

# Special Dinners

## Rijsttafel Dinner (C G N F)

Mixed or Seafood Rijsttafel

Vegetarian or Vegan Rijsttafel

Brought by the Dutch as a way to celebrate with family and friends, it consists of 10 small plates from various regions of Indonesia.

\* limited availability, please allow 30 to 40-minute of preparation

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## Megibung Traditional Balinese Feast (E C G N F)

Meaning “sharing from a single platter,” is honored during celebratory occasions. It includes a variety of staple Balinese dishes along with “nasi tumpeng,” a cone of rice that represents Mount Agung.

\* minimum of two guests per feast

\* 24 hours notice required

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## Bebek Betutu (N)

Half Duck serving

Whole Duck serving

traditional Balinese spiced duck, slow-roasted in palm bark

\* 24 hours notice required

(VG) Vegan

(E) Egg

(C) Crustacean

(G) Gluten

(D) Dairy

(N) Nuts

(F) Fish

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# Sharing Set Dinner Menu

## Curated Indonesian Dinner Menu

### Discover Indonesia

Discover the vibrant aromas and savory flavors of Indonesia through a selection of quintessential dishes, showcasing the richness and diversity of the local cuisine.

\* price for 2 guests

#### Small Plates

Udang dan Lobster Lumpia (C G D)  
Lombok lobster and prawn spring roll, cabbage and coriander salad

Babi Kecap (G)  
braised Bali pork belly in sweet soy sauce and chilli

Bakwan Sayur (VG G)  
Indonesian deep-fried vegetable fritters

#### Big Plates

Sate Campur (C G N F)  
Selection of chicken, beef, prawn, and fish satays, served on a charcoal grill with Balinese peanut sauce

Gulai Ikan Pedas (C G F)  
lobster, fish, prawns in a fragrant spicy coconut curry

#### Sides

|                           |                     |
|---------------------------|---------------------|
| Nasi Uduk<br>coconut rice | Sambal<br>Selection |
|---------------------------|---------------------|

#### Desserts

Pandan Coconut Cake (E G D N)  
klepon-inspired pandan mousse, coconut dacquoise, palm sugar

Nanas Bakar (E D)  
butter-caramelized pineapple, caramel sauce, vanilla ice cream

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

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# Sandikala

## À la carte Dinner – Small Plates

### Traditional Balinese Flavours

Soto Ayam (E C G N)  
rice vermicelli soup,  
chicken, boiled egg,  
lemongrass, fresh celery

Babi Kecap (G)  
braised Bali pork belly in  
sweet soy sauce and chilli

Lawar Kenus Lan Paye  
(N F)  
seared squid, bittermelon,  
aromatic Balinese spices

Lawar Siap (N)  
traditional Balinese salad  
containing chicken, grated  
coconut, vegetable spices,  
herbs

Jukut Pusuh (VG N)  
tender banana blossom  
salad, grated coconut,  
mixed Balinese spices

### Flavours of the Nusantara Archipelago

Udang dan Lobster Lumpia  
(C G D)  
Lombok lobster and prawn  
spring roll, cabbage and  
coriander salad

Sambal Terong Balado  
(VG)  
garden eggplant stew in  
spicy Padang tomato  
sambal

Gado Gado (E G N)  
Indonesian steamed  
vegetables, peanut sauce

Tumis Tahu (VG G)  
stir-fried tofu, shallots,  
garlic, green beans,  
Indonesian spices

Bakwan Sayur (VG G)  
Indonesian deep fried  
vegetable fritters

(VG) Vegan

(E) Egg

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# Sandikala

## À la carte Dinner – Big Plates

### Traditional Balinese Flavours

Ayam Bakar (G N)  
Balinese marinated grilled  
spatchcock baby chicken,  
sambal kecap

Ikan Bakar (N F)  
grilled whole fish,  
Balinese seafood spice  
paste, fresh lime,  
sambal matah

Udang Pantung (C N)  
grilled whole lobster,  
Balinese seafood spice  
paste, kemangi, lime

Iga Bakar  
grilled Balinese pork ribs,  
tamarind glaze, crispy  
matchstick fries

Nasi Campur (C G N F)  
Traditional Balinese  
selection of seafood,  
meat, seasonal vegetables,  
tempe, white rice

### Flavours of the Nusantara Archipelago

Gulai Ikan Pedas  
(C G F)  
lobster, fish, prawns in a  
fragrant spicy coconut  
curry

Sate Campur (C G N F)  
Selection of chicken, beef,  
prawn, and fish satays,  
served on a charcoal grill  
with Balinese peanut  
sauce

Lalapan Sayur (VG N)  
fried tofu, tempeh, long  
beans, tomato, cucumber,  
kemangi basil, served with  
tomato sambal

Beef Rendang (N)  
slow-cooked beef rib,  
coconut milk, rendang  
sauce, herbs  
recommended for 2 guests  
(600-700g)

(VG) Vegan

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# Sandikala

## À la carte Dinner – Sides and Condiments

### Sides

Sambal Terong (C)  
Bedugul baby eggplant,  
shallot, garlic, chilli, terasi

Cah Kangkung (G F)  
stir fried water spinach  
with oyster sauce

Jukut Kalas (VG N)  
Balinese long bean salad

Jukut Don Sela (N)  
cassava leaves, aromatic  
Balinese spices

Urap Timun (VG)  
traditional Balinese  
cucumber salad, coconut,  
sambal toktok

### Sambals

Sambal Tomat (VG)  
Indonesian tomato sambal

Sambal Terasi (C)  
spicy shrimp paste sambal

Sambal Matah (VG)  
raw shallot, chilli, kafir  
lime, lemongrass,  
coconut oil

Sambal Ijo (VG)  
crushed green chillies,  
shallots, garlic, lime

Sambal Selection (C)  
five traditional sambals  
for the full Indonesian  
experience

### Rice

Nasi Putih (VG)  
white steamed rice

Nasi Kuning (VG)  
yellow turmeric steamed rice

Nasi Uduk (VG)  
special steamed coconut rice

Included

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# Sandikala

## À la carte Dinner – Desserts

Pisang Goreng (VG)

crispy banana fritters, palm sugar, coconut sorbet

Batun Bedil (VG)

sweet purple potato dumpling, palm sugar sauce, coconut sorbet

Pandan Coconut Cake (E G D N)

klepon-inspired pandan mousse, coconut dacquoise, palm sugar

Dadar Gulung (E G)

Indonesian crepes, coconut filling, coconut sauce, coral tuille

Nanas Bakar (E D)

butter-caramelized pineapple, caramel sauce, vanilla ice cream

Ice Cream (E D)

kemangi, coconut, vanilla, banana

Sorbet (VG)

soursop, mangosteen, kafir lime, mango

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# Special Breakfast

## Sunrise Breakfast at Tamansari Bale

As the sun’s first rays light up Mount Agung and the rice terraces of the Buitan Valley, there is no better way to start the day than breakfast with a view – 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 seating, reservation required

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