

A bowl of Rempah Ambon soup, a traditional Indonesian dish from Ambon. The soup is a rich, orange-brown color, likely made with a rempah (spice) base. It is garnished with a piece of fried fish, a green vegetable (possibly spinach or water spinach), a green chili pepper, a red chili pepper, and a small white flower. The bowl is white and sits on a wooden tray. In the background, there are woven baskets and a blue patterned cloth.

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REMPAH AMBON

A refined journey through the spices and soul
of Indonesia's eastern isles.

IDR 400.000++/pax
Four-Course Set Menu

Bali Beach Hotel The Heritage Collection
+62 811 3831 3077

Sanur Kaja, Denpasar
Bali 80227

roso

REMPAH AMBON

Rempah Ambon *Four-Course Set Menu*

IDR 400.000++/pax

Appetizer

Rujak Natsepa

Local seasonal fruits with chili, peanut, and palm sugar dressing

IDR 100.000++

Soup

Udang Kuah Pala

King prawn with cucumber, tomato, kaffir lime, nutmeg, and aromatic broth

IDR 120.000++

Main Course

Ikan Asap Colo-Colo

Smoked baby mackerel with shallot, tomato, lime, and lemon basil

IDR 180.000++

Or

Papeda

Mackerel fish with sago, wild spinach, chili turmeric sauce, and fish skin tuile

IDR 180.000++

Dessert

Ampas Tarigu

Yeast palm sugar sponge with coconut cream, carambola fluid gel, coconut crumble, kinca sauce, and mango sorbet

IDR 95.000++

Or

Kue Lontar

Slow-baked egg custard in sable dough with white chocolate soil and lemon sorbet

IDR 95.000++

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