

KINTAMANI
RESTAURANT

x

Chef Yetta

Available from 16 October – 9 November 2026

Balinese

(Part of our rotating menu)

Salads

Gado Gado

Indonesian Mixed Vegetable Salad with Peanut Sauce

Acar Timun Nanas

Pickled Cucumber and Pineapple

Rujak Kuah Pindang

Fruit Salad with Pindang Broth Dressing

Urap Sayur Bali

Balinese Vegetables with Grated Coconut

Soup

Jukut Ares

Balinese Banana Stem Beef Soup

**Carving
Station**

Udang Bakar Jimbaran

Jimbaran Style Grilled Prawns

Kambing Guling

Balinese Roasted Lamb Leg

Rice

Nasi Sela

Balinese Rice with Sweet Potato

Mie Goreng Bali

Balinese Seafood Fried Noodles

Mains

Lawar Kacang Panjang

Long Bean Salad

Tum Daging Kambing

Steamed Minced Mutton

Cumi Bakar Sambal Bongkot

Grilled Squid with Torch Ginger Sambal

Ketam Bumbu Sereh

Flower Crab with Lemongrass Seasoning

Ayam Betutu

Balinese Spiced Chicken

Sate Lilit

Tuna and Chicken Satay

Sampi Bumbu Rujak

Beef with Rujak Style Sauce

Daging Kambing Base Genep

Lamb with Balinese Base Genep Spice

Dessert

Pisang Rai

Balinese Steamed Banana with Grated Coconut

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Available from 16 October – 9 November 2026

Javanese

(Part of our rotating menu)

Salads

Pecel Blitar

Blitar-Style Vegetables With Peanut Sauce

Selat Solo

Solo-Style Beef And Vegetable Salad

Acar Kuning

Yellow Pickled Vegetables

Tahu Tek Bumbu Kacang

Tofu With Peanut Sauce

Soup

Sup Buntut

Oxtail Soup

Carving Station

Sate Maranggi Purwakarta

Purwakarta-Style Maranggi Satay

Bebek Panggang Bumbu Hitam

Roasted Duck With Black Spice Sauce

Rice

Nasi Liwet

Javanese Fragrant Rice

Bakmi Goreng Jawa

Javanese Fried Noodles

Mains

Sayur Lodeh

Mixed Vegetables In Coconut Milk

Oseng Kacang Panjang & Tempe

Stir-Fried Long Beans And Tempeh

Ikan Gurame Mangut

Gurame Fish In Spicy Coconut Gravy

Udang Balado

Prawns In Spicy Chilli Sauce

Ayam Panggang Kecap

Grilled Chicken With Sweet Soy Sauce

Empal Gepuk

Sweet Spiced Fried Beef

Gulai Kambing

Goat Curry

Ketam Garang Asam

Flower Crab in Tangy Spicy Stew

Dessert

Angsle

Javanese Warm Sweet Coconut Dessert

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Sumatran

(Part of our rotating menu)

Salads

Selada Padang

Padang-Style Vegetable Salad

Pempek Palembang

Palembang-Style Fish Cake

Rujak Mie

Noodle Salad With Sweet And Spicy Sauce

Perkedel Jagung

Corn Fritters

Soup

Sop Iga Padang

Padang-Style Beef Rib Soup

Carving Station

Martabak Telur Mini

Mini Savoury Egg Martabak

Sate Padang

Padang-Style Beef Satay

Rice

Nasi Gemuk Jambi

Jambi-Style Coconut Rice

Mie Goreng Aceh

Acehnese Fried Noodles

Mains

Gulai Nangka Padang

Padang-Style Young Jackfruit Curry

Daun Singkong Tumbuk

Mashed Cassava Leaves

Gulai Kepala Ikan

Fish Head Curry

Udang Lado Hijau

Prawns With Green Chilli Sauce

Rendang Daging Minang

Minangkabau-Style Beef Rendang

Ayam Pop

Minangkabau-Style Poached Chicken

Daging Kambing Cincang Minang

Minangkabau- Style Minced Lamb

Kepiting Saus Padang

Padang Style Spicy Flower Crab

Dessert

Bubur Kampiun

Minangkabau Mixed Sweet Dessert Porridge

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Available from 16 October – 9 November 2026

Sulawesi

(Part of our rotating menu)

Salads

Gohu Ikan Ternate

Ternate-Style Raw Fish Salad

Dabu Dabu Mando

Manado-Style Tomato And Chilli Relish

Urap Pakis

Fern Shoots With Grated Coconut

Rujak Buah Nusantara

Indonesian Mixed Fruit Salad

Soup

Sup Konro

Makassar-Style Beef Rib Soup

**Carving
Station**

Rahang Tuna Sambal Bakar

Grilled Tuna Jaw With Sambal

Bebek Panggang Palekko

Palekko-Style Roasted Duck

Rice

Nasi Jaha

North Sulawesi Glutinous Rice With Coconut And Spices

Mie Cakalang Manado

Manado-Style Skipjack Fish Noodles

Mains

Sayur Jantung Pisang

Banana Blossom Vegetables

Tumis Kangkung Ikan Roa

Stir-Fried Water Spinach With Roa Fish

Ikan Woku Belanga

Fish Cooked In Manado-Style Woku Spices

Cumi Rica Rica

Squid With Spicy Rica-Rica Sauce

Ayam Tinorangsak

North Sulawesi Spiced Chicken

Kepiting Nasu Buk Kang

Sulawesi-Style Crab

Daging Kambing RW (Rintek Wuuk)

Lamb Cooked In Rintek Wuuk Spices

Sate Maros

Maros-style Chicken Satay

Dessert

Klappertaart

Indonesian-Dutch Coconut Custard Cake

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Nusa Tenggara
(Part of our rotating menu)

Salads

Beberuk Terong
Eggplant And Tomato Sambal Salad

Ares Salad Lombok
Lombok-Style Banana Stem Salad

Ebatan (Urap Kelapa)
Mixed Vegetables With Grated Coconut

Bebetok Lamtoro
Steamed Lamtoro Bean Dish

Soup

Soto Sasak
Sasak-Style Soup

**Carving
Station**

Cumi Sambal Beberuk
Squid With Beberuk Sambal

Sate Rembiga
Rembiga-Style Mutton Satay

Rice

Nasi Jagung
Corn Rice

Mie Goreng Sasak
Sasak-Style Fried Noodles

Mains

Plecing Kacang Panjang
Long Beans With Spicy Tomato Sambal

Kelaq Kelor
Moringa Leaf Vegetable Soup

Pepes Ikan Kemangi
Steamed Fish With Basil

Udang Sambal Mangga
Prawns With Mango Sambal

Ayam Taliwang
Taliwang-Style Grilled Chicken

Halmarhera Style Kepiting
Dry Black Pepper Flower Crab

Bebek Bumbu Rarang
Duck With Rarang Spice

Iga Kambing Sasak
Sasak Style Lamb Ribs

Dessert

Serabi Lak Lak Lombok
Indonesian Coconut Pancake