



SUSTAINABLE FOOD FESTIVAL MENU

THE RESTAURANT | THE TRANS RESORT BALI

BEBEK GORENG KREMES & DESSERT

Fried crispy duck, ayang pakis, steamed sweet corn rice accompanied with shrimp paste spicy and Balinese sambal matah

IDR 230,000++

IKAN GURAME BAKAR SAMBAL MANGGA & DESSERT

Grilled gurame fish, young mango, shallot, red chili, kaffir lime leaves, served with goose weed vegetables and steamed jasmine rice

IDR 230,000++

BALINESE SAMPLER & DESSERT

Pepes tahu, lawar pisang batu, sate jamur and kentang, tempe bakar bumbu manis, and steamed red rice, served with sambal

IDR 200,000++

DESSERT

PANDAN BUBUR SUMSUM & GILING GILING

Traditional pandanus rice porridge and milled dough with local glutinous rice flour, steamed coconut and palm sugar sauce