

Chef's Table Dinner

Our chefs are honoured to present an interactive dining experience with this 7-course tasting menu, prepared exclusively for you. Savour the wonderful flavours and aromas of Balinese cuisine cooked in front of you at Sokasi's open kitchen, pick the chef's brain on local ingredients and customs, and enjoy an intimate dinner of dishes normally prepared only for big ceremonies.

Ayam Timbungan

CHICKEN, BALINESE SPICE, BELIMBING, GARDEN HERBS

Timbungan is a cooking method where food is inserted into a segment of bamboo which is placed into or next to fire to bake. It is usually reserved for religious holidays and only prepared in certain areas of Bali. Here we marinate local tender chicken pieces, cook timbungan-style and serve with 'belimbing' sour fruit and a herb salad fresh-picked from our garden.

Jagung Pangang

BABY CORN, KACANG GILLING, BASE GEDE, SAMBAL MERAH (V)(N)

Base gede literally translates to 'big spice'; our senior sous chef Wayan Sutariawan calls it the "magic of Balinese food". Here, we chargrill baby corn in the husk and baste with a tomato and chili relish known as "sambal merah", and top it off with a spiced crunchy nut mix to add extra texture and flavour.

Sambal Udang

KING PRAWN, BALI BUMBU, SAMBAL MATAH (N)

King prawns are smothered in three of Bali's most loved 'bumbu' spice pastes – putih (white), kuning (yellow) and merah (red) – and oven baked. Sambal matah, a 'raw spice' mixture of shallots, lime, chili and shrimp paste, is scattered over the cooked prawns for a fresh yet spicy citric finish.

Ikan Klengis

BARRAMUNDI, KLENGIS, DABU DABU, KEMANGI, CORIANDER

Klengis is the coconut pulp leftover from the process of making coconut oil. We use it to marinate barramundi fillets which are then wrapped in corn husk and chargrilled. The resulting sweet coconut flavour is unique to Bali; the dish is finished with 'dabu dabu' fresh tomato salsa and 'kemangi' sweet local basil picked fresh from our garden to add a fragrant aniseed touch.

Bebek Betutu

12-HOUR CLAYPOT DUCK, BASE GEDE, FERNSHOOT LAWAH, NATURAL JUS (N)

The magic of bebek betutu is in the cooking process. A whole duck is stuffed with base gede, wrapped in banana and palm leaves, buried in an underground clay pot oven covered with coconut and rice husks, and slow-roasted for 12 hours. The end product is extremely moist, smokey and tender. We serve it with a traditional fernshoot salad (lawar) and drizzle in its own cooking juices.

Celeng Guling

CASSAVA LEAF, BASE GENEP, KERUPOK (N)

Ubud's ultimate dish. Watch the magic happen as our chefs spit-roast a whole suckling pig that has been earlier stuffed with cassava leaves and base genep, to be slow-cooked for 4 hours. It is served with crispy pork skin crackling and cassava leaf. A must try whilst in Bali.

sokasi