

# Special Dining at Amandari

Special dining at Amandari draws from Bali's landscape and is shaped by the rhythms of the land. Each experience is shaped by specific local traditions, seasonal harvests and supplemented with the beauty of the surroundings, whether shared by the pool, beneath the trees, or overlooking the Ayung Valley.

## "Ngejot" Balinese Feast

Private Balé and Tari Penyembrama dancers  
(24-hour notice needed)

Ngejot offers a diverse selection of local cuisine from the island of Bali, including the Babi Guling, Bebek Betutu and staple sambals.

## Jamuan Makan Nusantara

A curation of expertly prepared vegetable, seafood and meat dishes, or opt for a vegetarian-only selection if you prefer. Each dish showcases Indonesian cuisine's bold and complex flavours, with aromatic spices and fresh, locally sourced ingredients. Enjoy this culinary journey in the comfort and privacy of your suite or join us in our restaurant for a lively and convivial dining experience.

## Babi Guling Feast

*need to be arranged with a 48-hour notice, serving for a minimum of 8 guests up to a max. of 16 guests*

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

## Ayam Panggang Dinner

The Ayam Panggang, or roast chicken, is the central feature of the meal and is accompanied by an assortment of local side dishes and condiments. It consists of an organic free-range chicken marinated in Bumbu Bali, a Balinese spice paste using over 23 locally sourced herbs and spices. Gently roasted and smoked over coconut husk, the preparation is slow, but ultimately worth it for the succulent taste that results.

## Private Open-Flame Barbecue Dinner

(minimum 2 guests)

*Available with 24-hour advance reservation*

An intimate dining experience under the open sky, where flame-grilled dishes are prepared and served with care. Choose between a table by the pool or tatami-style seating at Sunset Point overlooking the Ayung Valley.

# Nusantara

## Indonesian

### Kudapan - Nibbles

Lumpia Semarang C G E

Semarang-style spring rolls with bamboo shoot, chicken and prawn

Pempek F G C E

fried fish cake with tangy tamarind sauce, noodle and cucumber

Gado-Gado C G N E

spinach, beansprout, cucumber, baby potato, tempe, quail eggs, shrimp paste infused peanut sauce and mixed crackers

### Sop – Soups

Sop Buntut G

Tokusenwagyu oxtail, nutmeg, carrot, potato, emping crackers, sambal rawit, kecap manis and choices of rice

Soto Ayam G E C

free-range chicken, cabbage, glass noodles, koya, crackers, cage-free egg, sambal soto and choices of rice

RawonSapi G E C

local beef shanks, keluak, Indonesian herb and spices, salted duck egg, prawn crackers and sambal on the side and choices of rice

\*Choices of Rice – Steamed, Brown, and Red Rice

(V) Vegetarian

(VG) Vegan

(C) Crustacean

(G) Gluten

(D) Dairy

(N) Nuts

(E) Egg

(F) Fish

(P) Pork

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# Nusantara

## Indonesian

### Sajian Utama – Main Courses

#### Rendang

slow-cooked Padang dry beef curry served with boiled cassava leaf, jackfruit curry, sambal hijau and merah served with choices of rice

#### Gulai Kambing

braised lamb in Indonesian herbs, spices and coconut milk served with boiled cassava leave, jackfruit curry, sambal hijau and merah served with choices of rice

#### Aneka Sate Nusantara G N

chicken, lamb and beef sate served with pickles, sambal kecap, peanut sauce and rice cake or choices of rice

#### Ikan Woku Belanga F

catch of the day cooked in a rich aromatic, and spicy yellow sauce served with choices of rice

#### Rica Rica Babi Manado P G E C

pork cooked in spicy sauce served with egg balado, sambal dabu-dabu, tumis kangkung, bakwan jagung, prawn crackers and choices of rice

### Wajan - Woks

#### Nasi Goreng Kampung G C E F

V or VG options available

fried rice with shredded chicken, prawns, egg, vegetables, crackers and pickles

#### Mie Goreng or Rebus G C E F - V or VG options available

fried or boiled noodles with shredded chicken, prawns, egg, vegetables, crackers and pickles

#### Kwetiau Sapi Pontianak G C F E

V or VG options available

flat rice noodle, local beef loin, beansprout and bok choy

### Hidangan Pendamping – Sides

#### Tumis Kangkung C - VG option available

morning glory, shrimp paste, tomato and chilies

#### Capcay C - VG option available

stir fried market vegetable with chicken, shrimp and straw mushroom

#### Sayur Lodeh C

garden vegetables, coconut milk, chilies and shrimp paste

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# Balinese

Serving as the basis of a day's ritual reflecting the island's rich cultural tradition and its deep family bonds. The Balinese food is a symbol of community unity, where families and communities come together to share locally produced and carefully prepared meals.

Balinese food also relies on spiritual elements, connecting daily food with gratitude for island resources. This holistic approach highlights the cultural importance of dining as a time to foster social bonds, celebrate local flavors and embrace the harmony of Balinese life.

## Nasi Ayam Kedewatan E C N

Balinese braised chicken, cage-free egg, lawar kacang, kuah ayam and chicken sate lilit served with sambal and choices of rice

## Ikan Bakar Jimbaran F C N

grilled catch of the day, sate lilitikan, plecing kangkung served with choices of rice

## Nasi Samsam Sayan P C

roasted pork belly, pork sate, lawar babi, urutan, pork crackling served with sambal matah and choices of rice

## Sate Plecing P C N

pork skewer, plecing kangkung, sambal plecing, lime, cucumber and choices of rice

## Bebek or Ayam Betutu C

Whole –

Half –

whole sustainable local free-range duck or chicken betutu smoked in “Pelepah Pinang” leaf with Balinese bumbu rajang served with sate lilit, lawar kacang, plecing kangkung, kuah betutu and choices of rice



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# Neighbouring Borders

Vietnamese Rice Paper Rolls C N

prawn, vermicelli, mint, beansprout and hoisin peanut dips

Som Tam C F N - VG option available

green papaya, tomato, long bean, fish sauce, lime juice and palm sugar dressing

Adobo P G

pork belly, pickled atchara, steamed rice and chili vinegar dips

Pad Thai C N - V or VG option available

flat rice noodles, cage-free egg, tamarind, tofu, prawn, chicken, beansprout, coriander, chive, lime and peanuts

Tom Yum C F

prawn, straw mushroom, prawn stock, chili paste, lemongrass, kafir lime leaf and coriander served with steamed rice on the side

Singapore Laksa C F D

prawn stock, king prawn, fish cake, tofu puff, beansprout, rice vermicelli, laksa paste and coconut milk

Butter Chicken G D N

chicken thigh, butter and double cream, garam masala, turmeric, tomato, almond, choices of basmati rice or garlic naan and side of mango chutney and raita

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# International Flavors

## Salads and Others

### Mezze

VG G N

hummus, baba ghanoush, muhammara, pickles, marinated olive, charred pepper, falafel, tabouleh and manakish za'atar

### Caesar Salad

D F G P - V option available

baby romaine, anchovy and garlic dressing, garlic brioche crouton, quail egg, crispy pork or beef bacon, parmesan shaving

### Greek Salad

V D - VG option available

cucumber, cherry tomato, red onion, bell peppers, olives, oregano dressing and feta cheese

### Salad Add-ons:

grilled chicken  
grilled prawn  
smoked salmon

## Burgers and Sandwiches

### Cheeseburger G D P

brioche bun, Tokusen wagyu beef patties, beef or pork bacon, tomato, lettuce, onion, cheddar and served with mixed potato fries

### Club Sandwich G D P

toasted bread, smoked pork bacon, grilled organic chicken breast, tomato, avocado, baby romaine, mayonnaise, signature Amandari “Sawitra” cheese served with mixed potato fries and pickles

### Shawarma G D

organic chicken, hummus, tomato, cucumber, Fattoush, flatbread and garlic toum

## Pizza and Pasta

### Margherita V G D

tomato, mozzarella, fresh basil, homemade pizza sauce

### Pepperoni G D

pepperoni, homemade pizza sauce, basil

### Beef Bolognaise G D P

Tokusen wagyu minced beef, pancetta and freshly grated parmesan

### Prawn Aglio Olio C G D

prawn, garlic, chili flakes, parsley, white wine and freshly grated parmesan

### Carbonara G D E P

guanciale, egg yolk and freshly grated parmesan

### Choices of the pasta:

Spaghetti  
Linguine  
Penne

Gluten-free pasta options available (Non-GMO):

Spaghetti de maiz  
Penne rigate di riso

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# From Our Charcoal Grill

## Nibbles

Crab on Grilled Sourdough Toast C G E  
local mud crab, aioli, chive and sourdough

Grilled Sardine Toast F G  
locally caught sardine, tomato, red onion, basil and  
sourdough

Grilled Halloumi with Honey and Za'atar V G D  
halloumi, raw forest honey, za'atar, citrus, oregano and  
manakish

Char-grilled Octopus F C G E  
grilled local Balinese line caught octopus, baby potato,  
capers, saffron aioli, smoked paprika and lemon

Beef Tartare F G E  
Tokusen wagyu tenderloin, raw cage-free egg yolk,  
mustard, pickles and grilled sourdough toast

## Nourishing

Harira with lamb and chickpeas G D  
lamb, chickpeas, lentil, tomato, spices and flat bread

Avgolemono with Charred Chicken G E  
chicken, riso, cage-free eggs, herbs and sourdough

Smoky Roasted Red Pepper and Tomato Soup G D  
pepper, tomato, eggplant, feta and sourdough

## Mains G D N F C E

Grilled Tiger Prawns

Baby Catch of The Day – 400 to 500 gm

Tokusen Wagyu Ribeye MB 5 – 250gm

Tokusen Wagyu Striploin MB 5 – 250gm

Tokusen Wagyu Tenderloin MB 5 - 250gm

Herb Crusted Australian Lamb Rack

Grilled Spring Chicken

## Choice of sauce D N F

Chermoula  
Spicy Roasted Red pepper and Feta Dip  
Red Wine Jus  
Harissa Yoghurt  
Tomato and Olive Tapenade  
Tzatziki  
Salsa Verde

## Sides G D N

Charred Eggplant with Labneh and Pomegranate  
Roasted Cauliflower with Lemon and Tahini  
Smoked Carrots with Harissa Butter and Pistachios  
Grilled Zucchini and Fennel with Salsa Verde  
Oven-Baked Chickpeas and Sweet Potato Mash  
Saffron and Herb Pilaf with Toasted Almonds  
Lemon and Herb Couscous with Roasted Garlic

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# Plant Based

## Amandari Vegan Menu

Bali Bliss Crunch Salad VG N  
mixed greens, garden vegetables, pomegranate, umami  
crunch, sambal matah, citrus, mushroom and crispy tofu

BBQ Jackfruit Bulgogi VG  
green Jackfruit, bulgogi marinade, kimchi and rice

Mushroom & Tempe Rendang VG  
mushroom, tempe, rendang spices, cassava, green sambal  
and rice

Falafel Wrap VG G  
tortilla, falafel, guacamole, cucumber, tomato, lettuce,  
pickled red cabbage and garlic tahini herb sauce

Plant Based Sate VG N  
tempe, cashew lemongrass sauce, rice and cucumber  
salad

Tandoori Cauliflower Bites VG N  
cauliflower, smoked cashew cream and kachumber

Tokyo Umami Bowl VG  
quinoa, miso marinated tofu, mushroom, pickled mango,  
daikon, cucumber, wakame and creamy miso tahini  
dressing

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# Growing Up

## Amandari Kids Menu

Chicken Popcorn & Mashed Potatoes G D

bite-sized crispy chicken pieces served with creamy  
mashed potatoes

Cheesy Mac & Veggies G D

classic mac and cheese with a creamy cheese sauce,  
chopped broccoli and carrots

Mini Sliders G D

juicy burger patties in brioche buns with cheese, lettuce  
and tomato

Fish & Chips G F D E

breaded crispy fish fillets served with mix potato fries and  
tartar sauce

Creamy Chicken & Veggie Rice D

rice with tender chicken, peas, carrots and melted cheese

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# Dessert

Ice Cream and Sorbet – Amandari Selection

Per scoop

V or VG option available

please ask our Amansantis for available flavors

Affogato V D

shot of espresso coffee and a scoop of vanilla ice cream,  
with choices of:

Nusantara cold brew

Amaretto

Nusantara Java cream

White Sambuca

Balinese Tropical Fruit Board V or VG option available

harvest in season and served with either

raw honey or coconut lontar nectar

Artisanal Dairy Cheese V D

selection of local artisanal cheese from Semarapura,  
Klungkung served with tomato chutney

Artisanal Plant Based Cheese VG N

selection of local vegan artisanal cheeses from Kengetan,  
Gianyar served with tomato chutney

## Local Balinese Sweet Treats

Pisang Goreng V G

banana fritters with coconut lontar nectar and banana ice  
cream

Dadar Gulung V G E

Balinese pandan and coconut pancakes with jackfruit ice  
cream

Bubuh Injin VG E

Balinese black rice pudding with jackfruit compote and  
salted coconut ice cream

## Guilt-Free Plant Based Sweet Treats

Fudgy Grain less Triple Choc Brownie VG N

almond, raw cacao, coconut nectar, purple sweet potato  
purée, palm sugar caramel, caramel and Himalayan salt  
ice cream

Almond Butter Blondies VG N

almond butter, plant-based melted milk chocolate,  
coconut and cashew ice cream

Berry Cashew Bar VG N

mixed berries, cashew, peanut butter and jelly ice cream

## Amandari Tropical Inspired Signature Deserts

Bali Lemo Bar D G E

coconut cremeux, calamansi, basil syrup, banana sorbet,  
ganache

Cashew Pannacotta D G E

cashew, caramelized apples, burnt Balinese grapes, salaka  
wine fluid gel

Bali Chocolate and Passion Mousse D G E

Bali creamy 64% chocolate, almond dacquoise, passion  
fruit jelly, and coconut meringue

Coconut Rice Pudding D E

coconut rice pudding, charred pineapple, mango gel and  
basil ice cream

Peanut Butter and Jelly D N E

homemade peanut butter, Bedugul berries, strawberry  
foam and jelly

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