

Special Dinners

24-hour booking required

Rijsttaffel Dinner **Traditional Indonesian Feast**

The Rijsttaffel dinner is a selection of 10 small dishes from all over Indonesia, which was introduced by the Dutch as a way of celebrating with friends and family. It is a great way to experience a wide variety of flavours. The meal is accompanied by rice and finished off with a trio of local sorbets.

Mixed or Seafood Rijsttaffel
Vegetarian or vegan Rijsttaffel

Minimum of two guests per event

Megibung – **Traditional Balinese Feast**

In the region of East Bali, there is a tradition called “megibung” which translates as “sharing from one platter”. It is shared at festive and ceremonial occasions. Starting with Balinese soup, the “megibung” platter is presented at the centre of the table. In the middle of the platter is “nasi tumpeng” a cone of rice which represents Mt. Agung, where the Hindu mother temple of Besakih is located.

Minimum of two guests per event

Bebek Betutu

Balinese spiced home-smoked roast duck in palm bark.

Half Duck
Whole Duck

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens.

Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Indonesian Dinner

Starters

Soto Ayam G N
spiced chicken broth, glass noodles, sliced eggs

Sop Bayam Tomat VG N
scented galangal and lemongrass vegetable broth, spinach, tomato, tofu

Siap Sambal Matah
shredded chicken salad with shallots, chilli, lemongrass

Gado Gado V N
cabbage, long beans, sprouts, quail egg, peanut dressing

Palem Udang SF G N
steamed minced prawns with Balinese spices wrapped in leaf

Main Course

Ayam Bakar Taliwang SF G
chargrilled Manggis farm
chicken with Lombok spices

Sate Campur SF G N
marinated beef, chicken,
prawn, fish satay, peanut sauce

Bale Santang SF G N
fish curry, lemongrass, lime,
coconut

Terong Bersantan VG N
homegrown eggplant curry,
coconut, ginger, turmeric

Kare Sayur VG N
garden harvest vegetable curry
with coconut milk

Dajang Nakeng SF G N
grilled king prawns, coconut,
cucumber salad, kaffir lime

Ikan Bakar SF G N
chargrilled fish fillet with
Balinese bumbu

Lulur Panggang SF G N
grilled beef tenderloin, “base
gede” spices, jukut kalas

Nasi Campur SF G N
selection of mixed Indonesian
dishes

Vegetarian option available

All Indonesian main courses are served with white or fragrant yellow rice

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Indonesian Dinner

Side Dishes –

Amankila Organic Garden and Local Produce

Daily harvest items listed are available in a limited quantity

Cah Kangkung SF G
wok-tossed homegrown water
spinach, shallots, ginger, chilli

Oseng-Oseng SF G
stir-fried long beans, tomato,
bean sprouts, oyster sauce

Plecing Kangkung VG
water spinach with tomato
chilli sambal

Sayur Urab VG N
Balinese salad with chilli,
shallots, grated coconut

Jukut Kalas VG N
long bean salad, Balinese spice,
coconut milk

Jagung Bakar V D
chargrilled corn, lime chilli
butter, coriander

Sambal Goreng Terong SF G
sautéed green round eggplant,
shallots, chilli, garlic

Pesan Oong V D N
chargrilled local mushrooms,
Balinese spice

Caisin or Bok Choy
Kukus SF G
steamed greens, sautéed garlic
oyster sauce

Nasi Kuning or Putih VG
turmeric, steamed white
Kuning or Putih

Dessert

Dadar Gulung G V
Balinese crêpe, "unti", palm sugar syrup

Pisang Goreng VG
banana fritter, palm sugar, shredded coconut

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International Dinner

Soups and Salads

Roasted Tomato Soup V G D
freshly braised tomatoes,
mozzarella cheese, croutons

Green Almond Cucumber
Gazpacho VG G N
fresh green cold creamy
gazpacho soup

Mamma Panzanella G V D
cherry tomato, cucumber, red
onion, basil, sourdough
croutons, fresh mozzarella
cheese

Watermelon Mint Cheese
Salad V G D N
melon, mint, cucumber, feta
cheese, a lemon dressing

Bocconcini Pesto V D N
bocconcini cheese, grilled mini
lettuce, pesto, home-dried
tomatoes, basil

Crunchy Salad V D N
cucumber, zucchini, radish,
fennel, beetroot, pumpkin
seeds, yoghurt wasabi dressing

Green Life VG N
rocket, watercress, mini
lettuce, spring onion, green
apple, cabbage white, mint,
almond flakes, ginger dressing

Cold Sharings

Prawn Avocado Smashed
Cucumbers SF
boiled local prawns, avocado,
smashed and marinated
cucumbers

Scallop Tiradito SF
raw scallops in Peruvian-style
mango aji sauce

Red Light Hummus VG N
beetroot hummus, chickpea
salad

Crown of Motabal V G D
mung beans eggplant motabal,
crunchy pita, pomegranate

Zucchini Zest
Bruschetta V G D N
garlic yoghurt ricotta,
marinated raw zucchini

Octopus Carpaccio SF D N
aromatic boiled octopus, pesto,
ikura caviar, orange segments

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International Dinner

Hot Sharings

Eggplant Zucchini
Fritters V G D
fried eggplant balls, served in
yoghurt

Beeftube G D
braised and shredded beef,
rolled in a tortilla, fried potato,
sour cream

Grilled Prawn
on Orzo Pasta SF G D
grilled tiger prawn top of on
butter cooked orzo pasta

Cauliflower Bechamel Cheese
V G D
creamy cauliflower, melted
cheese, parsley

Portobello Garlic Butter V D
portobello mushrooms sautéed,
bocconcini cheese, garlic
parsley butter, rocket leaves

Main Course

Mushroom Risotto V D
mix wild mushrooms, grilled
porcini, parmesan cheese,
watercress

Argentinean-style
Tenderloin D
flat-cut tenderloin, baked mini
potatoes, grilled asparagus,
chimichurri sauce

Farm Chicken D
cumin seed lemon flavour
chicken, black rice, torched
lemon

Lobster Fettuccini SF G D
creamy pink sauce, garlic, basil

Market Fish SF D
pan-fried fillet, citrus butter,
mango salsa

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International Dinner

Side Dishes – Amankila Organic Garden and Local Produces

Daily harvest items listed are available in a limited quantity

Roast Potatoes Wedges V D
garlic, thyme

Creamy Spinach V D
garlic cream

Grilled or Steamed
Vegetables V D N
Bali pesto sauce

Potato Purée V D
creamy roasted potato purée

Desserts

Belgian Chocolate
Fondant V G D
soft-centred, vanilla bean ice
cream

please allow 15-minute of
preparation

Amankila Ice Igloo G V D
selection of ice creams and
sorbets served in an ice igloo

Affogato G V D N
vanilla ice cream, double
espresso, almond biscotti

Organic Bali Chocolate V D
mousse texture, cream
chantilly

Baked Honeycomb
Cheesecake G V D
caramel, white chocolate

Triple Chocolate
Brownie G V D
dark, milk, and white
chocolate, vanilla bean ice
cream

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