Indonesian dish boasts a colorful medley of blanched vegetables, wholesome boiled potatoes, tofu, tempeh, and hard-boiled eggs, all topped with our rich peanut sauce and crispy crackers. Experience the vibrant flavors of Indonesia in every bite, transporting you to the bustling streets and lively markets of Java.

VEGETARIAN

VEGETABLE SELECTION

SAYUR URAP

Sayur Urap is a beloved side dish in Indonesian cuisine and featuring a delightful blend of blanched carrots, long beans, and bean sprouts, all tossed with freshly grated coconut and seasoned with the savory richness of shrimp paste. Served with a side of fried shallot sambal for an extra kick of flavor.



55K

TERONG BALADO



55K

Originating from the vibrant city of Padang on the west coast of Sumatra, Indonesia, this dish showcases fried eggplant immersed in a tantalizing spicy tomato chili sauce. The eggplant is expertly deep-fried to a crispy perfection before being generously coated in our vibrant Balado sauce. Crafted from a blend of tomatoes, chili peppers, shallots, garlic, and spices, this sauce offers a symphony of flavors that will ignite your taste buds. Experience the bold and fiery essence of Indonesian cuisine with every bite of our Terong Balado.

TUMIS TOGE KACANG PANJANG

This flavorful dish originates from Indonesia, featuring a delightful sauté of bean sprouts (toge) and long beans (kacang panjang), expertly cooked with garlic, shallots, and a medley of aromatic spices. Loved throughout the country for its simplicity, freshness, and vibrant flavors, Savor the crisp textures and rich aromas of this beloved dish, celebrating the diversity and vibrancy of Indonesian cuisine with every mouthful.



55K

S I D E D I S H E S

NASI CETAK (A PORTION OF RICE)	IDR 12 K
NASI BAKUL (A BASKET OF RICE)	IDR 40 K
KENTANG GORENG (FRENCH FRIES)	IDR 50 K
POTATO WEDGES	IDR 50 K
KERUPUK (A BASKET OF CRACKERS)	IDR 35 K
SAMBAL (A PORTION OF SAMBAL)	IDR 10 K
KACANG (A PORTION OF PEANUT)	IDR 35 K

DESSERT



65K

KLEPON NILA SARI

This traditional Indonesian dessert is a cherished delicacy originating from the heart of Java. Picture tender purple sweet potato, delicately poached and filled with luscious palm sugar, creating a burst of sweetness with every bite. Accompanied by a scoop of creamy red bean ice cream and topped with freshly grated coconut, this delightful treat is a celebration of flavors and textures.

LIMPANG LIMPUNG

Originating from Indonesia, this delightful treat features slices of ripe banana and jackfruit dipped in a light batter, fried to a golden crisp, and dusted with sweet icing sugar.Each bite of our Limpang Limpung is enhanced with a scoop of creamy coconut jackfruit ice cream, adding a refreshing and indulgent touch to the crispy fried fruits. Indulge in this irresistible combination of flavors and textures, where the sweetness of the fruits meets the crunch of the batter and the creaminess of the ice cream.



70K



70K

WINGKO TAPE

A traditional sticky rice cake hailing from the island of Java and crafted with care and steeped in centuries-old tradition, this delicacy boasts a dense, chewy texture and a subtly sweet taste, derived from the fermentation of sticky rice. Served alongside a generous portion of white fermented sticky rice and crowned with a decadent scoop of coconut ice cream, our Wingko Tape promises a symphony of textures and flavors that will transport your taste buds to the vibrant authentic of Indonesia.

DESSERT

ES BUAH CAMPUR SARI

Indulge in our Es Buah Campur Sari, a refreshing tropical dessert bursting with flavors straight from Indonesia. Enjoy a mix of juicy mango, tangy pineapple, succulent papaya, and crisp melon atop mango granita. Crowned with velvety panna cotta and drizzled with mango puree, it's a perfect harmony of taste and texture. A cooling oasis in Indonesia's heat.



80K

DADAR GULUNG PENUH CINTA



Fall in love with our Dadar Gulung Penuh Cinta, a cherished traditional Balinese dessert that captures the heart with every bite. Thin crepes lovingly filled with palm sugar sauce and fragrant grated coconut create a symphony of flavors and textures that delight the senses. Indulge in this sweet sensation that embodies the essence of Balinese culinary tradition.

65K

CENDOL NGANGENIN

Embark on a romantic culinary journey with our enchanting Cendol Ngangenin, a divine dessert that ignites passion with every spoonful. Delicate green rice flour jelly bits mingle gracefully with decadent mud cake and luscious ripe banana slices, bathed in a velvety cascade of creamy coconut milk and a delightful scoop of coconut jackfruit ice cream. Cendol Ngangenin transport you to a world of romance and culinary bliss.



75K

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DESSERT



65K

BUAH KUBUS

Treat yourself to a burst of freshness with our Buah Kubus, a tantalizing ensemble of fresh fruit cubes enveloped in a zesty orange mint sauce. Indulge in the succulent flavors of nature as each bite invigorates your palate with its vibrant essence. Experience a refreshing and revitalizing culinary adventure with Buah Kubus, where every bite is a celebration of natural goodness.

PUDING JERUK

A delightful lemon tart pudding served alongside creamy coconut ice cream. Immerse yourself in the exquisite fusion of zesty lemon and luxurious coconut, as each spoonful offers a symphony of refreshing citrus and creamy richness. Experience a burst of citrusy delight that will leave your taste buds singing with joy.



85K



75K

KLAPE TART

A decadent coconut cake adorned with velvety coconut cream, accompanied by a scoop of luxurious coconut ice cream. Immerse your palate in the harmonious blend of rich coconut flavors, as each indulgent bite takes you on a blissful journey. Delight in the tropical allure of Klape Tart and savor the essence of coconut perfection in every mouthful.
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