

# CHANDI

## pre-GALUNGAN FEAST

Tuesday, January 31, 2012 / 6pm to Midnight

### a Balinese Ceremonial Feast

5 Glorious Days of Preparations, 9 Traditional Recipes, 1 Ceremonial Eve



### CEREMONIAL DRINK

Es Coconut Rum Selasih

### FIRST COURSE

RIVER PRAWNS

Lawar Kelungah Sareng Udang Mepanggang:  
Grilled River Prawns and Grated Young Coconut Flesh Salad

TUNA Sate Lilit

Minced Tuna and Aromatic Spices Wrapped Around a Lemongrass Stick

TOFU Tambusan Tahu Sareng Oong Bali

Tofu and Mushroom with Turmeric, Chili and Coconut Cream

### SECOND COURSE

CRAB Komoh Yuyu

Soft Shell Crab, Lump Crab, Butternut Pumpkin,  
Young Coconut Milk

### THIRD COURSE

DUCK Bebek Betutu

16 Balinese Spice-Marinated Duck  
Slow Cooked Wrapped in Palm leaves

LAMB

Ulam Mebase Kalas

Prepared as a Stew with a Blend of Galangal, Turmeric  
Lemongrass, Salam leaves and Candlenut leaves

FRESH WATER EEL

Ulam Lindung Mebase Bali  
Grilled Eel in Mild Balinese Curry

### FOURTH COURSE

DESSERTS

Jaje Uli Sareng Tape Injin and Dadar Gulung

Fermented Black Rice with Sticky Rice Cake  
Pandanus Leaf Pancakes with Coconut and Palm Sugar Filling

**'Salamat Hari Raya Galungan & Kuningan'**

Rp. 380,000++ per Person including a Ceremonial Cocktail

RESERVATIONS: 0361.731.060 // INQUIRIES: WWW.CHANDIBALI.COM