

THE GOLDEN BROWN "BABI GULING" OR SUCKLING PIG EXPERIENCE

Enjoy the true meaning of Balinese cuisine, a four course menu of most well known Balinese Dish, the Babi Guling served in an traditional Balinese themed table setting. You are welcomed with a fresh coconut from our garden, our best selling starter, a soup made from the Banana flour and the highlight will be a whole Babi Guling cut and served in front of you and to end on a sweet note, the traditional black rice pudding with coconut milk and Balinese coffee. This experience is available in your Villa Garden or at the Rempah Rempah main dining room.

BABI GULING A LOCAL FAVORITE



MOST INDONESIANS (MOESLEMS) DO NOT EAT PORK.
BUT IN BALI, BABI GULING IS A LOCAL FAVORITE

SUCKLING PIG ROASTED ON SPIT OVER A SLOW
FIRE FOR ABOUT THREE HOURS.

FLESH IS WHITE, JUICY AND TENDER- DELICATELY
FLAVOURED BY STUFFING. BUT SKIN IS
GOLDEN-BROWN AND CRISPY



MARINATED AND STUFFED WITH MIXTURE RED
CHILLIES, GARLIC, TUMERIC, GINGER, PEPPERCORN
AND OTHER AROMATIC ROOTS AND LEAVES

SUCKLING PIGS OF ABOUT
4 MONTHS ARE BEST



CONTAINS PORK

GIANYAR BEING REPUTED FOR
THE BEST NASI BABI GULING

NOTE: AVOID IF IN DIET!

YOUR MENU

Fresh Coconut welcome drink

Starter: Ayam pelalah shredded chicken with long bean, cabbage,
Indonesian herbs served with yellow curry paste.

Soup Jukut Ares, Banana steam broth.

Main: Whole Suckling pig with unique Balinese spices , black rice , vegetables

Dessert: Bubur Injin Balinese Black Rice Pudding

One Babi Guling is good for 4-6 guest at IDR 3.800.000 ++ additional person IDR 178.000. Price includes signature Samabe table setting your very own service team. 24 hours advance notice kindly requested. All prices shown are subject to 21% tax and service. Please contact your Guest relation Officer or Butler or for Events canceled less than 6 hours in advance 50 % cancelation fee will apply.