

Pure Kancer
LEGACY
yuh kancer puruh
BENIHUTA HOSPITALITY

*Exclusive Dinner at
a Heritage Royal Palace*

Include visit to Royal Healing Pool to send
your personal resolution and wish.

Price IDR 450K⁺⁺

For Reservation and Table booking:

Please call +62 811 - 3801 - 3398 or email to sales@purikantorlegacy.com

ROYAL DINNER MENU

Appetizer

- **Gado-gado**

Blanched vegetables mixed with peanut sauce, oyster sauce, garlic and shallot.

Soup

- **Garang Asem**

Balinese chicken herb soup made with tender chicken, young papaya, and a fragrant broth infused with Balinese spices and topped with crispy fried shallots for added texture and flavor.

Main Course

- **Tumeric Garlic Steam Rice**

A fragrant Indonesian rice dish where rice is steamed with turmeric and garlic, infusing it with earthy and savory flavors. It's marinated in aromatic ginger oil, topped with Balinese dried coconut for texture, and garnished with local basil and kaffir lime leaves for a fresh, citrusy finish.

- **Duck Confit with Balinese Herbs**

A rich and aromatic dish where duck is slowly cooked in its own fat to achieve a tender, flavorful texture. The duck is infused with traditional Balinese herbs and spices, including garlic, turmeric, ginger, aromatic ginger, and lemongrass, which add layers of fragrant and slightly spicy flavors.

- **Blanch Long Bean with Balinese Coconut Sauce**

A light and flavorful dish where long beans are briefly blanched to retain their crisp texture and vibrant color. Served with a rich, creamy Balinese coconut sauce.

- **Balinese Chicken / Fish Satay**

Balinese Chicken/ Fish Satay is made from minced fish/ chicken breast marinated in a flavorful Balinese sauce with palm sugar and kaffir lime. The marinade adds a balance of sweetness, tanginess, and aromatic spices.

- **Sambal Matah & Sambal Terasi**

Sambal Matah is a fresh Balinese sambal made with chopped shallots, lemongrass, chili, lime, and coconut oil, seasoned with salt, and has a spicy and citrusy flavor.

Sambal Terasi is a savory, spicy condiment made from shallots, garlic, tomato, chili, shrimp paste, and kaffir lime.

- **Tum Ayam**

Traditional Balinese dish where chicken breast is steamed with a mixture of garlic, shallots, lemongrass, and salt. The chicken is then infused with local basil and kaffir lime leaves.

- **Fried Peanut**

Dessert

- **Bubur Injin**

Black rice pudding with coconut pandan sauce a side



Puri Kantor
LEGACY
पुरी कान्तर लैजैसी
OF HERITAGE AND TRADITION

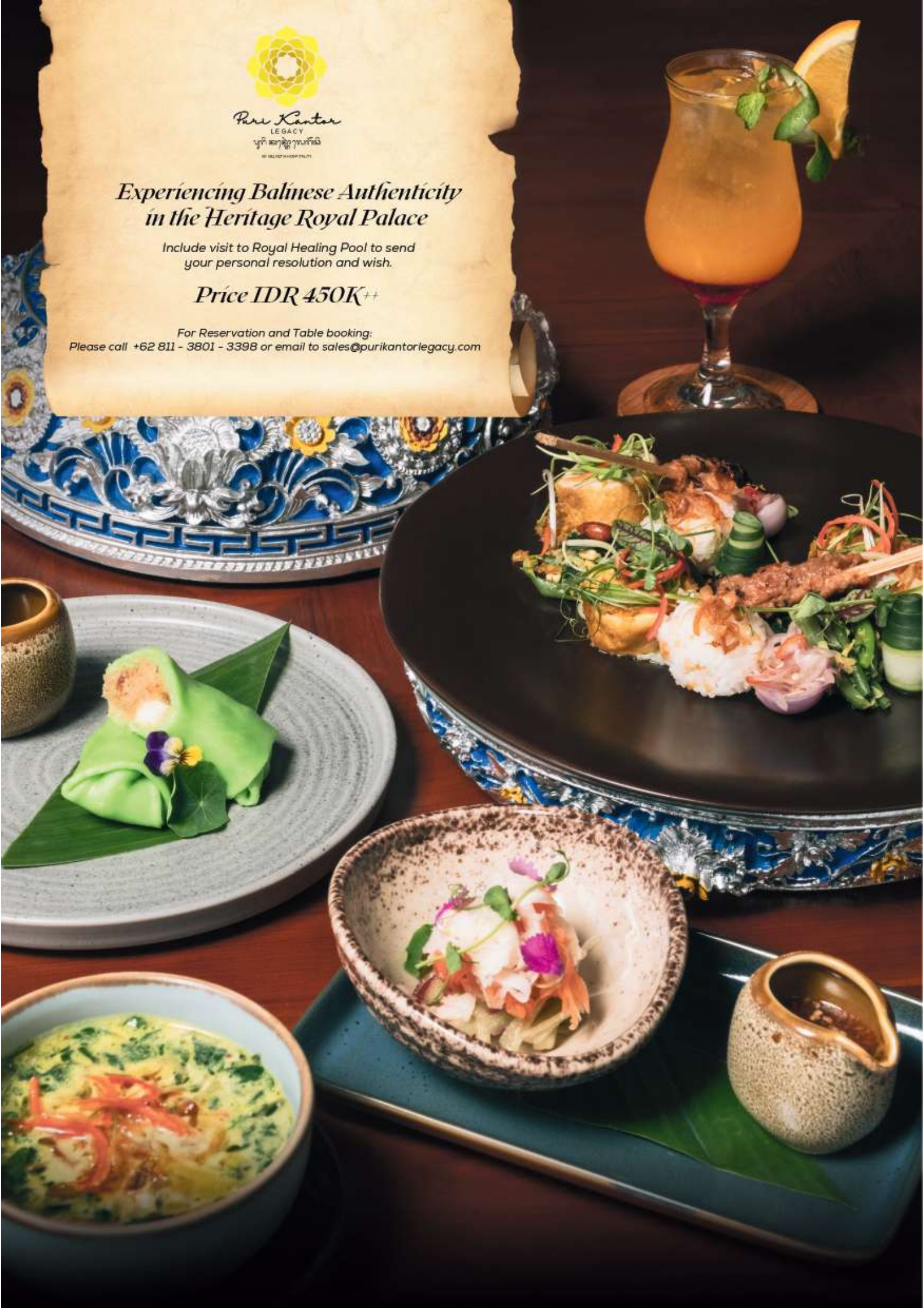
Experiencing Balinese Authenticity in the Heritage Royal Palace

Include visit to Royal Healing Pool to send
your personal resolution and wish.

Price IDR 450K++

For Reservation and Table booking:

Please call +62 811 - 3801 - 3398 or email to sales@purikantorlegacy.com



HERITAGE DINNER MENU

Appetizer

- **Balinese Rujak Serut**

Shredded balinese fruit featuring young papaya, green mango, and jicama, dressed with a tangy, spicy Balinese vinegar sauce made from salt, sugar, hot chili, grilled shrimp paste, and Balinese vinegar sauce.

Soup

- **Coconut Turmeric Moringa Soup**

Coconut Turmeric Moringa Soup is a flavorful dish made with a rich coconut milk base, infused with aromatic spices such as garlic, shallot, turmeric, ginger and contributes with Lemongrass.

Main Course

- **Rayuan Campuh Garlic Steam Rice**

Garlic Steam Rice is a simple yet flavorful dish where steamed rice is infused with aromatic garlic oil, seasoned with salt, and enhanced with the refreshing zest of kaffir lime. The addition of kaffir lime brings a bright, citrusy note, giving the rice a fragrant, zesty finish.

- **Sayur Urab / Balinese Mix Vegetable**

Sayur Urab is a traditional Balinese dish featuring a vibrant mix of steamed vegetables served with a flavorful coconut sauce made from grated coconut, mixed with Balinese spices and shrimp paste.

- **Balinese Chicken or Fish Satay**

Balinese Chicken/ Fish Satay is made from minced fish/ chicken breast marinated in a flavorful Balinese sauce with palm sugar and kaffir lime. The marinade adds a balance of sweetness, tanginess, and aromatic spices.

- **Chicken Betutu**

Chicken Betutu is a steamed and roasted chicken marinated in a flavorful Balinese signature sauce, offering a tender, aromatic dish infused with local spices.

- **Boiled Egg served with Sweet Spicy Sauce**

Features hard-boiled eggs served with a flavorful sauce made from garlic, shallots, tomatoes, sugar, chili, salt, and a hint of kaffir lime.

- **Balinese Sambal Matah**

Traditional raw sambal made from finely chopped shallots, lemongrass, fresh chili, and lime, mixed with coconut oil and seasoned with salt. This condiment offers a fresh and savory taste.

- **Fried Peanut**

Dessert

- **Balinese Omelette Roule'e**

Dadar Gulung is a traditional Balinese dessert made from thin, soft crepes filled with caramelized banana and sweetened shredded coconut.



Purikantor
LEGACY
ບຸກຄົນສຳຄັນ
BY BUKKHAHOSPITALITY

A Royal Afternoon Tea at The Heritage Royal Palace

With Free Flow Coffee & Tea

Include visit to Royal Healing Pool to send
your personal resolution and wish.

Price IDR 250K++

For Reservation and Table booking:
Please call +62 811 - 3801 - 3398 or email to sales@purikantorlegacy.com

