



by *Cenizaro*

NUSANTARA COOKING CLASS A

Sate Lilit

Minced chicken with freshly grated coconut and aromatic Balinese spices wrapped around lemongrass, served with sambal matah

Gangan Ikan Kakap

Spicy and sour snapper fillet cooked with tamarind, ginger flower, Belimbi chili and pineapple

Es Cendol

Chilled pandanus rice jelly, palm sugar and coconut cream



NUSANTARA COOKING CLASS B

Soto Ayam

Shredded Chicken, boiled egg, bean sprout, potato crisps, tomato and celery in a creamy turmeric chicken broth

Pepes Ikan

Steamed spicy marinated fish fillet with local basil, wrapped in banana leaves

Es Teler

Chilled fruit cocktail, avocado, young coconut and coconut cream



NUSANTARA COOKING CLASS C

Gado Gado

*Blanched mixed vegetables, boiled egg and tofu
Paired with peanut sauce*

Ayam Bakar Taliwang

Charcoal grilled Spring chicken with various spicy herbs

Nagasari

Steamed wrapped banana rice cake