

Sawah

TERRACE

Welcome to Sawah Terrace!

Here, a cultural celebration unfolds as part of a culinary journey. Ancient Balinese recipes from forgotten kingdoms, passed down through generations, come alive alongside traditional Indonesian dishes that tell the story of the Indonesian Archipelago's rich heritage.

Under the guidance of Chef Ketut, who was raised in Banjar Tengah, Negara, the kitchen becomes a vessel for stories that weave together culture and gastronomy. Chef Ketut was inspired by his mother's teachings from childhood. He was always fascinated when his mother cooked in the kitchen. At Sawah Terrace, he presents us with dishes close to his heart, like the treasured Lawar Klungah from his native Negara Regency, that embody ancient wisdom and honor the sacred ingredients gifted by the island.

Ceremonial traditions are woven into every moment, offering a glimpse into the elaborate tapestry of Balinese culture. The evening begins with a purifying handwashing ceremony, followed by captivating Balinese dance performances that breathe life into ancestral stories. As Sandikala approaches, twilight in Balinese the sacred Sandikala ritual unfolds, torches are lit to ward off evil spirits (Butha Kalas), during this delicate moment when the veil between the physical and spiritual worlds grows thin.

An immersive experience where meaningful connections flourish and every meal becomes a celebration of community, culture, and the timeless traditions that bind us to the past while nourishing the soul.



Chef I Ketut Gede Sartika
Chef de Cuisine of Sawah Terrace Restaurant

PEMBUKA | SMALL DISHES

Lawar Klungah Coconut Shell Salad (SF) Young coconut, grilled octopus, bumbu genep, shallots and ginger	215
Ayam Pelalah Shredded Organic Grilled Chicken (SF) (S) (N) Sambal merah, lime, coconut oil and fried shallot	215
Udang Telor Asin Javanese Prawn Coated in Brined Duck Egg (SF) (E) (G) Spring onion, chili flake and curry leaves	255
Urap Daun Junggul Rag Leaf Salad (SF) Shredded coconut, shrimp paste, bumbu genep, shallot and ginger	195
Lawar Kacang Long Bean Salad (VG) Sambal embe, groundnut, shredded coconut, kaffir lime	195

SUP | SOUP

Sop Buntut Oxtail Soup Braised shallot, chili, herbs, Payangan chayote and nutmeg	300
Soto Udang Pasmol Prawn Bisque (SF) Plaga cherry tomato, bean sprout, kaffir lime leaves	235
Jukut Undis Black Bean Soup (SF) (S) Organic chicken soup, green papaya, galangal, lemongrass	235
Sayur Bening Clear Vegetable Soup (VG) Long bean, sweet corn, spinach and cayote	215

LAWAR KLUNGAH

A cherished dish from West Bali, Lawar Klungah is traditionally prepared for sacred ceremonies, using young coconut (Klungah) to symbolize purity. From Chef Ketut's hometown of Negara, it's a heartfelt welcome for returning loved ones, rooted in the abundance of coconuts that define the region. This rendition blends land and sea, pairing Klungah with tender octopus to celebrate Bali Barat's rich coastal heritage.

Inspired by Chef Ketut's childhood days spent harvesting coconuts with his grandfather, this dish evokes his memories of laughter, play, and togetherness under the swaying palms. Though the groves are fading, the spirit endures. Each bite is a tribute to tradition, nature, and the joy of coming home.

RAYUNAN | BALINESE HERITAGE

Sate Metunu | Balinese Satay

A selection of authentic Balinese seasoned and grilled skewers

- “Gurita”, Jimbaran style octopus sate (6 pcs) (SF) (G) 220
- “Languan”, Authentic Balinese tuna sate (6 pcs) (SF) (G) 220
- “Ayam”, Traditional organic chicken sate (9 pcs) (N) (G) 220

Be Celeng Upih | Char-grilled Slow-cooked Pork Ribs (P) (SF) (G) 355

Wrapped in areca palm sheath, bumbu genep, kaffir lime and sambal embe

Be Pasih Metunu | Char-grilled Singaraja Barramundi (SF) (G) (N) 295

Marinated in Sambal merah and Balinese spices

Nasi Ayam Metunu | Coconut Rice with Chicken (SF) (G) (E) | Vegetarian 245 | 235

Charred banana leaf, bumbu merah, kemangi, beef “dendeng” and quail egg

Be Pasih Timbungan | Lombok Red Snapper Curry (SF) 345

Coconut and turmeric light stew, belimbing and kemangi

Udang Mekalas | Prawn Curry (SF) 295

Fresh coconut, galangal, kaffir lime leaves and eggplants

Bebek Megoreng | Crispy Fried Duck (SF) 365

Balinese style, tamarind and palm sugar broth

BE CELENG UPIH

Char-grilled Slow-cooked Pork Ribs

Be Celeng Upih is a sacred Balinese pork dish, prepared with minimal seasoning salt, shallots, garlic, and a touch of base genep, to honor the meat’s natural flavor. What makes it unique is its cooking vessel, upih (areca palm sheaths), which infuse subtle aroma and ensure tenderness as the meat roasts slowly over wood embers.

The areca palm, sacred in Balinese rituals, symbolizes the bond between nourishment and devotion. Traditionally served during weddings, metatah, and baby ceremonies, Be Celeng Upih is more than a dish, it’s a spiritual offering that connects celebration with divine grace.

(VG) VEGAN, (V) VEGETARIAN, (G) GLUTEN, (N) NUTS, (D) DAIRY, (P) PORK, (S) SOY, (E) EGG, (SF) SEAFOOD

All prices are in thousand Rupiah and are subject to a 10% service charge and the prevailing 11% government tax.

WARISAN NUSANTARA | INDONESIAN ARCHIPELAGO

Nasi Goreng Wok-fried Rice with Chicken (SF) (E) (G) (N) Vegetarian Organic Chicken, vegetables, spices and fried egg	255 245
Mie Goreng Wok-fried Noodle with Prawn (SF) (E) (G) (N) Vegetarian Plaga organic vegetables, spices and fried egg	330 245
Udang Karang Bakar Char-grilled Jimbaran Rock Lobster (SF) (G) Sambal merah, wild ferns and Balinese spices	645
Rendang Pipi Sapi Slow Cooked Beef Rendang (G) Beef cheek, coconut, tamarind, rendang curry and cassava leaves	365
Udang Bakar Madu Char-grilled Javanese Tiger Prawns (SF) (G) (N) Wild honey glazed and sambal dabu-dabu	335
Tempe dan Tahu Char-grilled Marinated Tempe and Tofu (VG) (S) Marinated sambal merah, stir-fried mushroom, eggplant, green bean	215
Tongseng Sapi Slow Cooked Wagyu Beef Short Ribs Spiced broth, cabbage and tomato	365

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SAYUR-SAYURAN | VEGETABLE ACCOMPANISHMENT

Jukut Mekalas Vegetable Curry (VG) (S) Coconut milk and turmeric stew, bean, corn, baby carrot and crispy tofu	155
Jukut Tuwung Wok-fried Green and Purple Eggplant (VG) (S) Tofu and sambal merah	155
Jukut Genjer Wok-fried Organic Yellow Velvet Leaf (SF) (G) (S) Oyster mushroom, chili, garlic and galangal	155
Jukut Kangkung Wok-fried Organic Water Spinach (SF) (G) (S) Galangal, garlic and shallots	155
Jukut Paku Wok-fried Wild Fern (VG) (G) Garlic, shallot, chili, galangal and ginger	155

DESSERT

Pisang Goreng Keju | Banana Fritters (V)(G)(D) 120
Banana, palm sugar and shaved cheese

Bubur Sumsum | Pandan Rice Porridge (V)(G)(D) 120
Jackfruit, coconut milk soup, palm sugar molasses

Cendol Dawet | Indonesian Iced Sweet Dessert (V) 120
Pandan rice jelly, fresh coconut milk, palm sugar molasses, jackfruit and homemade coconut ice cream

Colenak | Fermented Cassava Dessert (V) 120
Char-grilled fermented cassava, palm sugar molasses, coconut ice cream

All desserts are served with one scoop option of local flavor ice cream:

- Coconut (V)
- Strawberry (V)(D)
- Vanilla (V)(D)

CENDOL DAWET Indonesian Iced Sweet Dessert

A refined Indonesian heritage dessert featuring pandan rice jelly, fresh coconut milk, and rich palm sugar molasses, delicately layered with sweet jackfruit and crowned with our homemade coconut ice cream. This elegant creation offers a refreshing symphony of textures and tropical flavors.

A timeless classic, reimagined for the discerning palate. Each element is thoughtfully crafted to honor tradition while elevating the experience. Indulge in a dessert that celebrates the soul of Indonesia with every bite.

