

Special Dinners

Rijsttaffel Dinner SF G N **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 Rijsttafel
Vegetarian or Vegan Rijsttafel

Minimum of two guests per event
24 hours notice required

Megibung Traditional Balinese Feast SF G N

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
24 hours notice required

Bebek Betutu G N

Balinese spiced home-smoked roast duck in palm bark.

Half Duck
Whole Duck

24 hours notice required

(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.

The Restaurant

Discover Indonesia

Sharing Set Menu

Discover the delight, aroma and savoury local taste from various quintessential and succulent Indonesian dishes that can entice the palate.

Price for 2 guests

Small Plates

Udang dan Lobster Lumpia

SF G

Lombok prawn and lobster spring roll, cabbage and coriander salad

Babi Kecap P G SF

braised Bali pork belly in sweet soy sauce and chili

Bakwan Sayur V VG G

Indonesian deep fried vegetable fritters

Desserts

Pandan Coconut Cake V G D N

pandan mousse, kafir lime crumble, palm sugar, coconut sorbet

Nanas Bakar D

grilled pineapple, caramel sauce, vanilla ice cream

Big Plates

Sate Campur SF G N

mixed satay, on the charcoal grill on your table. chicken, beef, prawn, fish, Balinese peanut sauce

Ikan Kare Merah SF G

catch of the day fish in red coconut milk curry

Sides

Nasi Uduk
coconut Rice

Sambal selection

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À la carte Dinner – Small Plates

Balinese

Soto Ayam H SF G N
rice vermicelli soup,
chicken, boiled egg,
lemongrass, fresh celery

Udang dan Lobster
Lumpia SF G
Lombok prawn and
lobster spring roll,
cabbage and coriander
salad

Babi Kecap P G SF
braised Bali pork belly in
sweet soy sauce and chili

Kepiting Soka SF G
Soft-shell crab with green
mango salad

Sambal Nanas dan Udang
SF
grilled pineapple and
steamed prawn coconut
sambal

Indonesian

Sambal Terong Balado
V G
garden eggplant stew in
spicy Padang tomato
sambal

Gado Gado V SF G N
Indonesian steamed
vegetables, peanut sauce
Choice of:
Crab
Plain

Semarang Tahu Petis
SF
deep fried tofu, black
shrimp paste dip

Bakwan Sayur V VG G
Indonesian deep fried
vegetable fritters

Ayam Kalasan
Javanese roasted chicken
drumstick, garden tomato
sambal, slice shallot

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À la carte Dinner – Big Plates

Balinese

Ikan Kare Merah SF G
catch of the day fish in red
coconut milk curry

Udang Pantung SF G N
grilled half lobster from
Lombok in Balinese
seafood paste, sauteed
green beans and potatoes
curry

Iga Bakar G N P
grilled Balinese pork ribs,
crispy local potatoes fries

Ayam Bukakak N
Balinese grilled chicken,
turmeric curry sauce,
cucumber sambal matah

Indonesian

Sate Campur SF G N
mixed satay, on the
charcoal grill on your
table. chicken, beef,
prawn, fish, Balinese
peanut sauce

Tahu Gejrot V VG G
Cirebon-style fried tofu in
spicy sweet sauce, shallot,
garlic and green chili

Lulur Bumbu Gulai N
Australian wagyu mb5
tenderloin, Indonesian
curry sauce, Balinese long
bean salad

Kare Sayur V VG H
garden vegetable curry
with coconut milk

Ikan Bakar SF N

Market Price

whole market fish from local fisherman,
sambal matah, fried peanuts and vegetables

for 2 guests –
our team will be happy to show you our fish of the day

limited availability, please allow 30-minute preparation

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À la carte Dinner – Sides and Condiments

Sides

Sambal Terong V VG H
Bedugul (region of Bali)
baby eggplant, shallot,
garlic, chilli

Tempe Goreng V VG H
deep fried fermented soya
bean

Jukut Kalas V VG H
Balinese long bean salad

Tumis Pakis V H SF
sauteed firm tips, shallot,
garlic, chili, oyster sauce

Kentang Kering V VG
crispy potatoes, chili,
garlic, lime leaf

Nasi or Rice

Putih
white steamed rice

Kuning N
yellow turmeric steamed rice

Uduk N
Special steamed coconut rice

Sambals

Sambal Tomat V VG
Indonesian tomato sambal

Sambal Terasi SF
Spicy shrimp paste sambal

Sambal Beberuk V SF
Lombok raw sambal ,long
bean, tomato baby
eggplant

Sambal Jagung SF G
sweetcorn, chili, shallot,
garlic and oyster sauce

Sambal Selection SF G
try all our sambals for the
full Indonesian experience

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À la carte Dinner – Desserts

Pisang Goreng V G

crispy banana fritters, palm sugar sauce, coconut sorbet

Es Cendol VG

rice dumplings, coconut sauce, ice crush, jack fruit

Pandan Coconut Cake V G D N

pandan mousse, kafir lime crumble, palm sugar, coconut sorbet

Dadar Gulung G

Indonesian crepes, coconut filling, coconut sauce, coral tulle

Nanas Bakar D

grilled pineapple, caramel sauce, vanilla ice cream

Local Ice Cream and Sorbet V VG D

kemangi, coconut ice cream, mangosteen, kafir lime sorbet

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The Restaurant

Sunrise Breakfast at Tamansari Bale

There is no better way to start the day than breakfast with a view. As the sun's first rays light up Mount Agung and the rice terraces of the Buitan Valley, relax in our open-air bale atop Tamansari Hill and enjoy a delicious home-cooked breakfast served by your own personal waiter.

Maximum six guests per sitting, reservation required

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