



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 very 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 order 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 are in thousands of Rupiah and exclusive of 11% Government tax and 10% service charge

Suar

Head Chef



Snacks

Urutan Panggang

Grilled Balinese pork sausage, fresh lettuce, pickled vegetables

65

Lodek Buah

Seasonal fruit salad with tamarind sauce

55

Kampid Megoreng

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

70

Tipat Tahu

Rice cake, 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

Kentang Goreng

Potato fries mixed with yellow paste

60

Sela Goreng

Cassava fries, Sambal Bejek, Sambal Ulek

55





Vegetables

Urab Gedang

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

Add chicken/pork +25

65



Basang Guling

Blanched cassava leaves, lemongrass sauce, chili

Add chicken/pork +25

65

Pelecing Tuwung

Stir-fried eggplant, chili kaffir lime sauce

60

Urab Paku

Mixed blanched edible fern with grated coconut, red beans

65

Jukut Ares

Banana stem soup with red beans

Add chicken +25

65

Jukut Undis

North Bali style black bean soup flavoured with torch ginger

60

Jukut Nangka

Young jack fruit soup with black bean

Add chicken/pork +25

65

Jukut Serantugan

Balinese soup with fresh vegetables

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

65





Rambanan

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

Pusuh Menyat Nyat

Banana blossom, red beans in a yellow paste
Add chicken +25

Jamur Megoreng

Stir-fried black mushroom, chayote and green bean

Serombotan

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

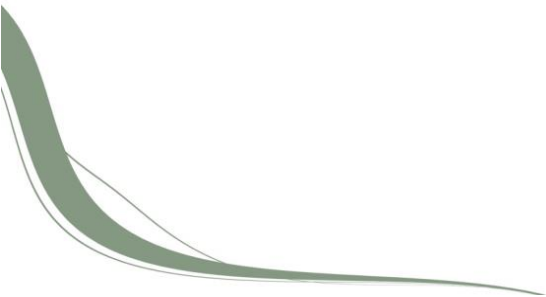


65

75

65

70





Meat & Seafood

Jejeruk Stewed minced pork with coconut milk, young papaya, grated coconut, cassava leaf	pork sate, sliced chicken, shrimp crackers	85
Lawar Nangka Combination of traditional chicken sauce with young jack fruit, long bean, grated coconut		85
Tipat Blayag Rice cake, mixed fresh vegetables, chicken broth, a stick of pork sate, sliced chicken, shrimp crackers		100
Sere Bawang Sliced chicken with shallot & lemongrass sauce, stir-fried		110
Sate Pelecing Grilled pork on skewers, Balinese chili sambal		125
Sate Lilit Grilled minced tuna on lemongrass skewers, served with blanched long bean & beansprout mixed in chili kafir lime sauce		135
Be Campur Balinese pork sausage, Sate Lilit, Pork Sate, Jejeruk, shrimp crackers		145
Be Pasih Base Bongkot Stir-fried tuna, squid and prawn in torch ginger paste, served with Jukut Urah		145
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)		180





Sambal Journey

Bongkot 🌶️

Torch ginger, chili, shallots

35

See 🌶️

Lemongrass, chili, shallots

35

Bawang matah 🌶️🌶️

Raw shallots, lemongrass, chili

35

Ulek 🌶️

Fresh tomato, red chili, shrimp paste

30

Bejek 🌶️🌶️

Lemongrass, red chili, yellow paste, coconut milk

35

Embe 🌶️

Fried shallots & garlic, red chili

35

Tuwung 🌶️🌶️

Sliced raw egg plant, shallots, shrimp paste, chili

35

Sambal Jongor 🌶️🌶️🌶️

Fresh tomato sambal mixed with hot chili

30

Special note for Sambal spiciness levels:

mild 🌶️

medium 🌶️🌶️

very spicy 🌶️🌶️🌶️





Sweets

Bubuh Injin

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



70

Dadar Gulung

Balinese style crêpes with a grated coconut and palm sugar filling

75

Godoh

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

70

Bubuh Sumsum Campur

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

70

Es Cendol

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

70





Balinese Flavours Family Style Menu



Kekomoh

Minced chicken stewed in yellow spice paste mixed with torch ginger

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Sate Languan

Char-grilled tuna on skewers, chili kafir 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

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Godoh

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

550

Suitable for 2 guests

