

# SUSTAINABLE

FOOD FESTIVAL 2023

30 JUNE - 15 JULY

## 2-Course Menu IDR 300,000 net

### Udang Kesuna Cekuh

Grilled prawn, garlic and wild ginger sauce, edible hibiscus leaf,  
cakalang stuffed rice roll, chicken feet crackers

OR

### Babi Manis

Sawangan pork satay, sweet coriander sauce, serombotan,  
steamed rice mixed with sweet potato, pork skin



### Batun Bedil

Rice flour mochi, sweet potato, coconut curd,  
Balinese palm sugar syrup

OR

### Ubi Ungu

Cashew nut dacquoise, strawberry lime compote,  
crunchy cashew, coconut tuile

*selasar*  
DELI



Sustainable  
Food Festival  
by Bali Hotels Association

The Apurva  
Kempinski  
BALI

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## 2-Course Vegetarian Menu IDR 300,000 net

### Tum Jamur

Steamed mushroom and tofu in spinach leaf,  
edible hibiscus leaf, Balinese fried rice, banana trunk chips

OR

### Sate Nangka

Jackfruit satay lilit, serobotan, steamed rice mixed with  
sweet potato, crispy spinach crackers



### Batun Bedil

Rice flour mochi, sweet potato, coconut curd,  
Balinese palm sugar syrup

OR

### Ubi Ungu

Cashew nut dacquoise, strawberry lime compote,  
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### HOMEMADE JAMU

*Jamu is a traditional medicinal beverage from Indonesia.*

*It is predominantly a herbal drink made from natural ingredients, such as roots, bark, flowers, seeds, leaves and fruits.*

#### Sinom

Turmeric, ginger, aromatic ginger, lime juice, tamarind leaves

#### Kunyit Asam

Turmeric, tamarind, ginger, aromatic ginger, lime juice

#### Kunyit Asam Sirih

Turmeric, tamarind, ginger, aromatic ginger, lime juice, betel leaves

#### Temulawak

Curcuma, turmeric, tamarind, ginger

#### Beras Kencur

White rice, turmeric, ginger, aromatic ginger, palm sugar, pandan water

### FRESH JUICE

Watermelon | honeydew | papaya | dragon fruit

### ICE TEA

#### Teh Rosella

Tea, cinnamon, clove, cardamom, palm sugar

#### Teh Lemon Madu

Tea, slice of lemon, honey

### COFFEE

Tanamera

Original kopi luwak ~ 10 grams

40

70

60

60

170

### COCKTAIL

#### Acaraki

Taking inspiration from the traditional concoction of jamu, our team of professional mixologists came together to create a refreshing cocktail that fuses the traditional and modern. Named after the term to describe jamu makers, Acaraki is a refreshing cocktail, based on pandan leaf infused arak, Bali tangerine marmalade, rica galangan cordial, sparkling water.

#### Rosemary Gin

Gin, cranberry juice, lemon juice, elder flower syrup, sparkling wine

#### Passion Fruit Mojito

Light rum, lime, mint leaves, sugar, passion fruit

### WINE

Two Island Sauvignon Blanc  
Two Island Chardonnay  
Two Island Rosé  
Two Island Cabernet Merlot  
Two Island Shiraz

### MINERAL WATER

Still/Sparkling ~ 330ml

Still/Sparkling ~ 750ml

### BEER

Canard Strawberry Gose | Witbier | Weizenbock | Kölsch | Porter | Session IPA

Singaraja

Bintang

165

Glass/Bottle  
105/475

50

70

100

60

60

All prices are quoted in '000' Indonesia Rupiah and are subject to 10% service charge and prevailing 11% government tax

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