

WELCOME TO BUMBU BALI

Dining out in Bali is not a social custom; therefore unless the visitor is invited into a Balinese home, or sample festive favorites during a ceremony, he or she is not likely to experience real Balinese food. We are proud to welcome you to our home where we offer all the culinary secrets our Island of Gods has to offer. The basic mix of spices used in all Balinese dishes is called **BUMBU**, after which we named our homes.

Selamat Datang dan Selamat Makan

APPETIZER

Sambel Be Tongkol Rp. 77.500,-
Tuna Salad

Ayam Pelalah Rp. 77.500,-
Shredded Chicken with Chilies and Lime

Ayam Sambel Matah Rp. 77.500,-
Shredded Chicken with Shallot and Lemongrass Dressing

Jejeruk Ayam Rp. 77.500,-
Shredded Chicken and Vegetable Salad in Coconut Dressing

Lawar Udang Rp. 85.000,-
Green Papaya Salad with Prawns

Lawar Kuwir Rp. 87.500,-
Minced Duck Salad with Green Papayas and Duck Sates

SOUP

Cram Cam Rp. 60.000,-
Clear Chicken Soup with Shallots

Sop Ayam Rp. 60.000,-
Balinese Chicken Soup with Vegetables, Noodles and Egg

Jukut Ares Rp. 60.000,-
Duck Soup with Banana Stem

“GEDANG MEKUAH “
Green Papaya Soup
With Seafood Rp. 70.000,-
Vegetarian Rp. 60.000,-

Wong Dadah Rp. 77.500,-
Creamy Mushroom Soup

SATE

Sate Campur Rp. 87.500,-
Beef, Chicken, Pork, Duck & Seafood

Sate Asam Siap Rp. 77.500,-
Chicken Breast

Sate Asam Sampi Rp. 80.000,-
Beef Tenderloin

Sate Tempe Rp. 47.500,-
Fermented Soy Bean Cake

Sate Lembat Bebek Rp. 80.000,-
Minced Duck

Sate Lilit Rp. 80.000,-
Minced Seafood on Lemongrass

Sate Udang Rp. 110.000,-
Prawn

Sate Asam Celeng Rp. 80.000,-
Pork Neck

All Sates are served with Peanut Sauce, Vegetable Salad, Rice Cake and Pickled Vegetables

VEGETARIAN DISHES

Jukut Antungan Rp. 57.500,-
Creamy Vegetable Salads with Sate Tempe

Pecelan Rp. 57.500,-
Vegetable Salad in Peanut Dressing

Ketipat Cantok Rp. 57.500,-
Warm Vegetable Salad
with Rice Cakes

Sambel Goreng Tempe Rp. 57.500,-
Soy Bean Cakes in
Sweet Soy Dressing

Pesan Wong Rp. 75.000,-
Grilled Mushrooms in Banana Leaf

Tempe Sambel Nyuh Rp. 57.500,-
Soy Bean Cake in Turmeric Sauce

Mie atau Nasi Goreng Rp. 65.000,-
Fried Noodles or Rice with
Vegetables

Sayur Mesanten Rp. 65.000,-
Braised Vegetables in Coconut Milk

Price are subjects to 10% service charge and 11% government tax

MAIN DISHES

In Bali rice is the main staple of each meal and contrary to Western cuisine, meat, fish or vegetable becomes a side dish. For you to get a taste of Bali, we recommended to order several main dishes, which we will serve in the center of the table, just as you would do in your home. We will offer you a selection of rice with your main meal.

M E A T

Be Celeng Base Manis Rp. 87.500,-
Pork in Sweet Soy Sauce

Balung Nangka Rp. 87.500,-
Braised Pork Ribs with Young Jack Fruit

Balung Panggang Rp. 87.500,-
Grilled Pork Ribs with Balinese BBQ Sauce

Babi Guling Rp. 1.900.000,-
Roast Suckling Pig
Min. order 6 persons ½ suckling pig
Please Order 24 Hours in Advance

Be Sampi Mebase Bali Rp. 92.500,-
Braised Beef in Coconut Milk

Semur Lidah Rp. 82.500,-
Ox Tongue in Sweet Nutmeg Sauce

Kambing Mekuah Rp. 100.000,-
Lamb Stew with Cardamom

Kaki Kambing Rp. 110.000,-
Braised Lamb Shank with Tamarind

Siap Mepanggang Rp. 92.500,-
Grilled Chicken in Roasted Coconut Sauce

Ayam Betutu Rp. 105.000,-
Whole Roast Baby Chicken
in Banana Leaf

Siap Base Kalas Rp. 92.500,-
Chicken in Spiced Coconut Milk

Bebek Betutu Rp. 425.000,-
Whole Roast Duck in Banana Leaf
Includes: Soup, sates and fruits
Please Order 24 Hours in Advance

Bebek Menyatnyat Rp. 120.000,-
Creamy Duck Curry

Tum Bebek Rp. 92.500,-
Minced Duck in Banana Leaf

Nasi atau Mie Goreng 85.000,-
Fried Rice or Fried Noodles

SEAFOOD

Sambel Udang Rp. 200.000,-
Prawns with Chilies and Lime
in Coconut Sauce (300gr)

Udang Mepanggang Rp. 200.000,-
Grilled Prawns (300gr)

**Hasil Laut Bumbu Kuning
Rp. 110.000,-**
Assorted Seafood in Yellow
Turmeric Sauce

Kenus Mebase Bali Rp. 110.000,-
Braised Squid with Lime
and Lemon Basil

Pesan Be Pasih Rp. 110.000,-
Marinated Diced Fish Grilled in
Banana Leaf

Sop Ikan Rp. 110.000,-
Seafood Soup with Tamarind and
Tomatoes

S K E W E R S

All skewers are prepared the way it is done here in Bali and served with Balinese BBQ sauce, rice cakes, vegetable salad, pickles and chili soy dip.

Be Siap Rp. 95.000,-
Baby Chicken

Be Celeng Rp. 110.000,-
Pork Tenderloin 225g

Be Campur Rp. 185.000,-
Mixed Meat Skewer

Kenus - Squid Rp. 110.000,-

Udang - Prawns 300 g Rp. 200.000,-

Hasil Laut Rp. 175.000,-
Mixed Seafood (Fish, Prawn, Squid 250 g)

Price are subjects to 10% service charge and 11% government tax

THE RIJSTTAFEL

During the colonial period of Indonesia the Dutch lived rather lavish life's, with plenty of servants to assist in making life as comfortable as possible. Eating was not any different and the choice given was either Colonial Dutch or Indonesian Cuisine. When ever they referred to Indonesian cooking then the basic phrase of Rijsttafel was used, meaning Rice Table. Contrary to European cuisine, which was mostly plated, Indonesian dishes were always served in the center of the table surrounding a large basket of steamed white rice.

BALINESE RIJSTTAFEL

Rp. 295.000,-

APPETIZER

Sambel be Tongkol

Tuna Salad

Sate Babi, Ayam, Lilit

Pork, Chicken and Seafood Sate
Peanut Sauce

Lawar

Vegetable Salad

SOUP

Cram Cam

Clear Chicken Soup with Shallots

MAIN DISHES

Ayam Betutu

Roast Chicken in Banana Leaf

Tum Bebek

Minced Duck in Banana Leaf

Be Celeng Base Manis

Pork in Sweet Soy Sauce

Be Sampi Mebase Bali

Braised Beef in Coconut Milk

Kambing Mekuah

Lamb Stew in Coconut Milk

Ikan Bakar

Grilled Fish Fillet

Pesan be Pasih

Diced Fish Grilled in Banana Leaf

Sayur

Selection of Daily Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kue Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumplings
in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruits

Balinese Coffee or Tea

SEAFOOD SELECTION

We take pride in the quality of our fresh seafood, chosen with the greatest of care from the local market each day. If you are interested in discovering more about the fish market, you might like to join our Chef on his daily excursion to select and purchase seafood. Trips are limited to 4 persons, and a small fee of **Rp. 250.000,-** will be charged for transportation and morning coffee break. Please notify your hostess if you would like to come along.

Whole Fish 500g Rp. 105.000,-

Fish Fillet 250g Rp. 97.500,-

SEAFOOD DINNER

Rp. 350.000,-

APPETIZER

Sambel be Tongkol

Tuna Salad

Sate Lilit

Minced Seafood Sate

Lawar

Vegetable Salad

SOUP

Gedang Mekuah

Green Papaya Soup with Seafood

MAIN DISHES

Udang Mepanggang

Marinated Grilled Prawns

Cumi Cumi Mepanggang

Marinated Grilled Squid

Pesan be Pasih

Diced Fish Grilled in Banana Leaf

Ikan Bakar

Whole and Fillet of Fish

Marinated and Grilled

Hasil Laut Bumbu Kuning

Seafood in Yellow Coconut Sauce

Sayur

Selection of Daily Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kue Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumplings
in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruit

Balinese Coffee or Tea

Prices are subject to 10% service charge and 11% government tax

VEGETABLES

Vegetables are never eaten on its own except as accompaniment to rice and they are never eaten raw. Vegetables are always eaten well cooked and limb or soft. As with all accompaniments to rice, vegetables are usually put in separate dishes and placed next to the cooked rice. People prefer to eat them warm, but they often do not since there is no set mealtime.

VEGETARIAN RIJSTTAFEL

Rp. 195.000,-

APPETIZER

Sate Tempe

Fermented Soy Bean Cake Sate

Jukut Antungan

Creamy Vegetable Salads

Vegetable Crackers

Peanut Sauce and Condiments

SOUP

Gedang Mekuah

Green Papayas Braised
in Coconut Milk

MAIN DISHES

Pesan Wong

Grilled Mushrooms in Banana Leaf

Ketipat Cantok

Warm Vegetable Salad with Rice Cakes

Sayur Mesanten

Braised Vegetables in Coconut Milk

Sambel Goreng Tempe

Crisp Soy Bean Cake
in Sweet Soy Dressing

Mie Goreng

Fried Noodles with Vegetables

Nasi Kuning, Merah, Putih

Yellow, Red and Steamed Rice

DESSERT

Kue Bali

Selection of Balinese Cakes

Bubuh Injin

Black Rice Pudding

Jaja Batun Bedil

Glutinous Rice Flour Dumpling
in Palm Sugar Sauce

Buah-Buahan

Seasonal Fruits

Balinese Coffee or Tea

COOKING SCHOOL PROGRAM

We offer interested travelers and cooks the chance to discover the secrets of Balinese cooking. Full Day Classes are limited to maximum 14 participants and start with an early morning market visit, where we purchase many of the ingredients for the days cooking. As groups are small, participants will be guided step by step in the hands on preparation of at least 25 recipes.

SCHEDULE:

Monday, Wednesday, and Friday

- *with market visit* US\$85.00++
- *without market visit* US\$75.00++

Includes

- Market Visit
- Breakfast
- Lunch
- Non Alcoholic Beverages
- Course Handout
- Certificate
- Transport in Nusa Dua and Jimbaran area
- Preparation of 25 recipes

Time Table

06.00am Market visit
08.30am Breakfast
09.00am Start cooking
02.00pm Lunch

Recipes Prepared

- **Kuah Siap** Chicken Stock
- **Nasi Kuning** Yellow Rice
- **Bubuh Injin** Black Rice Pudding
- **Base be Pasih** Seafood Spice Paste
- **Base be Siap** Chicken Spice Paste
- **Base Gede** Basic Spice Paste
- **Ayam Betutu** Roasted Chicken in Banana Leaf
- **Be Celeng Base Manis** Pork in Sweet Soya Sauce
- **Kambing Mekuah** Lamb Stew with Cardamon
- **Sate Ayam** Chicken Sate
- **Saus Sate** Peanut Sauce
- **Sate Lilit** Minced Seafood Sates
- **Pesan Wong** Mushroom in Banana Leaf
- **Tum Ayam** Minced Chicken in Banana Leaf
- **Lawar Gedang** Green Papaya Salad
- **Pecelan** Assorted Vegetables with Peanut Sauce
- **Ketipat** Vegetables with Peanut Sauce & Rice Cake
- **Lontong** Rice Cake
- **Ayam Pelalah** Shredded Chicken with Chili & Lime
- **Urab Jagung** Sweet Corn with Grated Coconut
- **Pisang Goreng** Fried Bananas
- **Nasi Goreng Mawut** Fried Rice with Noodles

Prices are subject to 10% service charge and 11% government tax