



COTTA

DINNER

Named after the baked earth tones of the region and the artisans that work the terracotta into beautiful craftworks.

Bali is an island of contrasts. There are as many recipes for dishes as there are flowers on a frangipani tree. Here in Tabanan on Bali's west coast, we have endeavored to bring you authentic local flavors as well as some favorites from across the archipelago.

Keeping as our main priority the freshness of our produce, every ingredient that is used in our kitchen is locally sourced, while we rely on sustainable fisheries and selected local and imported meats.

Indonesia's cuisine is designed to be shared and, with that in mind, our signature dish is our Nasi Tumpeng Nusantara and Nasi Megibung, which offers a selection of flavors, textures and spice levels starting with a soup and finishing with something sweet.

On behalf of Soori Bali, we wish you a pleasant experience.

SOORI
BALI





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DINNER

SOORI SPECIAL

NASI TUMPENG NUSANTARA – FOR TWO / 2,400

Traditionally featured in the Selamatan ceremony, the Nasi Tumpeng is a communal feast from Java, symbolizing social unity.

The 'Tumpeng', the tall yellow rice cone in the centre, representing the mountains and volcanoes of Indonesia, is served surrounded by six traditional Indonesian specialities from the archipelago.

EMPAL GENTONG 

Originally from Cirebon city in West Java, Empal is a spiced Indonesian beef curry that is traditionally cooked in a "gentong" clay pot

AYAM KECOMBRANG 

Javanese chicken salad, with torch ginger, fresh shallots, tomatoes, chili and coconut oil

UDANG TINORANGSAK 

Manado-style prawns, cooked into chili, ginger, lemongrass, shallot, lime leaves and lime juice

URAB SAYUR    

Javanese-style boiled vegetables salad, seasoned with spiced coconut sauce and crispy shallot, garlic, and chili blend

IKAN BAKAR JIMBARAN 

Grilled barramundi fillet with Jimbaran style mixed spices

SAMBAL MANGGA   

Indonesian traditional mango and chili relish

Healthy Fare 

Contains Pork 

Gluten Free 

Vegetarian Dish 

Vegan 

Kindly notify your waiter should you have any specific requirements of dietary needs.

Prices are in thousand Rupiah and subject to 21% tax and service charge.



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TRADITIONAL TABANAN MEGIBUNG – FOR TWO / 2,400

Introduced by the King of Karangasem, when he sat down to eat with his soldiers at a celebration, the Megibung, as it is today, symbolizes the togetherness of Balinese life and features multiple traditional dishes representing the different regencies of Bali.

LAWAR KACANG

Traditional long beans Balinese-style salad seasoned with mixed spices and coconut milk

SATAY LILIT

Balinese-style minced seafood satay on a lemongrass stick

AYAM SAMBAL MATAH

Balinese chicken shredded salad with shallot, lemongrass, kaempferia galangal, lime leaves, chili, shrimp paste, torch ginger, and virgin coconut oil

UDANG TINORANGSAK

Manado-style prawns, cooked into chili, ginger, lemongrass, shallot, lime leaves and lime juice

IGA BABI BAKAR

Slow cooked grilled pork ribs, seasoned and marinated with traditional bumbu Bali spices

KREMES TEMPEH

Sweet and spicy, crispy tempeh seasoned with traditional bumbu Bali spices

Healthy Fare 

Contains Pork 

Gluten Free 

Vegetarian Dish 

Vegan 

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APPETIZERS AND SALADS

LAWAR KACANG / 280  

Balinese long bean salad with grated coconut and bumbu Bali spices

TERONG BALADO / 260  

Fried eggplant, tossed with traditional chili paste Padang-style

AYAM SAMBAL MATAH / 390  

Balinese chicken shredded salad with shallot, lemongrass, Kaempferia galangal, lime leaves, chili, shrimp paste, torch ginger, and virgin coconut oil

TUMIS KANGKUNG / 220  

Sautéed water spinach with tomato sambal, shrimp paste, and fresh tomatoes

TAHU IRENG / 280  

Deep fried black crispy tofu tossed with fried fresh chili and garlic

SOTO CRAM-CAM AYAM / 400 

Balinese-style chicken soup with turmeric infused chicken broth, minced chicken, glass noodles, diced cabbage, bean sprout, and quail eggs

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MAIN COURSES

NASI BAKAR JAMUR / 320

Grilled lemongrass fragrant rice wrapped in banana leaf and stuffed with sautéed mushrooms, served with sambal ijo

UDANG TINORANGSAK / 520

Manado-style prawns, cooked into chili, ginger, lemongrass, shallot, lime leaves and lime juice

IGA BABI BAKAR / 400

Slow-cooked grilled pork ribs, seasoned and marinated with traditional Bumbu Bali spices served with vegetables coconut lawar and sweet soy tomato sauce

SATE AYAM / 355


Chargrilled chicken thigh skewer marinated with Balinese spices and served with steamed rice cakes, and peanut sauce

GRILLED JIMBARAN LOBSTER / 1,200

Marinated rock lobster with traditional Jimbaran spice mix, grilled over coconut coal and served with water spinach, tomato sambal, and sambal matah

IKAN SAMBAL MATAH / 420

Grilled yellowback seabream fillet served with young papaya lawar and raw sambal made with shallot, lemongrass, galangal, torch ginger, shrimp paste and virgin coconut oil

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DESSERTS

ES CENDOL / 200  

Coconut milk Balinese pudding, served with coconut granita, caramelized jack fruit, Malacca sugar nectar

ES TELER / 200  

Traditional Indonesian fruit salad, with avocado, young coconut flash, jack fruit, seasonal tropical fruits, sweetened condensed milk and grass jelly

PINEAPPLE CARPACCIO / 190  

Cardamom and palm sugar marinated pineapple carpaccio, crystalized coriander, kaffir lime sorbet, pomegranate seeds

TROPICAL FRUIT PLATTER / 180 

Balinese fruits with chili, lemongrass and lime leaf syrup

TROPICAL SORBETS (3 scoops) / 170 

Honey Mango

Coconut & Malibu

Raspberry


Kaffir Lime

Passion Fruit

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