

Tumang Bali - Menu

Regular Menu

Dadar Gulung

Rolled Cake with Coconut and Palm Sugar

Ingredients: 50ml Pandan juice; 1 cup Flour; 1 pc Egg; 100ml Coconut milk; 1 cup Grated coconut; 100g Palm sugar

Sambal Matah

Balinese Raw Sambal

Ingredients: 10 cloves Shallots; 5 pcs Bird's eye chili; 2 stalks Lemongrass; 1/2 tsp Shrimp paste; 3 tbsp Coconut oil; 1 pc Kaffir lime

Pergedel Jagung

Fried Dumpling Corn

Ingredients: 2 cobs Sweet corn; 3 tbsp Flour; 1 pc Egg; 1 stalk Celery leaves; 2 cloves Garlic; 1/2 tsp White pepper

Nasi Goreng atau Nasi Kuning

Fried Rice or Yellow Rice

Ingredients: 2 cups Cooked white rice; 1 pc Egg; 1 tbsp Sweet soy sauce; 3 cloves Shallots; 2 cloves Garlic; 1/2 tsp Shrimp paste (Terasi)

Pepes Ikan

Steamed Fish in Banana Leaf

Ingredients: 300g White fish fillet; 2 large Banana leaves; 1 pc Tomato; 1 handful Lemon basil (Kemangi); 2 tbsp Turmeric paste

Sate Ayam

Chicken Satay

Ingredients: 300g Chicken breast; 10 pcs Bamboo skewers; 2 tbsp Sweet soy sauce; 2 cloves Garlic; 100g Peanut sauce

Kare Ayam

Chicken Kare

Ingredients: 300g Chicken breast; 200ml Coconut milk; 1 inch Turmeric; 1 tsp Coriander seeds; 1 stalk Lemongrass; 1 tbsp Lime juice

Sayur Urap

Mix Vegetables in Coconut Spices

Ingredients: 100g Long beans; 50g Bean sprouts; 100g Grated coconut; 1 tsp Lesser galangal (Kencur); 2 pcs Lime leaves; 1 tbsp Palm sugar

Tempe Manis

Sweet Fried Tempe

Ingredients: 250g Tempeh; 3 tbsp Sweet soy sauce (Kecap Manis); 1 tbsp Palm sugar; 3 cloves Garlic; 2 pcs Red chili

Sup Jamur

Mushroom Soup

Ingredients: 200g Oyster mushrooms; 100ml Coconut milk; 1 stalk Lemongrass; 1 slice Galangal; 2 cloves Garlic; 4 cloves Shallots

Vegetarian Menu

Dadar Gulung

Rolled Cake with Coconut and Palm Sugar

Ingredients: 50ml Pandan juice; 1 cup Flour; 100ml Coconut milk; 1 cup Grated coconut; 100g Palm sugar; 1/4 tsp Salt

Sambal Matah

Balinese Raw Sambal

Ingredients: 10 cloves Shallots; 5 pcs Bird's eye chili; 2 stalks Lemongrass; 3 tbsp Coconut oil; 1 pc Kaffir lime; 1/2 tsp Salt

Pergedel Jagung

Fried Dumpling Corn

Ingredients: 2 cobs Sweet corn; 3 tbsp Flour; 1 stalk Celery leaves; 2 cloves Garlic; 1/2 tsp White pepper

Nasi Kuning

Yellow Rice

Ingredients: 2 cups White rice; 100ml Coconut milk; 2 tbsp Turmeric juice; 1 stalk Lemongrass; 1 pc Pandan leaf; 2 pcs Lime leaves

Kare Tahu

Tofu Kare

Ingredients: 300g Firm Tofu; 200ml Coconut milk; 1 inch Turmeric; 1 tsp Coriander seeds; 1 stalk Lemongrass; 1 tbsp Lime juice

Tofu Pepes

Steamed Tofu With Mushroom in Banana Leaf

Ingredients: 300g Firm Tofu; 100g Oyster mushrooms; 2 large Banana leaves; 1 pc Tomato; 1 handful Lemon basil (Kemangi); 2 tbsp Turmeric paste

Sate Tempe

Soybean Cake Skewer with Peanut Sauce

Ingredients: 300g Tempeh; 10 pcs Bamboo skewers; 2 tbsp Sweet soy sauce; 1 tsp Coriander powder; 100g Peanut sauce

Sayur Urap

Mix Vegetables in Coconut Spices

Ingredients: 100g Long beans; 50g Bean sprouts; 100g Grated coconut; 1 tsp Lesser galangal (Kencur); 2 pcs Lime leaves; 1 tbsp Palm sugar

Tempe Manis

Sweet Fried Tempe

Ingredients: 250g Tempeh; 3 tbsp Sweet soy sauce (Kecap Manis); 1 tbsp Palm sugar; 3 cloves Garlic; 2 pcs Red chili

Sup Sayur

Vegetable Soup

Ingredients: 100g Carrots; 100g Cabbage; 2 pcs Potatoes; 500ml Vegetable broth; 2 cloves Garlic; 1 stalk Celery