

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

MEGIBUNG

Pembuka | Small dishes

Sop Buntut | Oxtail Soup

Braised shallots, chili, herbs, Payangan chayote and nutmeg

Sate Languan | Tuna Satay (SF) (G)

Char-grilled authentic Balinese tuna skewer

Lawar Klungah | Coconut Shell Salad (SF)

Young coconut, grilled octopus, bumbu genep, shallots and ginger

Makanan Utama | Main Courses

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

Marinated in sambal merah and Balinese spices

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

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

Jukut Genjer | Wok-fried Organic Yellow Velvet Leaf (SF) (G)

Oyster mushroom, chili, garlic and galangal

Penutup | Dessert

Cendol Dawet | Indonesian Iced Dessert (V)

Pandan rice jelly, fresh coconut milk, palm sugar molasses, jackfruit and homemade coconut ice cream

850 per person

Minimum for 2 persons and served for the entire table

(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.