



Sustainable Food Festival
Family style
IDR 298K++/person

CONRAD
BALI



Sashimi of Tuna and snapper

Zen Garden Salad ^{(v)(n)(gf)}

organic vegetables, fresh greens, "Bedugul" red radish, Benoa seaweed, takuan, onion lemon sesame dressing

Tuna crispy rice

tuna sashimi with crispy rice, chili and sambal mayo

Ayam Betutu Maki Roll

ayam betutu with bumbu kuning mayonnaise fried shallot

Tori teriyaki

grilled chicken breast with gluten free teriyaki sauce

Local vegetable donburi ^(v)

local fried tofu and seasonal vegetable with garlic soy sauce

Bowl of Japanese Fried Rice ^(gf)

Tropical Slice Fruits with 'Es Teler' Gelato

Serapah Kenus "Bali" ^(gf)

South Bali "Badung" traditional blanch squid, with pomelo, and Balinese kalasan spice

Tahu Gejrot "Jawa Barat" ^{(vg)(gf)}

deep fried soya bean curd with sweet and spicy garlic aromatic

Rawon "Jawa Timur" ^{(gf)(n)(s)}

East Java traditional beef soup with pangium nuts, tomato, leek, bean sprout, emping, lime, and sambal

Ikan Bakar Dabu-Dabu ^(gf)

grilled Fish with Sambal Traditional from "Minahasa" Dabu-Dabu

Bebek menyat-nyat ^(gf)

Cage-free duck with 'Karangasem' style of spices

Bakul of Rice ^(gf)

sambals and condiments

Tropical Slice Fruits

Baby Squid ^(gf)

bamboo shoot stuffing, artisanal black garlic, mango salsa, Balinese 'bulung'

Carrots & The sea ^{(v)(gf)}

carrot texturized, butter kelp poached carrot, black garlic, Benoa seaweed

Mahi-mahi Coco 235 ^(gf)

rich coconut & seafood broth charred green chili, kemangi oil, chili dust

Tuna Woku 250 ^(gf)

spicy Sulawesi style braised tuna, pan-fried potato fresh kemangi, tomato confit

Gambas Al Ajillo ^(gf)

pan seared tiger prawn, slow roast garlic, chili flakes

Steamed Rice Lime Leaf ^(gf)

Tropical Slice Fruits