

## Balinese “Ngejot” Dinner

"Ngejot" is an exquisite Balinese Hindu tradition, a symbol of interfaith harmony on the beautiful island of Bali, Indonesia. It involves sharing food with neighbours as an expression of gratitude during celebratory occasions like Galungan, Nyepi and Kuningan.

The food offerings vary according to religious beliefs, fostering unity and respect among different communities. This cherished custom showcases Bali's peaceful nature and proves that differences need not hinder love and understanding.

By upholding this tradition, Balinese people demonstrate their brotherhood and mutual respect, strengthening bonds among people. Embracing such practices worldwide could lead to a harmonious and tolerant global society.



**Megoreng** Balinese Fritters

Perkedel Jagung V  
corn fritters with Balinese spice paste

Urutan Megoreng P  
fried air-dried Balinese sausage

Kerupuk Babi P  
Balinese salted pork rind crackers

**Mekuah** Soup

Gedang Mekuah P  
green papaya soup with pork

Kuah Be Pasi SF  
Balinese fish soup with long beans and tomato

Kuah Jipang VG  
braised chayote and red bean in coconut milk  
and Balinese spice paste

**Lawar** Sides SF P - VG option available

Traditional Balinese vegetable side dishes mixed with  
coconut and “Base Rajang” spice accompanied by sambal  
embe consists of fried shallot, garlic, sliced chilli  
and shrimp paste

Our Kedewatan harvest vegetables are:

Pakis *fern tips*

Nangka *jackfruit*

Klungah *coconut meat*

Kacang Panjang *long bean*

Gedang *green papaya*

With choices of minced meat:

Celeng *pork*

Siap *chicken*

**Jukut** Balinese Vegetable Side Dishes

Bejek VG H  
long bean mixed with coconut, Balinese spice paste  
and coconut milk

Serobotan VG H  
water spinach, gondo, beansprout, long bean  
and Balinese “Bumbu Saur”

Plecing VG H  
blanched morning glory with tomato sambal

(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.

# Daar Ajengan

All main courses will be served with a selection of rice with all the Balinese sambals on the side

## **Siap** *Free-range Chicken*

Ayam Betutu  
Whole  
Half  
free-range chicken betutu smoked in "Pelepah Pinang" leaf with Balinese bumbu rajang

\*Whole Ayam Betutu needs at least one day in advance of pre-order

Tum Ayam  
steam chicken parcel in Balinese "Bumbu Rajang"

Garang Asem  
free-range chicken cooked inside a banana leaf

## **Sate** *Balinese-style Skewers*

Sate Serapah  
Balinese chicken satay with chicken liver, Balinese "Base Be Siap" and burnt coconut milk

Sate Plecing <sup>P</sup>  
pork satay with Balinese shrimp paste and tomato chilli sambal

Sate Languan <sup>SF</sup>  
fish satay lilit with Balinese "Sune Cekuh" sambal

## **Bebek** *Free-range Balinese Duck*

Bebek Betutu  
Whole  
Half  
whole free-range duck betutu smoked in "Pelepah Pinang" leaf with Balinese bumbu rajang

\*Whole Bebek Betutu needs at least one day in advance of pre-order

Bebek Timbungan  
duck cooked inside a bamboo stalk and grilled above coconut charcoal

Bebek Megoreng  
deep-fried Balinese free-range duck

## **Bawi** *Heritage Pig*

Babi Genyol <sup>P</sup>  
stew pig trotter and belly with Balinese "Base Be Celeng" spice paste

Iga Mepanggang <sup>P</sup>  
Balinese-style grilled pork ribs

Samsam <sup>P</sup>  
Balinese-style crispy pork belly

## **Pasih** *Seafood*

Pesan Be Pasih  
grilled fish in banana leaves with basil, tomato and "Base Be Pasih"

Be Pasih Mepanggang  
grilled fish Jimbaran-style with tomato and chilli relish

Udang Mepanggang <sup>GF NF</sup>  
coconut charcoal grilled tiger prawn with tomato and chilli relish

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**Nasi** Traditional Balinese Rice

**Nasi Payangan** VG  
steamed Payangan Mansur rice

**Nasi Sela** VG  
steamed white rice  
and sweet potato

**Nasi Kuning** VG  
yellow turmeric rice

**Sambal** Balinese Chilli Relish

**Sambal Terasi**  
SF - VG option available  
shrimp paste flavoured chilli  
and tomato sambal

**Sambal Matah**  
SF - VG option available  
raw shallot torched ginger,  
lemongrass, kaffir lime,  
shrimp paste

**Sambal Embe**  
SF - VG option available  
shrimp paste flavoured fried chilli,  
shallot, and garlic sambal

**Jaje** Balinese Sweets Treats

**Pisang Goreng** VG G  
banana fritters with coconut lontar  
syrup and banana syrup ice cream

**Dadar Gulung** V G  
Balinese pandan and coconut  
pancakes with pandan and jackfruit  
ice cream

**Bubuh Injin** VG  
Balinese black rice pudding with  
jackfruit compote, salted coconut  
cream, and coconut ice cream

Try other delightful and delectable arrays of Balinese dishes Amandari has to offer:

### “Ngejot” Balinese Feast

serving for a minimum of 2 people  
(24-hour notice needed)

Starting with Balinese soup, followed by a diverse selection of local cuisine from the island of Bali, including our Babi Guling, Bebek Betutu, Nasi and Sambals. Finished with Balinese in-season tropical fruits and a selection of Balinese sweet treats served with coconut-based ice cream on the side.

### Babi Guling Feast

need to be arranged with a 48-hour notice  
serving for a minimum of 8 people up to a maximum of 16 people

Traditional Balinese spit-roasted suckling pig slow-cooked in coffee firewood  
for 6 – 7 hours with array of traditional Balinese side dishes.

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