



## INDONESIAN STREET FOOD AT UMA BAR

*Every Friday from 5.30pm to 9.30pm*

### **PEPES – 80 per item**

A traditional Indonesian cooking method where ingredients are wrapped in banana leaves, allowing aromatic spices to gently infuse and deepen the flavours

#### **Tahu Pepes**

*tofu, mushrooms and local greens with fresh tomato sambal*

#### **Pepes Ikan**

*kingfish, tomato, coconut and lemon basil and sambal matah*

#### **Tum Ayam**

*Balinese spiced chicken, coconut and lime with torch ginger*

### **SATE – 85 per item**

An Indonesian dish of seasoned, skewered and grilled meat, served with peanut sauce.

#### **Sate Ikan**

*minced kingfish, Balinese spices, lime, roasted coconut*

#### **Sate Ayam**

*spiced chicken, fried shallots and peanut sauce, pickled cucumber*

#### **Sate Babi**

*pork with fragrant terasi, shallot, chilli and virgin coconut oil*

**LARGE PLATE – 150 per item**

Terong Bakar

*grilled long eggplant, with sambal ulek and urab pakis*

Ayam Taliwang

*twice-cooked chicken in fragrant turmeric and lemongrass sauce*

Iga Bakar

*grilled pork ribs, sweet soy and chilli marinade with pickled vegetables*

**DESSERT – 55 per item**

Lupis

*sticky rice, young coconut, mango and jackfruit salad*

Sumping Waluh

*steamed pumpkin pudding with grated fresh coconut*

**FOUR-COURSE TASTING SET – 350 per item**

one item from each section