

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.

Seasons Restaurant 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

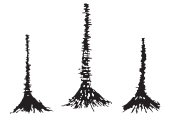
Appetizers

- Banana Blossom & Mango Karedok – Chicken, Bok choy and carrot salad, seasoned with a spice blend originating from the Sunda region, West Java. Rp.95
 - Wild Arugula Salad - with roasted tomatoes, goat cheese, balsamico. Rp.115
 - Garden Vegetable Salad (according to the harvest), grilled tempeh in a spice crust, coconut-peanut, Lombok chili, and lime. Rp.95
 - Quinoa - with seasonal grilled vegetables, lemon-mint leaves. Rp.110

Main Courses

- Cap-Cay - Vegetables and banana tree with combawa leaves, ginger and coriander & Bali Red rice. Rp. 115 with kampung chicken Rp.145
- Pepes Ikan – Mahi-mahi seasoned with a blend of spices fried in coconut oil, baked in a banana leaf & a vegetable red rice. One of the oldest dishes in the culinary tradition of Java, of Sundanese origin. Rp.185
- Ayam Buah Keluak – Chicken with keluak & bread fruit gnocchi. A traditional recipe from Sumatra using the keluak nut. With flavors of chocolate, black olive, and coffee. Rp. 155
 - Sate Lilit Tofu - Bali red rice and vegetables, served with sambal bongkot Rp.125
- Pakis Fern - Sauteed with mushrooms, shrimp, fresh herbs, ginger and chili, on a bed of grilled eggplant, zucchini and tomatoes Rp.185

Dinner - Eating what is in Season



Appetizers

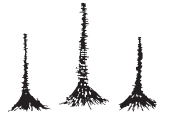
- Beetroot & Broccoli Salad - with apple, lemon, olive oil dressing and sesame seeds grissini
Rp.110
- Naniura – Tuna marinated with kaffir lime leaves, lime juice, chilies, and torch ginger (kecombrang), a traditional dish of the Batak people (North Sumatra). Rp.115
- Garden Vegetable Salad (according to the harvest), grilled tempeh in a spice crust, coconut peanut, Lombok chili, and lime. Rp.95
- Gnocchi – Bread fruit Gnocchi served with a tomato concasse and fresh parmesan. Rp.85

Main Courses

- Cannelloni - Eggplant, Feta cheese, tomato concasse, parmesan and plantago pesto. Rp.125
 - Nasu Galete – Fish fillets cooked in banana skins in a spicy broth & nasi bakar.
A traditional dish of the Bugis people from South Sulawesi. Rp.185
 - Sate Lilit Tofu - Bali red rice and vegetables, served with sambal bongkot. Rp.125
- Tuna Satay – Seared tuna skewers, smoky and juicy, enhanced by the gentle acidity of tamarind and the slightly bitter note of preserved lemon. Sweet potatoes and bok choy.
Central Java. Rp 185
- Ayam Buah Keluak – Chicken with keluak & bread fruit gnocchi. A traditional recipe from Sumatra using the keluak nut. With flavors of chocolate, black olive, and coffee. Rp. 155

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

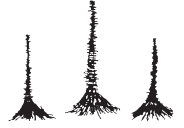
Desserts - Eating what is in Season



- Vegan Chocolate Torte - Vanilla ice-cream. Rp.65
- Lemon Cheese Cake - 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 65
- Tagliatelle Pasta Cherry tomatoes, basil and Parmesan cheese shaves, Plantago pesto 65
- Pizza Napolitana Mozzarella, tomatoes and basil 65
- Nasi Goreng Chicken, seasonal vegetables and kerupuk udang 65
- Polenta French Fries Served with grated parmesan cheese 45

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