

AMANDARI

WESTERN DINNER MENU

6.00pm - 10.00pm

Amandari aims to create cuisine that simultaneously honors local traditions, expresses regional diversity and is ethically conscious through sourcing and production methods. Fresh produce makes its way from the central highlands of Bedugul and is also supported by our own Amandari Organic Garden; sea salt is artisinally harvested and coconut sugar is crafted locally. Balanced meals designed to complement specific wellness initiatives are also available.

We encourage guests to sample the Megibung Balinese Feasting Menu, inspired by a menu introduced by the late King of Karangasem - I Gusti Agung Ketut Karangasem - in 1692.

Selamat Makan!

ENTRÉE

BEETROOT SALAD | GF ©
Goat cheese, apple & granola crumble
(Vegan option available with cashew cream)

TEMPURA VEGETABLES | GF DF V VE
With sweet chili dipping sauce

CITRUS-CURED SALMON | GF DF NF ©
Orange, fennel, lime, capers

GRILLED HERB-CRUSTED TUNA | GF ©
Quinoa, avocado puree, pickled
cucumber, shallots

CAPRESE SALAD | GF NF
Burrata, macerated tomato,
Olive & basil

MAIN COURSE

HAND MADE LINGUINI
PUTTANESCA | NF ©
Tomato, chili, garlic, capers, parmesan,
parsley

OVEN ROASTED BABY CHICKEN | NF
Crispy skin ½ chicken, burnt cauliflower,
bake potato wedges & salsa verde

AUSTRALIAN LAMB RACK | GF
Chickpea puree, caramelized shallot &
ratatouille

BARRAMUNDI FILLET | GF DF ©
Eggplant puree, scallop, cherry tomato

Olive & sambal matah
'TOKUSEN' WAGYU TENDERLOIN | NF
(Marble 5+) English spinach,
creamed potato

SIDE

ASPARAGUS ALMONDS | GF DF ©

ROSEMARY THYME POTATOES | GF DF

KITCHEN GARDEN LEAF, honey mustard | GF ©

FENNEL ORANGE SALAD, pistachio | GF DF ©

GRILLED PUMPKIN walnut, goats' cheese | GF ©

HAND CUT SWEET POTATOES FRIES, herbs flakes, parmesan | GF NF

GF=Gluten Free | DF=Dairy Free | V=Vegetarian | VE=Vegan | NF=Nut Free | ©=conscious eating
Please inform your waiter of any dietary requirements

AMANDARI

INDONESIAN DINNER MENU

MEGIBUNG BALINESE FEASTING MENU

minimum 2 people

or 1150 per person to include a Private Bale and Tari Penyembrama dancers (24-hour notice needed)
Balinese soup to start, followed by a diverse selection of local cuisine from the island of Bali, including our Babi Guling, Bebek Betutu, Nasi Sela and Sambals, finished with exotic local fruit, Balinese sweets, and sorbet.

RIJSTAFFEL RICE TABLE FEAST

minimum 2 people

Can't decide? Leave it in our hands. Let our team surprise you and create a complete taste of the Indonesian archipelago. A diverse selection of regional dishes and accompaniments will be followed by exotic fruits and sorbet.

INDONESIAN REGIONAL SMALL PLATES

SAMBAL GORENG TERONG | NF DF VE V

Stir fry eggplant with chili, shallot & garlic

KACANG PANJANG | DF GF NF V VE ©

Long beans, chili, garlic

JAGUNG BAKAR | DF GF NF V VE

Barbecue corn

SOP LABU KUNING | GF DF VE V ©

Pumpkin soup, coconut cream, turmeric

MARTABAK AYAM - JAVA | DF V

Pan fried chicken cake with leek & egg

SOP BUNTUT - STH. SULAWESI | DF ©

Oxtail broth, lemongrass, chilli

SATE LILIT - BALI | GF DF ©

Fish sate with tomato, chilli sambal

TUNA SAMBAL MATAH - BALI | GF DF

Grilled tuna, lemongrass, lime

INDONESIAN REGIONAL LARGE PLATES

BEBEK GORENG - JAVA | GF DF

Crispy duck with lalapan, sambal terasi

AYAM BUMBU BALI - BALI | DF GF

Young chicken with Balinese spice

IKAN RICA RICA - SULAWESI | DF ©

Grilled market fish, tomato, chili

sambal (TAHU RICA RICA - vegan option 220)

KARE UDANG - JAVA | GF DF ©

Prawn, tomato, coconut milk, chili

RENDANG SAPI - SUMATRA | DF GF

Beef, coconut milk, turmeric,

lemongrass

BABI MANIS - Bali | DF GF

Pork ribs, red pepper, tomato & chili

BABI GULING

Traditional Balinese spit roasted suckling pig, slow cooked in coffee firewood for 6 – 7 hours with traditional sides can be arranged with 48hour notice for a minimum of 6 people