



















AN IHG HOTEL
BALI NUSA DUA

STARTER

- Spicy Garden Spinach Salad    95
Our garden spinach, Malang Apple, Kintamani Orange, Chery Tomato, avocado, Toasted Nut with Sambal Matah
- Gado Gado    88
Javanese mix vegetable serve with Tofu, Tempe, and peanut sauce
- Babi Guling Lumpia   88
Balinese pork spring rolls, sweet and sour dip
- Vegetable lumpia    60
Savoury Fried mince vegetable roll

MAIN COURSE

- Mixed Satay   120
An assorted of beef, pork, snapper satay and satay lilit served with sambal
- Nasi Goreng Sayur   98
Stir fried rice with vegetable, tofu scramble and Tempe satay
- Nasi Campur  125
Balinese style mixed rice, sambal matah, satay lilit, cracker, pickles

SWEET

- Raw Chocolate Brownie    65
Dates, cocoa powder, coconut, walnut
- Burnt Pineapple  65
Pineapple, Banana, passion fruit, coconut sorbet



**Sustainable
Food Festival**
by Bali Hotels Association