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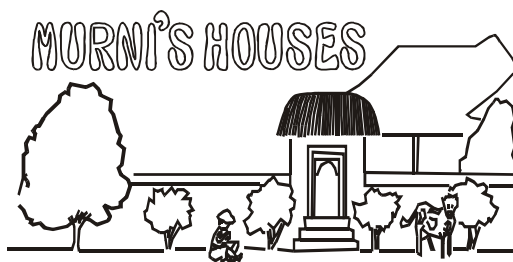
Thank you very much for asking for our **BUFFET MENUS**.

In 1974, I Murni opened **Murni's Warung**, Ubud's first real restaurant and since then thousands of people have enjoyed our food and hospitality! Today, Murni's Warung has four open-air levels stepping down the steep, forested hillside overlooking the sacred river Wos. It is furnished with my private collection of Balinese and Indonesian antiques.

We have an elegant lounge bar, a great meeting place, where you can enjoy drinks and listen to music and look at our best-selling book ***Secrets of Bali, Fresh Light on the Morning of the World***. There's also free wi-fi.



Ubud is the cultural and artistic centre of Bali and many of the finest works of craftsmanship turn up at **Murni's Warung Shop**, right beside and part of the restaurant.



If you're looking for accommodation (short or long-term), we recommend **Murni's Houses & Spa**, only 5 minutes walk from the centre of Ubud, where there's tranquillity, a garden, pool, air con, and the triple Award-Winning **Tamarind Spa**.



Tamarind Spa at Murni's Houses: Winner of UK Luxury Travel Guide Awards 2017, 2018 and 2019.

Winner of Contemporary Spa of the Year, Indonesia 2017

Winner of Luxury Spa of the Year, Indonesia 2018.

Winner of Luxury Spa of the Year, Indonesia 2019.

Balinese Buffet

Iced Tea or Soft Drink

Soup Ares

Balinese soup made from chicken and tender young banana stems

Chicken and Fish Saté Lilit

Balinese style *sate* of seasoned chicken and fish wrapped (*lilit*) around a bamboo skewer, and then grilled on top of flaming charcoals

Bebek Betutu

The classic Balinese ceremonial dish where the duck is cooked in *basa genep* (the complete Balinese fresh spice paste) for 8 to 12 hours. It is Bali's most famous dish

Pepes Mahi Mahi

Twice cooked (steamed and then grilled) mahi mahi fish with Thai basil, torch ginger and Balinese herbs and spices wrapped in a banana leaf

Balinese Vegetable Lawar

Chopped vegetables seasoned with Balinese spices served at Balinese ceremonies

Perkedel Jagung

Balinese style corn fritters

Telor Sambal Tomat

Spiced boiled egg with a light tomato *sambal*

Steamed Yellow Rice

Steamed White Rice

Balinese Fritters

Banana and Jackfruit (seasonal)

Balinese coffee or tea

Rp 375,000 per person

We add the usual 10% Government tax and 5% service charge

Balinese Homestyle Ceremonial Buffet

Mineral Water or Soft Drink or Iced Tea

Soup Ares

Balinese soup made from sliced young banana tree trunks simmered in Balinese spices

Sate Lilit Ayam

Balinese style sate, where the seasoned chicken is wrapped (*lilit*) around the skewer, and then grilled on top of flaming charcoals

Bebek Betutu

The classic Balinese ceremonial dish where the duck is cooked in *basa genep* (the complete Balinese fresh spice paste) for 8 to 12 hours. It is Bali's most famous dish

Pepes Mahi Mahi

Twice cooked (steamed and then grilled) mahi mahi fish with Thai basil, torch ginger and Balinese herbs and spices wrapped in a banana leaf

Gecok Ayam

Chicken, sliced cucumbers and shredded coconut, tossed in Balinese herbs and spices and creamy coconut milk, with a squeeze of kafir lime

Lightly Curried Moringa Leaves

Moringa leaves cooked in light coconut milk infused with an array of aromatic Balinese spices

Sayur Daun Ubi

Young cassava leaves cooked with lemongrass and seasoned with Balinese spices

Sambal Bongkot

Another version of the ever-popular Balinese *sambal matah* that is slightly spicy and very tasty, it is a traditional Balinese relish of sliced torch ginger flower, raw lemongrass, shallots, chilli and lime

Saur

Shredded coconut mixed with Balinese spices, roasted until dry. It is usually sprinkled on top of rice, or as a condiment as a boost of flavour

Steamed White Rice

Steamed Yellow Rice

Sliced Seasonal Fruit

Banana Fritters

Balinese coffee or tea

Rp 395,000 per person

We add the usual 10% Government tax and 5% service charge

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Vegetarian Balinese Homestyle Ceremonial Buffet

Mineral Water or Soft Drink or Iced Tea

Soup Ares

Balinese soup made from sliced young banana tree trunks simmered in Balinese spices

Sate Tempe

Cubes of fresh *tempe*, marinated in garlic, *kaempferia galanga*, and sweet soy sauce, then grilled over an open flame

Pepes Jamur

Fresh mushrooms seasoned with Balinese spices and herbs, wrapped in a banana leaf then steamed

Perkedel Jagung

Balinese style corn fritters

Lightly Curried Moringa Leaves

Moringa leaves cooked in light coconut milk infused with an array of aromatic Balinese spices

Sayur Daun Ubi

Young cassava leaves cooked with lemongrass and seasoned with Balinese spices

Opor Tahu dan Telor Rebus

Tofu and boiled eggs in a very light curry sauce

Sambal Bongkot

Another version of the ever-popular Balinese *sambal matah* that is slightly spicy and very tasty, it is a traditional Balinese relish of sliced torch ginger flower, raw lemongrass, shallots, chilli and lime

Saur

Shredded coconut mixed with Balinese spices, roasted until dry. It is usually sprinkled on top of rice, or as a condiment as a boost of flavour

Steamed White Rice

Steamed Yellow Rice

Sliced Seasonal Fresh Fruit

Balinese coffee or tea

Rp 295,000 per person

We add the usual 10% Government tax and 5% service charge

Indonesian Buffet

Mineral Water or Soft Drink or Iced Tea

Lumpia

Spring rolls filled with chicken and vegetables, served with our homemade peanut sauce and *kungpao* sauce

Chicken Tongseng

Our chicken version of the famed Javanese Goat *Tongseng*, is a curry-like soup made of stir fried chicken in a spice paste mixture of garlic, turmeric, ginger and candlenut, with an addition of aromatics such as kaffir lime leaves, lemongrass and galangal simmered for hours in chicken broth, coconut milk and golden sweet soy sauce for a tiny hint of sweetness. Shredded cabbage and sliced fresh tomatoes added in the end give this dish crunch and a hint of freshness

Beef Rendang

Voted by CNN Travel as the clear winner of the 'World's Most Delicious Food'. Beef is slowly simmered with coconut milk and a mixture of lemongrass, galangal, garlic, turmeric, ginger and chillies, then left to stew for hours to create a dish of tender, flavourful bovine goodness. This Sumatran dish is served at ceremonial occasions and to honoured guests

Sayur Daun Ubi

Young cassava leaves cooked with lemongrass and seasoned with Balinese spices

Telor Sambal Tomat

Spiced boiled egg with a light tomato *sambal*

Crispy Tempe

Thinly sliced seasoned tempe, lightly fried

Steamed Red Rice

Steamed White Rice

Es Campur

An Indonesian favourite treat consisting of tropical fruits, local jellies, and sago pearls in a bath of milk and coconut milk

Balinese coffee or tea

Rp 350,000 per person

We add the usual 10% Government tax and 5% service charge

Western Buffet

Mineral Water or Soft Drink or Iced Tea

Virgin Mojito

Mint leaves, lime juice and simple syrup, topped with soda water

Minestrone

A hearty mixed vegetable soup with tomato broth, beans and pasta

Raw Zoodles

Our chef is spiralizing zucchini, carrots and daikons and making you believe that you're eating noodles! These are delicious, low-carb, gluten-free and fresh. Broccoli, red peppers and basil leaves are added to the dish, with a tasty, tangy Italian herb dressing of olive oil, lime, parsley, garlic and honey

Chicken Parmigiana

Mahi Mahi Yellow Pepper

Sautéed mahi mahi fish with yellow sauce (yellow pepper, white wine, leek and garlic)

Sautéed Garlic Vegetables

Onion Rings

Scrumptious Apple Pie

A very rustic Apple Pie, full of sliced fresh apples, brown sugar and flavoured with cinnamon. It's not too sweet and great with a scoop of ice cream

Coconut, Strawberry, Chocolate or Vanilla Ice Cream

Cappuccino or Tea (Earl Grey or Camomile)

Rp 375,000 per person

We add the usual 10% Government tax and 5% service charge

Western Healthy Vegetarian Buffet

Mineral Water or Soft Drink or Iced Tea

Creamy Pumpkin Soup

Onion Rings

Raw Zoodles

Our chef is spiralizing zucchini, carrots and daikons and making you believe that you're eating noodles! These are delicious, low-carb, gluten-free and fresh. Broccoli, red peppers and basil leaves are added to the dish, with a tasty, tangy Italian herb dressing of olive oil, lime, parsley, garlic and honey

Murni's Warung Tossed Salad

Lettuce, tomato, onion, carrot, and pineapple tossed in our delectable mustard vinaigrette dressing

Healthy Vegan Rolls

Carrots, turnips, sprouts, baby romaine salad, white sesame seeds, black pepper, and coriander leaves with a garlic, ginger dressing

Vegetable Croquettes

served with our homemade tartar sauce

Banana and Strawberry Yoghurt and Muesli Parfait

Rp 295,000 per person

We add the usual 10% Government tax and 5% service charge

BUFFET BOOKINGS

Numbers: 20 to 80 people.

Time: Please let us know the times you want to start and finish.

Notice: At least 2 days' notice is requested.

Timing of Payment: 50% non-refundable deposit is payable on acceptance of the booking. Balance is payable at least 1 day before the booking. Balancing-up payment (for example, for drinks) is payable on the day. Note that prices can change.

Method of Payment: Cash at Murni's Warung.
Credit card (Visa or MasterCard) or DOKU