

## 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 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

Suar



Head Chef



## 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

### Kentang Goreng

Potato fries mixed with garlic & aromatic ginger paste

60

### Lodek Buah

Seasonal fruit salad with tamarind sauce

55

### Tipat Tahu

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

65

### 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

### **Pelecing Tuwung**

Stir-fried eggplant, chili kaffir lime sauce

70

### **Urab Paku**

Mixed blanched edible fern with grated coconut, red beans

75

### **Urab Gedang**

Blanched young papaya, chicken broth, long beans, grated coconut

Add chicken/pork +35

80

### **Basang Guling**

Blanched cassava leaves, lemongrass sauce, chili

Add chicken/pork +35

85

### **Jukut Ares**

Banana stem soup with red beans

Add chicken +35

80

### **Jukut Undis**

North Bali style black bean soup flavoured with torch ginger

75

### **Jukut Nangka**

Young jack fruit soup with black bean

Add chicken/pork +35

80

### **Jukut Serantugan**

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

### **Jamur Megoreng**

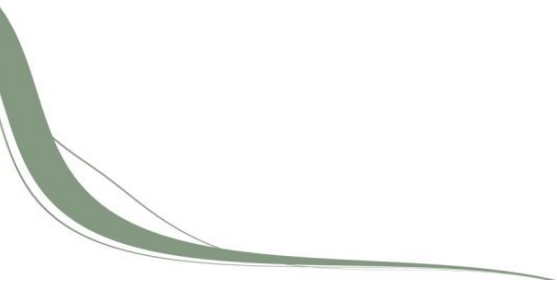
Stir-fried black mushroom, chayote and green beans

75

### **Serombotan**

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

80





## Meat & Seafood

### Jejeruk

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

95

### Lawar Nangka

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

### Tipat Blayag

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

120

### Sate Pelecing

Grilled pork on skewers, Balinese chili sambal

135

### Sate Lilit

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

145

### Be Campur

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

155

### Be Pasih Base Bongkot

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

**Bongkot** 🌶️🌶️ 35  
Torch ginger, chili, shallots

**See** 🌶️ 35  
Lemongrass, chili, shallots

**Bawang matah** 🌶️🌶️ 35  
Shallots, lemongrass, chili

**Ulek** 🌶️ 35  
Fresh tomato, red chili, shrimp paste

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

**Embe** 🌶️ 35  
Fried shallots & garlic, red chili

**Tuwung** 🌶️🌶️ 35  
Sliced raw egg plant, shallots, shrimp paste, chili

**Sambal Jongor** 🌶️🌶️🌶️ 35  
Fresh tomato sambal mixed with hot chili

Special note for *Sambal* spiciness levels:

mild 🌶️

medium 🌶️🌶️

very spicy 🌶️🌶️🌶️





## Sweets

### Bubuh Injin

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

80

### Dadar Gulung

Balinese style crêpes with a grated coconut and palm sugar filling

85

### Godoh

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

80

### Bubuh Sumsum Campur

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

80

### Es Cendol

Pandan rice jelly, coconut milk soup, palm sugar syrup, stewed banana

80





## 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

### **Es Cendol**

Pandan rice jelly, coconut milk soup, palm sugar syrup, stewed banana

560

*Suitable for 2 guests*

