Bali Nusa Dua
CONVENTION CENTER

Features

Indonesia's Traditional Delights

Experience the Delightful Taste of Indonesia



Inspired by Indonesia's astounding nature and culture.
Exploring the taste of Indonesia traditional cuisines in authentic and exotic culinary experiences with original recipe.

Prepared with much love and passion.
Fusing culinary customs and ingredients.
Some spicy other savory mixed and matched to the preferences of each and every fondness.
All presented in style.

Time for you to enjoy the familiar dishes with your family, friends and loved ones. A great way to get together in a fun time.

Fresh food.
Fresh from the nature.
Served straight to your home.



Home to a variety of herbs and spices, Indonesia has so many delicious foods to offer.

The rich ethnicities and the tradition of passing down signature recipes from generation to generation have blessed Indonesia with an unlimited amount of dishes that range from traditional to popular.

Discover authentic flavors of our delicious traditional delights of Nasi Bali, Nasi Liwet, Lontong Cap Gomeh, Mixed Satay, Bubur Madura, and Nasi Tumpeng.





There is a saying in Indonesia that a meal without nasi or rice is not really a meal and this is a philosophy that Indonesians live by. Discover two of many varieties of Indonesia traditional rice dishes.

Nasi Bali is a complete dish consists of a portion of steamed rice served together with chicken Betutu, marinated eggs, sate lilit-minced fish satay, lawar-salad consists of mixed green bean, lime leaves, coconut milk, and fresh grated coconut and spicy condiments of sambals.

Nasi Liwet originally from Solo, Central Java is a rice dish cooked in coconut milk served with opor ayam-a delicate chicken in a mild white coconut milk, beef rendang, telur pindang-eggs boiled slowly with spices, tempeh and tofu, and labu siam-chayote in spicy coconut milk.



Lontong Cap Gomeh is a mixed-up of Indonesian cuisine from Chinese traditional dish, into Javanese cuisine.

This dish is served with lontong-rice cake, opor ayam-a delicate chicken in a mild white coconut milk, beef rendang, telur pindang-eggs boiled slowly with spices, sambal goreng hati-fried liver with fried potato sambal and labu siam-chayote in spicy coconut milk.



Satay is a widely renowned dish in almost all regions of Indonesia, it is considered the national dish and one of Indonesia's best dishes.

Many regions add their own signature to this dish, creating their own authentic specialty.

Satay is an authentic dish of seasoned, skewered, and grilled meat served with peanut sauce, sweet soy sauce, and lontong-rice cake.



Bubur Madura or Madura porridge originated from Madura, East Java.

The sweet porridge is contains a mixture of several porridge such as, bubur sumsum-marrow porridge, bubur ketan hitam-black sticky rice porridge, bubur candil-candil porridge, and bubur mutiara-pearl porridge.

The porridge is then poured with coconut milk and liquid brown sugar. Considering that Madura porridge is a combination of a number of porridge, the method of making this dish requires many main ingredients, including rice flour, sticky rice, sweet potatoes, and pearl flour.



Tumpeng is an Indonesia cone-shaped rice dish with side dishes of vegetables and meat originating from Java.

Tumpeng is an integral part of traditional ceremony in Java in every stage of human life. As the symbol of gratitude, Tumpeng has the shape, colour and items in the relation to God, prosperity and guidance for Javanese people in their daily lives.

Moreover, the utilisation of Tumpeng has been spread to all over Indonesia and becoming the dish that binds the diversity of Indonesian various culinary traditions.

Indonesia's Traditional Delights and Assorted Desserts

Menu price list

Menu	Suitable for (persons)	Price (IDR)
Nasi Bali	5	250.000,-
Nasi Liwet	5	250.000,-
Lontong Cap Gomeh	5	250.000,-
Mixed Satay	5	250.000,-
Bubur Madura in cups	5	250.000,-
Bubur Madura in clays	20	400.000,-
Tumpeng Nasi Kuning	20	550.000,-
Assorted cakes	5	350.000,-
Assorted desserts	5	450.000,-

Give us time to prepare and place your order in 3 days prior.
Available for home delivery with delivery fee subject to distance or self-collection to our center at
Bali Nusa Dua Convention Center
Kawasan ITDC blok NW/1 Nusa Dua Bali.
Pick-up time 09.00am – 04.00pm.

Payment method by bank transfer to:
Bank CIMB Niaga
A/C. 8000 2905 2300
PT. Nusa Dua Indonesia

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