

THE TABLE OF BALI AMANDARI X PETTY ELLIOTT

1st July Dinner: Chef Petty X Chef Iwan Family-style, small plates to share

Starter

Rujak, Munduk style

Main course (small plates to share):
 Nasi sela - Rice with sweet potatoes
 Sate lembat - Duck satay
 Chicken curry, North Bali style
 Grilled fish fillet with Sambal mbe & Sambal matah
 Urap with rarely used leaves
(Cinnamon leaves, daun kencur, moringa leaves, papaya leaves, fern)
 Timbungan Babi (Chef Iwan)
(Balinese Black Heritage Pig Cooked inside Bamboo Stalk with Base Be
 Celeng and Cassava leaves)

Dessert

Deconstructed Bubur injin

Mango, coconut ice cream, and black rice tuille (using black rice flour)