



Seasons Restaurant

Eating what is in Season

Desa Seni, which translates to Art Village, was created as the perfect environment for like-minded people to come together and enjoy great food and drinks while catching up with friends, family, neighbours, and colleagues.

Let your senses be stimulated and be open to trying something unexpected.

Willy Kobylt is the chef of Seasons Restaurant and will prepare unconventional and creative dishes using daily fresh and sustainable organic ingredients sourced locally. From farm to table freshness, you can taste the difference in every bite.

It's not just about the flavours and presentation - it's about supporting local community who share our values of organic, sustainable, and fresh products.

**Prepare to discover new and unexpected ingredients that will surprise your taste buds.
Expect the unexpected at Desa Seni!**

Lunch - Eating what is in Season



- Hummus & Rosemary Flat Bread - Infused Water: Flavor of the day

Appetizers

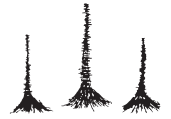
- Wild Arugula salad with roasted tomatoes, goat cheese, balsamico Rp.115
- Quinoa with grilled vegetables and lemon-mint leaves Rp.110
- Herb Parmesan Short Crust, cheese mousse, vegetables & wild plants Rp.85
- Eggplant with cherry tomatoes, feta, pesto, arugula and tomato vinaigrette Rp.110
- Beetroot, Pineapple salad with cucumbers and a wasabi Kefir lime vinaigrette Rp.85

Main Courses

- Cap-Cay - vegetables and banana tree with combawa leaves, ginger and coriander & Bali Red rice. Rp.115 with kampung chicken. Rp.125
- Mahi Mahi - Grilled with a yogurt and dill sauce, sauteed broccoli, cherry tomatoes, mango and basil. Rp.185
- Tempeh - Wild greens, carrots, cherry-tomatoes, zucchini, basil and wild plants, with peanut-ginger dressing. Rp.115
- Ayam Kampung - Chicken breast Stuffed with garden herbs, a tamarind, preserved lemon jus, potatoes baby carrots Rp.125
- Kedelai Tofu - Wild spinach, tapioca harsh-brown and wild spinach-cashew coulis Rp.115

All prices are in '000s of Rupiah and subject to 21% government tax

Dinner - Eating what is in Season



Mains

Appetizers

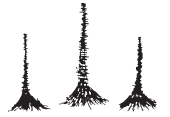
- Pumpkin soup with lemon grass and ginger with avocado-coconut-coriander mousse. Rp.85
- Beetroot and broccoli salad, with apple, lemon, olive oil dressing and sesame seeds grissini Rp.110
- Shrimp Ravioli with Parmesan cheese and a bisque Rp.115
- Shiitake mushrooms stuffed with herbs and cheese, arugula and zucchinis salad with walnuts and sherry tomatoes Rp.105
- Tapioca Brushetta with pumpkin, corn chutney with ginger torch sambal Rp.85

Main Courses

- Pakis Fern - Sauteed with shiitake, shrimp, fresh herbs, ginger and chili, on a bed of grilled eggplant, zucchini and tomatoes Rp.185
- Cannelloni - Eggplant, Feta cheese, tomato concasse, parmesan and plantago pesto Rp.125
- Sate Lilit Tofu - Bali red rice and vegetables, served with sambal bongkot Rp.125
- Ahi Tuna - Grilled with season peas, garlic and parsley cream, caper and olive tapenade Rp.185
- Gnocchi Pasta - Potato gnocchi and zucchini spaghetti, cherry-tomatoes and Parmesan Rp.110

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Desserts - Eating what is in Season



- Chocolate Torte - Vegan with vanilla ice-cream. Rp.65
- Lemon Cheese Cake – Served with ginger torch flower sorbet. Rp. 65
- Kacang Tanah - A short-crust peanut mousse, soft caramel & vanilla ice-cream Rp.65
- Dadar Gulung – Pandan pancakes filled with coconut with strawberry sorbet Rp. 65

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Children Menu - Eating what is in Season



- Satay Ayam Grilled chicken with Bali red rice and vegetables, peanut sauce Rp.65
- Tagliatelle Pasta Cherry tomatoes, basil and Parmesan cheese shaves, Plantago pesto Rp.65
- Pizza Napolitana Mozzarella, tomatoes and basil Rp.65
- Nasi Goreng Chicken, seasonal vegetables and kerupuk udang Rp.65
- Polenta French Fries Served with grated parmesan cheese Rp.45

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