



Nyanyi Bali Cage-Free Egg Commitment

For a long time, much of the egg industry has operated in ways that limited hens from living naturally. Today, there is a growing awareness of the importance of animal welfare, recognizing that hens deserve space to move, to express natural behaviors, and to live as they should. As this understanding deepens, it guides us toward more conscious and compassionate choices.

At Nyanyi Bali, we are mindful of how hens live, how they are nourished, and how they are treated each day. Rooted in education, and expressed through our approach to gastronomy and hospitality, our journey in sustainability invites us to look beyond the surface, to understand not only where our food comes from, but how it comes to be. It encourages us to care about the life behind it. Because when a life is respected, it is reflected in every detail, in the quality of the food, and in the experience it brings to those who receive it.

In this way, we also honour the people we serve. We believe every dish and every experience should carry something meaningful within it, not only nourishment, but also a sense of sincerity, kindness, and intention.

With this commitment, we are moving towards 100% cage free eggs by the end of 2027.

This is a step forward in our journey, a commitment to choose better, to do better, and to serve food and experiences that are rooted in care, from beginning to end.

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