



INTRODUCING VISNOE'S NEW MENU Classic Indonesian Style Fresh Seafood

Denpasar, April 2018... Visnoe, the restaurant serving freshest seafood, is introducing its new menu style. The menu is designed to appeal to true seafood lovers by bringing them new and improved signature fish dishes and more seafood variety. All of the menu items are now presented in classic Indonesian style in a new, redesigned format celebrating Visnoe's core strength – bringing guests freshly prepared, quality seafood at a broad range of prices.

For kids under 10 years old, Visnoe offers a “free sashimi” program for Tuna Maguro or Swordfish.

The secret to Visnoe menus is the delicious taste, processed using coconut oil and halal. The Fresh Fish of the Day program serves fresh fish caught and cooked on the same date. Another secret of Visnoe dishes is its Indonesian inspiration, where the classic recipes are reinvented using healthy fish ingredients. Signature menus include Mak Jumbo, spicy salad seafood and Kintamani fish soup.

The complete menu of Visnoe:

Guests can now enjoy fresh seafood on virtually every menu, across a broad range of meal occasions and price points.

Classic Indonesian Style: seafood fried rice or noodles, fish ball soup, Visnoe fish soup, fried fish, seafood mix rice

Grilled Fresh Seafood panggang: Mak Jumbo from swordfish, tuna, baby barramundi, blue salmon, and slipper lobster
All dishes can be packaged with rice, condiment or sauce and fish soup

Fresh salad seafood: grilled squid, spicy and sesame

Favorite Fried Seafood : Visnoe crispy fish burger, seafood platter, crispy barramundi

Variety of condiment and sauce: Dabu-dabu, Kecincang, soy sauce, matah, curry, pesmol, sweet sour, and oyster

Other classic dishes: Gado-gado, option of rice white, yellow or coconut, chicken wings and chicken geprek

These new dishes represent Visnoe's commitment to serving guests great seafood and providing an experience that's better than ever. Whether guests visit Visnoe for a weeknight dinner or to celebrate something special, we now have a variety of



delicious menu options at a broad range of price points to satisfy their seafood cravings.

Editor's Note

Visnoe was founded on the vision to support the "Love to Eat Fish movement" and provides an opportunity for the community to enjoy the best exports quality fish and seafood from Indonesia's very own oceans. A restaurant with cozy setting, an array of fresh daily seafood menu is the perfect choice to dine with the whole family. All seafood products served come from their fish factory and exporter sister company, I am Be U, the best fresh fish supplier in Bali www.iambeu.com. More about Visnoe see www.visnoe.co.id

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