



Munduk Moding Plantation
Nature Resort

Welcome to Walung Bangkot

This restaurant is dedicated to celebrating Balinese cuisine and offers a selection of Balinese specialties, with an emphasis on typical North Bali dishes. The vast majority of ingredients come from our own vegetable and spice gardens which you can visit on the complimentary Plantation Walk every morning. The cuisine of North Bali relies heavily on the abundance of vegetables which are typically blanched, preserving their taste as well as their antioxidants and is naturally quite healthy. There are many different *Sambals* to provide a bit of spice and twist to the dishes - some of these are very spicy but most have very subtle flavors. The degree of spiciness is indicated on the menu.

In Bali, meals are typically enjoyed with family or a group of friends and consist of a number of dishes which are shared. We would therefore, encourage you to order a few dishes for your party, together with rice or fries and a selection of *Sambals*. These will all be served together in small pots while each of you will have individual plates so that you can all try a bit of everything. Desserts can be ordered separately. To facilitate matters, we offer a *North Bali Sampler* which consists of some of our own favorites. Our waiters will be very happy to assist you in selecting your meal and advising you on the dishes.

We hope you will enjoy with our authentic Balinese meal!

Please let us know should you have any allergies

Prices in '000 of Rupiah and subject to 11% government tax & 10% service charge



Snacks

Kampid Megoreng

Deep-fried chicken wings, stuffed with smoked bacon, tomato, cheese, served with sambal mayo

70

Urutan Panggang

Grilled Balinese pork sausage, fresh lettuce, pickled vegetables

65

Tipat Tahu

Rice cakes, tofu, bean sprouts, crispy beans, mixed with peanut sauce

65

Kentang Goreng

Potato fries mixed with garlic & aromatic ginger paste

60

Sate Kampid

Grilled chicken wings on skewers, sautéed broccoli

60

Seban Goreng

Sautéed baby corn, green bean, chayote, fresh mushrooms

55

Sela Goreng

Cassava fries, Sambal Bejek, Sambal Ulek

55





Vegetables

Basang Guling 90

Blanched cassava leaves, lemongrass sauce, chili

Add chicken/pork +35

Urab Gedang 85

Blanched young papaya, long beans, grated coconut

Add chicken/pork +35

Jukut Ares 85

Banana stem soup with red beans

Add chicken +35

Jukut Nangka 85

Young jack fruit soup with black bean

Add chicken/pork +35

Urab Paku 80

Mixed blanched edible fern with grated coconut, red beans

Jukut Undis 80

North Bali style black bean soup flavoured with torch ginger


Jukut Serantugan 80


Balinese soup with fresh vegetables

(eggplant, torch ginger, jack beans, chayote, long & green beans)

Pelecing Tuwung 75

Stir-fried eggplant, chili kaffir lime sauce





Pusuh Menyat Nyat

Banana blossom, red beans in a yellow paste

Add chicken +35

85

Serombotan

Raw eggplant, blanched vegetables (cucumber, beans sprouts, spinach)
grated coconut, crispy beans with garlic & lesser galangal seasoning

80

Jamur Megoreng

Stir-fried black mushroom, chayote and green beans

75

Rambanan

Blanched vegetables (spinach, beans sprouts, long beans)
with a turmeric galangal sauce, torch ginger

75

Chef's Selections

Sate Languan

Char-grilled tuna on skewers,
served with blanched long beans & bean sprouts mixed in chili kaffir lime dressing

175

Timbungan Be Siap

Tender chicken marinated with aromatic spices, cooked to perfection
inside
a bamboo stalk over an open flame

175

Timbungan Tahu

Delicate tofu marinated with aromatic spices, cooked to perfection inside
a bamboo stalk over an open flame

120





Meat & Seafood

North Bali Sampler 195

Siap Betutu (steamed chicken leg, Balinese paste)

Basang Guling (blanched cassava leaves, lemongrass sauce)

Sambal (tomat, bawang matah, bejek)

Be Campur 170

Balinese pork sausage, Sate Lilit , Pork Sate, Jejeruk, shrimp crackers

Be Pasih Base Bongkot 165

Stir-fried tuna, squid and prawn in torch ginger paste, served with Jukut Urab

Sate Lilit 160

Grilled minced fish on lemongrass skewers,
served with blanched long beans & bean sprouts mixed in chili kaffir lime dressing

Sate Pelecing 135

Grilled pork on skewers, Balinese chili sambal

Tipat Blayag 120

Rice cake, mixed fresh vegetables, chicken broth, pork sate skewer,
sliced chicken, shrimp crackers

Sere Bawang 110

Stir-fried sliced chicken with shallot & lemongrass sauce

Jejeruk 100

Stewed minced pork with coconut milk, young papaya, grated coconut,
cassava leaf

Lawar Nangka 95

Combination of traditional chicken sauce with young jack fruit,
long bean, grated coconut





Sambal Journey

Bongkot 🌶️🌶️ 35
Torch ginger, chili, shallots

See 🌶️ 35
Lemongrass, chili, shallots

Bawang matah 🌶️🌶️ 35
Shallots, lemongrass, chili

Ulek 🌶️ 35
Fresh tomato, red chili, shallots & garlic

Bejek 🌶️🌶️ 35
Lemongrass, red chili, yellow paste, coconut milk

Embe 🌶️ 35
Fried shallots & garlic, red chili

Tuwung 🌶️🌶️ 35
Sliced raw egg plant, shallots, chili

Sambal Jongor 🌶️🌶️🌶️ 35
Fresh hot chili sambal

Special note for *Sambal* spiciness levels:

mild 🌶️

medium 🌶️🌶️

very spicy 🌶️🌶️🌶️





Balinese Flavours Family Style Menu

Kekomoh

Minced chicken stewed in yellow spice paste featuring torch ginger

Sate Languan

Char-grilled tuna on skewers, chili kaffir lime sambal

Lawar Nangka

Combination of traditional chicken sauce with young jack fruit, long bean, grated coconut

Jejeruk



Stewed minced pork with coconut milk, young papaya, grated coconut, cassava leaf

Sweets

Please refer to our Sweets menu for your choice

560

Suitable for 2 guests





Sweets

Dadar Gulung

Balinese style crêpes with a grated coconut and palm sugar filling

70

Nyad Kesela

Thinly cut steamed cassava squares crowned with luscious black rice, grated coconut and palm sugar syrup

60

Bubuh Injin

Black rice porridge, coconut milk, palm sugar syrup, stewed sweet potato

60

Godoh

Banana fritters, palm sugar syrup, grated coconut, served with steamed black rice

60

Bubuh Sumsum Campur

Rice flour porridge served with palm sugar syrup, coconut milk, stewed pumpkin and sweet corn

60

Kolak

Stewed of ripe *bananas* or *sweet potato* cooked in palm sugar, infused with the aromatic flavors of ginger and pandan leaves, coconut milk

60

Pisang Rai

Steamed bananas in rice flour coating, served with grated coconut and palm sugar syrup

60

