

Fact Sheet

OM SWASTIASTU

Kori Restaurant and Bar opened in July 1998. Upon entering through a narrow Balinese gate, guest follow a bridge over lotus ponds, surrounding the entrance and bar area, into the restaurant. Water and gardens are a large feature of the open and airy restaurant, which has a number of quiet hideaways in the form of Balinese bales. These secluded dining platforms with traditional alang-alang roofs are full of large plump cushions and make perfect dining areas.

FROM INSIDE THE GATE OF KORI

The menu features a mixture of Western and Balinese dishes served in a simple and honest style with an emphasis on flavour. Fresh, local produce is mostly used except where local substitute is substandard or is unavailable, as in beef, dairy, oils and delicatessen items. The menu also includes a special homestyle cooking section for homesick expatriate, featuring such dishes as fish and chips and bangers and mash.

Balinese dishes on the menu include ikan pepes (grilled snapper fillet in banana leave with Balinese spices), semur daging (Indonesian beef stew with Balinese vegetables) and Jimbaran Bay snapper with Balinese bumbu (spice mix) and sambal mentah.

There is also a strong Balinese influence on the beverage menu with first-grade quality local liqueurs such as arak (palm wine), Bali brem (rice wine) and Bali moon liqueurs, the base for powerful cocktails such as Arak Breeze, Arak Attack, Pure Bali. A wide range of quality wines and specially blended coffees enhance the dining experience.