THE DAY GIVES WAY TO FIRE AND FLAVOUR.

FROM GARDEN, FARM, AND OCEAN,

EACH PLATE TELLS A STORY OF PLACE.



Dinner Menu

The Restaurant at Amandari

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

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 with Tari Penyembrama dancers | *24-hour notice needed*)

Ngejot offers a diverse selection of local cuisine from the island of Bali.

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.

Whole Ayam Betutu

available with 24-hour advance reservation

Whole sustainable local free-range chicken betutu smoked in Banana leaf with Balinese bumbu rajang served with sate lilit, lawar kacang, plecing kangkung, kuah betutu and rice.

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 complemented by an exclusive table reserved by the pool.

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Sharing Set Dinner Menu

Curated Indonesian Dinner Menu

Discover Nusantara

for 2 guests

An intimate journey through the flavours of Indonesia, thoughtfully composed to reflect the essence of Nusantara. Each dish reveals subtle aromas, balanced spices, and comfortingsavoury notes, inspired by the traditions of regional kitchens across the archipelago.

Small Plates

Lumpia (G, E)
Spring roll filled with cabbage, leek, carrot, and chicken

Urutan Babi (P)
Balinese spiced sausage, “suna cekuh” aromatic Balinese sambal of garlic, kencur, ginger, chillies

Tuna Sambal Matah (F)
grilled tuna with Balinese zesty raw chilli, lemongrass, torch ginger, and shallot relish

Big Plates

Aneka Sate Nusantara (G, N)
Chicken and beef satay served with pickles, peanut sauce and sambal kecap

Ikan Woku Belanga (F)
catch of the day cooked in a rich, aromatic and spicy yellow sauce

Sides

Nasi Kuning
fragrant turmeric coconut rice

Sambal Selection

Desserts

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

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

A’ la carte Dinner Menu

The Restaurant at Amandari

Nusantara Flavours

Starters

Lumpia (G, E)
Spring roll filled with cabbage,
leek, carrot, and chicken

Pempek (C, G, E, F)
fried fish cake with tangy tamarind
sauce, noodles, and cucumber

Gado-Gado (C, G, N, E)
spinach, beansprout, cucumber, baby
potato, tempe, cage-free eggs, peanut
sauce, mixed crackers

Soup

Soto Ayam (C, G, E)
free-range chicken, cabbage, glass
noodles, koya, crackers, cage-free egg,
sambal soto

Main Courses

Rendang
slow-cooked Padang dry beef curry
served with choice of rice

Aneka Sate Nusantara (G, N)
chicken and beef satay served with
pickles, sambal kecap, peanut sauce
and rice cake

Ikan Woku Belanga (F)
catch of the day cooked in a rich aromatic
and spicy yellow sauce

Buntut Bakar (G)
Tenderly grilled Tokusen wagyu oxtail
served with kuah buntut

Balinese Flavours

Starters

Sate Lilit (C, N, E)
minced chicken, Balinese base,
in a lemongrass skewer

Urutan Babi (P)
Balinese spiced sausage, “suna cekuh”
aromatic Balinese sambal of garlic,
kencur, ginger, chillies

Tuna Sambal Matah (F)
grilled tuna with Balinese zesty raw chilli,
torch ginger and shallot relish,
lemongrass

Soup

Kuah Be Pasih (F)
local fish catch of the day, turmeric,
lemongrass, kaffir lime leaves, cucumber
and kemangi

Main Courses

Ayam Base Bali (C, N)
Balinese braised chicken,
served kuah ayam

Ikan Bakar Jimbaran (C, N, F)
grilled catch of the day, flavoured
with Balinese sambal merah

Samsam Sayan (P)
roasted pork belly, Balinese spice
Base Rajang, pork crackling

Babi Manis (G, P)
slow-cooked pork ribs infused with
fragrant Balinese herbs and spices

(V) Vegetarian (VG) Vegan (C) Crustacean (G) Gluten
(D) Dairy (N) Nuts (E) Egg (F) Fish (P) Pork

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

A’ la carte Dinner Menu

The Restaurant at Amandari

Sides

Tumis Kangkung (C)
(VG) option available
morning glory, shrimp paste, tomato and chillies

Capcay
(VG) option available
Stir-fried market vegetables and mushrooms

Perkedel Jagung (G,E)
Crispy corn fritters seasoned with leek, red chili and shallot

Urab Sayur
crisp vegetables with
Base Sayur Manis

Lawar
long beans and fern tips mixed with a traditional Balinese spice paste

Rice Choices

Nasi Putih
steamed white rice

Nasi Payangan
steamed brown rice

Nasi Merah
steamed red rice

Nasi Kuning
fragrant turmeric coconut rice

Sambal

Sune Cekuh (N)
aromatic Balinese sambal of garlic, kencur, ginger and chillies

Matah fresh Balinese sambal
of lemongrass, shallot,
kaffir lime leaf and chilli

Embe
slow-cooked Balinese sambal of shallot, chili

Rawit
fiery fresh chilli sambal with garlic and lime

Terasi (C, N)
smoky chilli sambal with toasted shrimp paste and lime

Oelek (N)
classic Indonesian chilli paste of fresh red chillies and salt

Lado Mudo
green chilli sambal
from West Sumatra
with shallot and lime

Sambal Selection (N, C)
a curated selection
of 5 iconic sambals

(V) Vegetarian (VG) Vegan (C) Crustacean (G) Gluten
(D) Dairy (N) Nuts (E) Egg (F) Fish (P) Pork

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

A’ la carte Dinner Menu

The Restaurant at Amandari

Mediterranean Flavors

Starter

Fried Halloumi (G, D, E, V)
rosemary panko, honey, mint, spicy mayo

Bread & Dips (G, N, VG)
pita bread, babganoush, hummus, guacamole

Leaf & Labneh (D, N, V)
romaine lettuce, frisee, lollo red leaf, labneh, mint, cashew

Tomato Gazpacho (G, VG)
tomato, bell pepper, cucumber, basil oil, croutons

Red snapper Carpaccio (N)
Orange, Green chili dressing, pickled red chili, dill, almond flakes, “Evo olive oil”

Soup and Pasta

Pumpkin Soup (G, VG)
thyme, leeks, pumpkin seeds, cumin

Spaghetti Puttanesca (G)
tomato sauce, red snapper tartare, capers, black olive, basil

Rigatone Cacio e Pepe (G, D, V)
pecarino romano, black pepper

Mains

Grilled Jumbo Prawns (G)
grilled prawn, herbs oil, toasted brioche, baby gem, salsa verde

Barramundi Fillet
courgette basil puree, garlic, mint, lemon juice, courgette “scapece”

Wagyu Tenderloin A4 (N)
carrot ginger puree, onion pickle, dukkha carrots, beef jus

Saffron Chicken (D)
slow cooked organic spring chicken, baby roasted potatoes, saffron, chicken jus, thyme, lemon

Roasted cauliflower (G, VG)
romesco sauce, long beans, soy sprouts, red radish, tarragon, almond flakes

Sides

Fingerling Potatoes (VG)
deep fried fingerling potatoes, garlic, dill, parsley, thyme

Seasonal Grilled Vegetable (VG)
seasonal vegetable, herbs oil, flakes salt

Mixed Leaf Salad (VG)
romaine lettuce, rocket, red loose leaf, xeres vinegar, evo olive oil

Mashed Potato
Creamy mashed potato (D,V)

(V) Vegetarian (VG) Vegan (C) Crustacean (G) Gluten
(D) Dairy (N) Nuts (E) Egg (F) Fish (P) Pork

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Dinner Menu

Desserts

Ice Cream (D, E) and Sorbet (VG)
vanilla, chocolate, coconut, pandan jackfruits
raspberry, mango, pineapple, lemon

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

Balinese Tropical Fruit Board
harvest in season and served with either

Orange Cake (E, D, N)
vegan cardamon crumble, saffron ice cream, orange mousse

Calamansi Tart (G, D, N, E)
almond tartlet, calamansi cure, merengue, coconut ice cream

Jasmine Choux (G, D, E,)
vanilla choux, chocolate mousse, jasmine dark chocolate sauce, vanilla ice cream

(V) Vegetarian (VG) Vegan (C) Crustacean (G) Gluten
(D) Dairy (N) Nuts (E) Egg (F) Fish (P) Pork

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Growing Up

Amandari Kids Menu

Chicken Strip (G, E)
crispy chicken strip served with fries and mayo

Mac and Cheese (G, D)
macaroni, cheddar and mozzarella cheese

Spaghetti Pomodoro (G)
classic spaghetti tomato sauce

Mini Burger (G, D)
juicy burger patties in brioche buns with cheese, tomato

Fish and Chips (G, D, E, F)
crispy fish finger served with mixed potato fries and mayo

Creamy Chicken Rice (D)
rice, tender chicken, peas, carrots and melted cheese

Ham and Cheese Sandwich (G, D, P)
smoked pork ham, yellow cheddar, mozzarella and fries

(V) Vegetarian (VG) Vegan (C) Crustacean (G) Gluten
(D) Dairy (N) Nuts (E) Egg (F) Fish (P) Pork

All prices are in thousands of Rupiah (IDR) and subject to a 10% service charge and 11% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.