

## Galungan Buffet Dinner at Discovery Kartika Plaza Hotel, Bali



(Bali, July 2019) Galungan and Kuningan are holy days in Bali that mark the victory of virtue or *Dharma* for evil or *Adharma*. Discovery Kartika Plaza Hotel also celebrates by holding Galungan Buffet Dinner with authentic Balinese dishes and traditional dances as entertainment.



Galungan is celebrated by Hindus every 210 days, using Balinese calendar calculations, namely on the day of Buddha Kliwon Dungulan (Wednesday *Kliwon Wuku Dungulan*). In this celebration, our fantastic chef, Suadra and our amazing culinary team Discovery Kartika Plaza Hotel have prepared authentic Balinese dishes with fresh ingredients in the Galungan Buffet Dinner on 24 July 2019. At cold appetizers and salads station, there are Serombotan Kuah, (Sambal embe, carrot, cabbage, sprout, spinach local, dry coconut, *terong bulat*, peanut, red paste broth, cucumber, wedges tomato), Lawar Kacang Panjang (minced chicken with long bean salad Bumbu Bali Spice), Jukut Paku (Traditional Fern Tep Salad), Klungah Mekalas (Young

Coconut Shell with Balinese Spice and Coconut Milk), Tongkol Sambal Kecicang (Yellow Fin Tuna with Torch Ginger Flower Salsa), Jukut Gedang (Papaya and prawn salad), Sambal Terong Gelatik (Sauté Baby Eggplant with Shrimp Paste and Chili ), while at live corner station ready to make Tipat Cantok as your request. As main dishes, the culinary team prepared Brengkes Be Siap (Minced Chicken Wrap with Banana Leaf), Pepes Ikan (Steamed Fish Wrap with Banana Leaf), Be Sampi Menyat – Nyat (Stew Beef with Balinese Spice), Tum Be Celeng (Parcel of pork /wrapped minced pork with traditional bumbu), Urutan Celeng (Minced pork in ‘turmeric ‘spice paste piped in tripe, Jukut Urab (Mixed Vegetable with Coconut Spicy), Nasi Beras Merah, (Steamed aromatic red rice), Mie Goreng Kampoeng (Fried Noodle with Balinese Spice), Ketupat (Rice Cake in Coconut Leaf). Enjoy the tempting dessert such as Bubur sumsum (rice curd with palm sugar sauce), Urapan Labu kuning dan ketela rambat (steam pumpkin and sweet potatoes and coconut grated), Sumping pisang (steam coconut rice cake with banana wrapped on banana leaf), Jaja Kukus dengan jagung manis (steam sticky rice with sweet corn and coconut grated and palm sugar sauce Bubur Injin (Black rice pudding with coconut milk) and Fresh fruits.



Some influencers are also came to this special dinner experience. Only at IDR 275,000 ++ per person, you can enjoy a variety of dishes accompanied by traditional Balinese dances. Enjoy your dinner with family and your loved one by the ocean breeze.

### **About Discovery Kartika Plaza Hotel**

Located on the seaside of Kuta, Discovery Kartika Plaza is a luxurious five star hotel with tropical landscapes and breathtaking natural beauty mingling with lasting traditions.

Set in an oasis of 8 hectares with lush tropical gardens, the resort offers of 318 guest rooms including suites and luxurious seaside villas, inspiring dining options, beachfront weddings and spacious meeting and event venues, and recreational facilities such Discovery Spa. Exclusive villas are located on its own side and offer privacy comforts with personalized service.

## **CONTACT**

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