



Nelcome to Nalung Borgkot

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 your 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

S<u>uar</u> Head Chef



Snacks	
Kampid Megoreng Deep-fried chicken wings, stuffed with smoked bacon, tomato, cheese, served with sambal mayo	70
<b>Urutan Panggang</b> Grilled Balinese pork sausage, fresh lettuce, pickled vegetables	65
<b>Kentang Goreng</b> Potato fries mixed with garlic & aromatic ginger paste	60
Lodek Buah Seasonal fruit salad with tamarind sauce	55
<b>Tipat Tahu</b> Rice cakes, tofu, bean sprouts, crispy beans, mixed with peanut sauce	65
<b>Sate Kampid</b> Grilled chicken wings on skewers, sautéed broccoli	60
<b>Seban Goreng</b> Sautéed baby corn, green bean, chayote, fresh mushrooms	55
<b>Sela Goreng</b> Cassava fries, Sambal Bejek, Sambal Ulek	55



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<b>Pelecing Tuwung</b> Stir-fried eggplant, chili kaffir lime sauce	70
<b>Urab Paku</b> Mixed blanched edible fern with grated coconut, red beans	75
<b>Urab Gedang</b> Blanched young papaya, long beans, grated coconut Add chicken/pork +35	80
Basang Guling Blanched cassava leaves, lemongrass sauce, chili Add chicken/pork +35	85
<b>Jukut Ares</b> Banana stem soup with red beans <b>Add chicken +35</b>	80
<b>Jukut Undis</b> North Bali style black bean soup flavoured with torch ginger	75
<b>Jukut Nangka</b> Young jack fruit soup with black bean Add chicken/pork +35	80
<b>Jukut Serantugan</b> Balinese soup with fresh vegetables (eggplant, torch ginger, jack beans, chayote, long & green beans)	75

Rambanan Blanched vegetables (spinach, beans sprouts, long beans) with a turmeric galangal sauce, torch ginger	75
Pusuh Menyat Nyat Banana blossom, red beans in a yellow paste Add chicken +35	85
<b>Jamur Megoreng</b> Stir-fried black mushroom, chayote and green beans	75
<b>Serombotan</b> Raw eggplant, blanched vegetables (cucumber, beans sprouts, spina grated coconut, crispy beans with garlic & lesser galangal seasoning	





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

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<b>Lawar Nangka</b> Combination of traditional chicken sauce with young jack fruit, long bean, grated coconut	95
Sere Bawang Stir-fried sliced chicken with shallot & lemongrass sauce	110
<b>Tipat Blayag</b> Rice cake, mixed fresh vegetables, chicken broth, pork sate skewer, sliced chicken, shrimp crackers	120
<b>Sate Pelecing</b> Grilled pork on skewers, Balinese chili sambal	135
<b>Sate Lilit</b> Grilled minced tuna on lemongrass skewers, served with blanched long beans & bean sprouts mixed in chili kaffir lime sauce	145
<b>Be Campur</b> Balinese pork sausage, Sate Lilit, Pork Sate, Jejeruk, shrimp crackers	155
<b>Be Pasih Base Bongkot</b> Stir-fried tuna, squid and prawn in torch ginger paste, served with Jukut Urab	155
North Bali Sampler Siap Betutu (steamed chicken leg, Balinese paste) Basang Guling (blanched cassava leaves, lemongrass sauce) Nasi Goreng Bali (Balinese stir fried rice) Sambal (tomat, bawang matah, bejek)	190

## Sambal Journey

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Bongkot 🥥 🥪 Torch ginger, chili, shallots	35
<b>See </b> Lemongrass, chili, shallots	35
Bawang matah VV Shallots, lemongrass, chili	35
<b>Ulek  v</b> Fresh tomato, red chili, shrimp paste	35
<b>Bejek v</b> Lemongrass, red chili, yellow paste, coconut milk	35
Embe 🥪 Fried shallots & garlic, red chili	35
<b>Tuwung</b> Sliced raw egg plant, shallots, shrimp paste, chili	35
Sambal Jongor 🗸 🌙 🧹	35

Fresh tomato sambal mixed with hot chili

Special note for <i>Sambal</i> spiciness levels: mild medium very spicy	

## Sweets

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<b>Dadar Gulung</b> Balinese style crêpes with a grated coconut and palm sugar filling	85
<b>Nyad Kesela</b> Thinly cut steamed cassava squares crowned with luscious black rice, grated coconut and palm sugar syrup	85
<b>Bubuh Injin</b> Black rice porridge, coconut milk, palm sugar syrup, stewed sweet potato	80
<b>Godoh</b> Banana fritters, palm sugar syrup, grated coconut, served with steamed black rice	80
Bubuh Sumsum Campur	80

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



## 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

