

TANAMAN

Traditional Flavours. Powered by Plants.

TASTE OF TANAMAN

Sharing menu / 350 per person

Our menu draws on the nostalgic taste of the archipelago's classic recipes, using organic produce to create innovative plant-based dishes.

SNACKS

Singkong Goreng (gf) (n)

Cassava fries, candlenut and turmeric
bumbu, sambal rica

Lumpia Basah (n)

Homemade rice wrapper, urap jamur kuping,
sambal bandung

Bajagor (n)

Fried field mushroom dumplings,
mixed nut sauce

SOUP AND SATE

Sayur Bening (gf)

Green amaranth, sweet corn, aromatic broth

Sate Tempe (n)

Caramelised shallots, peanut sauce,
tempe gembus

Sate Jamur (n)

Oyster mushrooms, **bumbu meranggi**,
sambal kecap

MAINS

Mangut Janpis (gf) (n)

Stew of grilled banana hearts, **areh**

Rendang Nangka (gf) (n)

Braised young jackfruit and mushroom,
baby potato and long bean

Lawar Tanaman (gf) (n)

Fresh Balinese salad, grilled coconut, seasonal
vegetable

Nasi Hijau (gf)

Green steamed rice with **daun suji**
and **pandan**

SAMBALS AND CONDIMENTS

Sambal Matah (gf)

Sambal Tomat (gf)

Acar Putih (gf)

Kerupuk Campur

Kacang Merah Garing

DESSERT

Bubur Sumsum (gf)

Balinese coconut sorbet, **daun pandan**
and **suji**, coconut nectar

(gf) - Gluten Free (n) - Contains Nuts

Prices are in thousands of Rupiah and are subject to 8% Service Charge & 10% Government Tax

