



KAYUN SHALI
— TABANAN, BALI —

MENU

Refined flavors, Natural Surrounding.

FACT CORNER

Inspired by nature

Local ingredients, timeless flavor. the idea of farm to table, reimagined.

Beyond the plate.

A dining experience rooted in place and purpose.

**Taste the story,
savor the moment**

First edition, est 2026



SPIRIT HILLS
By VIV
Tabanan.Bali



Welcome!

Nestled in the heart of Tabanan, surrounded by endless stretch of emerald rice fields, **Kayun Shali** invites you into a place where nature, flavor, and tranquility exist in harmony.

Inspired by the land that surrounds us, our *soil-to-table philosophy* celebrates the journey of ingredients from the land to plate. Fresh, thoughtful, and deeply connected to local roots.

At **Kayun Shali**, Indonesian heritage is reimagined through a contemporary lens. Familiar flavors are elevated with creativity while honoring the authenticity and richness of Indonesia's culinary story.

Built upon a sustainable vision, **Kayun Shali** embraces mindful practices and respect for the environment that nurtures us. More than a restaurant, it is a space *designed to slow time*, a quiet escape where the sound of nature replaces the rush of the city.

Take a seat, breathe in the rice field breeze and allow yourself to relax,
Unwind and savor the experience.

“Where good food meets
excellent hospitality”



CHEESE TRAY

359k

Ideal for sharing between 2–3 person

A thoughtfully curated selection of local artisan cheeses featuring Aruna Fontina, a semi-hard mountain-style cow's milk cheese with rich buttery and nutty notes, paired with Black & White, a luxurious bloomy rind cheese, Served alongside flavored labneh cheese, mango compote, toasted artisan sourdough, gourmet crackers, and fresh pear slices.



S'MORES TRAY

279k

Ideal for sharing between 2–3 person

A fireside dessert experience featuring toasted marshmallows, melted chocolate, fresh strawberries, grapes, and graham crackers for building your own perfectly gooey s'mores.



All price are subject to 11% Government tax (PPN) and 10% service charge

ARANCINI BETUTU 45k

Golden crispy risotto balls filled with fragrant Balinese betutu spices, entwining Italian comfort food with the bold flavors of Bali in every bite. Served with 3 different sauces.



Comforting STARTER

RISOLES 45k

Golden crispy pastry filled with creamy chicken ragout and vegetables, delivering a rich and comforting Indonesian flavor.



SATE LILIT 55k

KETROPRAK EMPING 45k

PASTEL TUTUP 55k

CHICKEN CROQUETTE 45k



KAYUN SHALI
— TABARAN, BALI —

KAYUN SHALI'S FACT CORNER

OUR GUIDE FOR YOU

JATILUWIH



Savor like the local

As one of the world's largest rice-consuming nations, Indonesia has long relied on rice as the foundation of its cuisine and agricultural traditions. The country's tropical climate and fertile volcanic soils create ideal conditions for growing a wide variety of rice, including white, red, and black rice. Across the archipelago, rice farming continues to support millions of livelihoods while preserving traditions that have been passed down through generations.



Not just "food"

Rice is more than a staple food in Bali—it is deeply woven into the island's culture, ceremonies, and daily life. Fields are often blessed in honor of Dewi Sri, the goddess of rice and prosperity, reflecting the spiritual connection between the Balinese people and the land. From the iconic terraces of Jatiluwih to family-run farms across the island, rice cultivation remains a symbol of community, sustainability, and cultural heritage.

White Rice | 19k

From the heart of Bali, Jatiluwih.

Yellow Rice | 29k

Fragrant and herbecious rice with Indonesian spices

Coconut Rice | 23k

Cooked in coconut milk and pandan., so fragrant and flavorful.

Cap Cay | 79k

Sauteed Mushroom | 79k

Sayur Asem | 59k

Urap Bali | 55k

Sides
& RICE

VERMICELLI GORENG SEAFOOD | 89K

A beloved favorite, elevated with the freshness of the sea. Delicate vermicelli stir-fried with premium seafood, aromatic spices and garden vegetables.

VERMICELLI GORENG AYAM — 89K

Stir-fried vermicelli with chicken, vegetables, egg, shallots and sweet soy.

VERMICELLI GORENG VEGETABLES — 79K

Stir-fried vermicelli with seasonal vegetables, egg, shallots and garlic.

NASI GORENG SEAFOOD | 89k

A timeless classic, deeply rooted in tradition and bursting with flavor. Our Nasi Goreng Seafood is wok-fried to perfection with aromatic spices, fresh seafood and fragrant seasonings, then served with traditional accompaniments for the perfect balance of taste and texture.

NASI GORENG AYAM — 89K

Wok-fried rice with free-range chicken, sweet soy, egg, vegetables and shallots.

NASI GORENG VEGETABLES — 79K

Wok-fried rice with seasonal vegetables, egg, sweet soy, shallots and garlic.

Rice FunFact

Almost every region in Indonesia has its own version of fried rice, with different spices, toppings, and local ingredients, making no two plates of nasi goreng exactly the same



Nasi Campur

NUSANTARA

129K

Nasi Campur tells the story of Indonesia on a single plate. Meaning “mixed rice,” it is a beloved dish found across the archipelago, where every region adds its own unique flavors, traditions, and ingredients. From Bali to Java, Sumatra to Sulawesi, no two versions are exactly alike.

At its heart, Nasi Campur is simple: steamed rice served with a selection of side dishes. Yet each plate reflects the local culture, spices, and culinary heritage of the place it comes from.



“More than just a dish”

For Indonesians, Nasi Campur is more than a meal, it is a celebration of diversity. Just as Indonesia is home to hundreds of ethnic groups, languages, and traditions, Nasi Campur brings many different flavors together in perfect harmony. Every spoonful offers a new taste, making it one of the most authentic ways to experience the richness of Indonesian cuisine.

Wherever you travel in Indonesia, a plate of Nasi Campur invites you to discover the unique character of the region—one delicious bite at a time.



Rice option :

White Rice, Yellow rice,
Moringa Coconut Rice

BALINESE

Chicken Betutu, Satay lilit, Soy pork, Urap, Sambal. Authentic island flavors.

JAVANESE

Braised Beef, Garlic veggie, Beef broth soup, Corn fritters, Fried Tempe Tofu

SUNDANESE

Beef stew, Shrimp potato sambal, Yellow curry egg, Lodeh, Sambal.



Fish & SHRIMP

SWEET AND SOUR GURAME | 159k

550-600gr Crispy fried gourami fish topped with a vibrant sweet and sour sauce, combining tangy, savory, and slightly sweet flavors for a refreshing Indonesian favorite, perfect for sharing.

HOUSE GLAZED SHRIMP SKEWER | 119k

550-600 gram crispy fried gourami fish topped with a vibrant sweet and sour sauce, combining tangy, savory, and slightly sweet flavors for a refreshing Indonesian favorite, perfect for sharing.

SHRIMP TEMPURA | 90k

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Main COURSES

Chicken Rica Rica | 119k

A vibrant specialty from North Sulawesi, Ayam Rica-Rica features tender chicken cooked in a bold blend of fresh chilies, shallots, garlic, ginger, and lime leaves. Known for its fiery heat and bright citrus aroma, the dish delivers layers of spicy, savory, and fragrant flavors that make it one of Indonesia's most iconic regional favorites.



Grilled Chicken with Opor-Inspired Sauce

149k

Tender grilled chicken breast served with a velvety opor-inspired sauce made from coconut milk, lemongrass, galangal, coriander, and fragrant Indonesian spices. Unlike curry, opor is known for its delicate spices, aromatic flavors, yet lighter in color. Focused on the natural sweetness of coconut milk rather than heat. The result is a rich yet elegant sauce that gently coats the chicken, delivering warm, comforting flavors with subtle layers of spice and fragrance.

Grandma's hug in a bowl

The Story Behind Short Rib Soup

Rooted in the tradition of Indonesia's classic sop iga, this short rib soup celebrates the art of slow cooking. Beef short ribs are gently simmered for hours, allowing their natural richness to infuse the broth with deep, savory flavors. Aromatic spices, fresh vegetables, and herbs create layers of warmth and complexity, resulting in a broth that is both hearty and refined. Each spoonful offers tender, fall-off-the-bone beef balanced by the sweetness of slow-cooked vegetables and the subtle fragrance of spices. Loved across generations, short rib soup is more than a comforting meal—it is a timeless expression of Indonesian hospitality, bringing people together over a bowl of nourishing, flavorful goodness.

Short Ribs Soup and Rice - 179k



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Burgers & PIZZA

Sourdough Base Pizza

Pizza Margarita | 99k

Mozzarella, Kayun Shali signature tomato sauce, fresh basil from our garden, extra virgin olive oil.

Pizza Meatlover | 129k

Sautéed minced beef with Italian seasoning, rich creamy Kayun Shali's signature sauce. fresh basil from our garden and olive oil.



BURGER SELECTION

Vegan Burger | 99k

Soy based patty, sourdough based bun, lettuce, vegan aioli, tomatoes, pickles, handcut fries.

Chicken Burger | 129k

Crispy juicy chicken patty with coleslaws, hand cut fries.

Cheese Beef Burger | 149k

Juicy beef patty with cheesy cheddar, lettuce, tomatoes, pickles, handcut fries.



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The Twisted Fork

Tradition meets local soul, pasta reinvented.

BARRAMUNDI AGLIO OLIO

SAMBAL MATAH | 150k

House made pasta tossed in fragrant garlic oil and fresh sambal matah, topped with seared Barramundi for that vibrant balance of spice, citrus and coastal flavor.

YELLOW CURRY SEAFOOD

PASTA | 139k

Fresh prawns, mussels and squid tossed with aromatic and creamy curry sauce.

A twist that you didnt see coming.

VEGAN ALFREDO | 90k

Creamy coconut milk based sauce with handmade pasta.

Dessert REIMAGINED

SWEET POTATO GRATIN | 45K

Layers of sweet potato baked until golden and served with creamy vanilla ice cream, creating a comforting balance of warmth and sweetness.

LAKLAK | 35K

Traditional Balinese rice cakes served with coconut and palm sugar, celebrating the flavors that have been enjoyed for generations.

CENDOL PANNA COTTA | 40K

A modern twist on a beloved Indonesian classic, silky vanilla panna cotta is paired with pandan-infused cendol, coconut cream, and rich palm sugar syrup. Smooth, fragrant, and delicately sweet, it brings together familiar tropical flavors in an elegant dessert.

COLENAK TAPE SINGKONG | 40K

A traditional Indonesian dessert featuring fermented cassava with a naturally sweet, delicate flavor. Served with rich coconut caramel sauce, it offers a delightful balance of sweetness, gentle tanginess, and creamy texture, celebrating the authentic taste of local heritage.

ICED CENDOL | 40K

One of Indonesia's most beloved refreshments, Es Cendol combines soft pandan-infused rice flour jelly with creamy coconut milk and rich palm sugar syrup. Sweet, fragrant, and wonderfully cooling, it offers a perfect balance of tropical flavors in every sip.



Tea, Coffee, & OTHERS

TEA by Padappa | 55k (1 free refill)

Ubbud

This wonderful blend helps you heal your mind and body. Just feel the new you every day. The blend is a flower dominant blend, so it will be a soft flowery rose taste. Ubbud is a perfect blend to drink when feeling unwell and is also ideal for afternoon tea.

Uluwattu

Uluwattu offers a perfect blend of relaxation, adventure, and spiritual experiences. A blue tea from a calming blend of butterfly pea petals, lemongrass, ginger, and pandan. The tea represents the warmth and tranquility of Uluwatu, with the Balinese ginger providing warmth and the pandan offering a relaxing sensation.

Canggu

Inspired by this energetic atmosphere, our Canggu blend contains black tea, cinnamon, cardamom, vanilla, coconut flakes, and pandan. This energizing tea is unique as it's the only one in our variety that contains caffeine. It's perfect for those who need an energy boost to power through their day.

COFFEE by Blacklist Roastery

Our house blend choice is Canggu Blend.

A blend of West Java, Manglayang and Bali Kintamani. Full-bodied.

Flavours of dark chocolate with a smooth lingering finish

Espresso

20k

Long Black

30k

Latte

40k

Capucinno

45k

Caramel Machiatto

55k

Toyasah Still Water

25k

Toyasah Sprakling Water

28k

Coca Cola / Cola Zero / Sprite

35k

Javanese Black Iced Tea

25k

Fresh Juice (Orange, pineapple, watermelon)

45k

Smoothies (Banana, Green, Dragonfruit)

55k

Bintang

45k

Heineken

50k

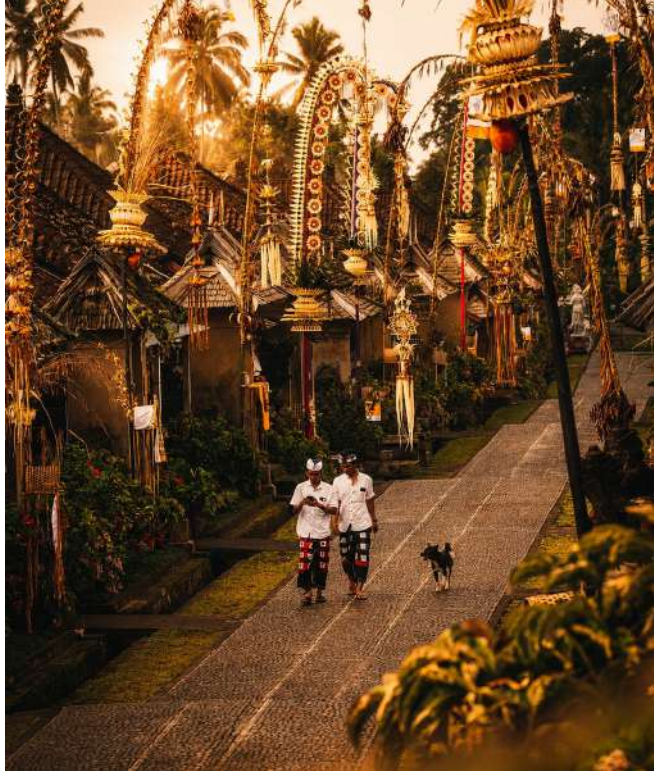
Black Sand Kölsch

55k

Black Sand Lager

50k

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THE STORY BEHIND CANANG

As you explore Bali, you will often notice small, colorful offerings placed on sidewalks, temple entrances, and family doorsteps. These are called Canang Sari, one of the most visible expressions of Balinese Hindu culture. Made from handwoven coconut leaves and filled with flowers, each offering is a daily act of gratitude and devotion.

For the Balinese people, canang is more than a tradition, it is a reminder to appreciate life's blessings and maintain harmony between humans, nature, and the spiritual world. Every flower, color, and placement carries meaning, reflecting the island's deep respect for balance and mindfulness.

So when you see a canang during your journey, take a moment to observe its beauty and significance. This small offering tells a larger story of Bali's rich culture, spirituality, and the gratitude that shapes everyday life on the Island of the Gods.



BEDUGUL

Strawberry, mint, raspberry, lime, sprite.

PENEBEL

Banana, Passion fruit, Honey, Orange juice

TABANAN

Cranberry, grenadine, Sankara, Egg white.

MENGESTA

Passion fruit cordial, passion syrup, caramel, lemon juice, sour foam.



Signature MOCKTAILS

95k

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Signature COCKTAILS

All Signature cocktails - 150k

Our signature cocktails pay homage to the vibrant flavor of Indonesia. Each creation is crafted with local ingredients and tradition inspiration, reimagined with a modern twist. From tropical fruits to aromatic spices, every sip tells a story of our archipelago's rich culinary heritage.

02

LITCHI CHINESUS

Gin, lychee cordial.

Taste Profile :
Floral, fruity and smooth.



01

ZINGIBER OFFICINALE

Gin, Campari, Homemade gingerbeer

Taste Profile :
Refreshing, bittersweet, a hint of spice.



03

CITRULLUS LANATUS

Tequila, elderflower cordial, watermelon soda, Orange bitter.

Taste Profile :
Juicy, floral, citrusy, refreshing.



04

SOLANUM LYCOPERSICUM

Vodka, Clarified tomato, lemon, tabasco, Agave.

Taste Profile :
Umami, spicy, sweet.



05

ZEA MAYS

Whisky sesame, popcorn, spice infused syrup.

Taste Profile :
Sweet, Smokey, elegant.



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06

PASSIFLORA ENDULIS

Gin, coco pandan, passion fruit
cordial, coconut liquor, lemon.

Taste Profile :
sweet sour balance, creamy

"Cocktails are society in a glass."

Danny Meyers

07.

RUTEACEAE

herbecious ,sweet & sour balance

Taste Profile :
Refreshing with a hint of creamy, sour
and sweet.

08

COFFEA

Baileys, espresso, heavy cream,
coconut liquor, coffee liquor.

Taste Profile :
Sweet, creamy

09.

COCOA NUCIFERA

Rum, strawberry, coconut liquor, coco
pandan, lemon, orgeat

Taste Profile :
sweet sour balance, creamy



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THE FUTURE IS

Batik

Indonesia is a country woven together by countless cultures, traditions, and artistic expressions. When creating this collection, we wanted to bring together the beauty of three remarkable regions: Bali, Sumba, and Java.

Rather than transforming these beautiful textiles into something complicated, we chose to create a simple sarong. The sarong is timeless, versatile, and deeply rooted in Indonesian culture. Its simplicity allows the beauty of the fabric, patterns, and craftsmanship to take center stage.

To preserve the uniqueness of each design, these sarongs are produced in limited quantities and are available exclusively at our boutique shop - **VIV a Vie**. Every piece is a celebration of Indonesian artistry, carefully selected to honor the traditions of Bali, Sumba, and Java while offering something special for those who appreciate authentic craftsmanship.





KAYUN SHALI
— TABANAN, BALI —

Thank you for visiting Kayun Shali.

We hope your time with us offered more than just a stay, and that you were able to experience the story, culture, and spirit behind everything we have created. Every detail at Kayun Shali is designed with intention, celebrating Indonesian heritage, craftsmanship, and meaningful hospitality.

It has been our pleasure to host you, and we sincerely hope the concept and vision of Kayun Shali resonated with you during your visit. We look forward to welcoming you back and sharing the next chapters of our journey, with new experiences, projects, and stories yet to come. Until we meet again, thank you for being part of Kayun Shali.



