

SPECIAL REQUEST MENU (24 hours' notice required)

RIJSTTAFEL DINNER-TRADITIONAL INDONESIAN FEAST

The Rijsttafel 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 Rijsttafel

Vegetarian or Vegan Rijsttafel

Minimum of two guests per event

MEGIBUNG-TRADITIONAL BALINESE FEAST

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 a 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

BEBEK BETUTU

Balinese spiced home-smoked roast duck in palm bark

Half duck

Whole duck

STARTER

INDONESIAN

Soto Ayam (df) (gf)

Spiced chicken broth, glass noodles, sliced eggs

Sop Bayam Tomat (df) (gf)

Scented galangal and lemongrass vegetable broth, spinach, tomato, tofu

Siap Sambal Matah (df) (gf)

Shredded chicken salad with shallots, chilli, lemongrass

Gado Gado (v) (df)

Cabbage, long beans, sprout, quail egg, peanut dressing

Palem Udang (df) (gf)

Steamed minced prawns with Balinese spices wrapped in leaf

CONTINENTAL

Garden Pumpkin Soup (v) (gf)

Homemade crouton, roasted pumpkin seeds

Sweet Corn Soup (v) (gf)

Chives and basil oil

Baby Gem Salad (v) (df) (gf)

Avocado, almonds, Spanish onion, cress, radish, yellow capsicum, local honey dressing

Pumpkin Salad (v)

Rocket, Spanish onion, feta cheese, pumpkin seeds, local honey dressing

Smoked Chicken Caesar

House-smoked chicken breast, quail egg, bacon, Parmesan, Caesar dressing, crouton

Rocket and Apple Salad (v)

Parmesan, tomato cherries, orange segment, Balsamic dressing

MAIN COURSE

INDONESIAN

Ayam Bakar Taliwang (df) (gf)

Char-grilled Manggis farm chicken with Lombok spices

Bale Santang (df) (gf)

Fish curry, lemongrass, lime, coconut

Kare Sayur (vg) (df)

Garden harvest vegetable curry with coconut milk

Ikan Bakar (df) (gf)

Char-grilled Balinese bumbu

Nasi Campur (df) (vegetarian available)

Selection of mixed Indonesian dishes

Sate Campur (df)

Marinated beef, chicken, prawn, fish satay, peanut sauce

Terong Bersantan (vg) (df) (gf)

Homegrown eggplant curry, coconut, ginger, turmeric

Dajang Nakeng (df) (gf)

Grilled king prawns, coconut, cucumber salad, kaffir lime

Lulur Panggang (df) (gf)

Grilled beef tenderloin, "base gede" spices, jukut kalas

All Indonesian main courses are served with white or fragrant yellow rice

CONTINENTAL

Lobster Tortellini

Prawn bisque, grilled prawn, cauliflower purée

Harvey Beef Tenderloin (220 grams)

Red wine jus, Béarnaise, wholegrain mustard

Served with roasted potato wedges

Roast Manggis-farm Chicken

Garlic, thyme, olive oil, chicken jus

Leek and Saffron Tortellini (v)

Goat cheese mousse, saffron bouillon, almond crème

Market Fish (gf)

Pan-fried fillet, citrus butter, mango salsa, salad

SIDE DISHES (Amankila Organic Garden)

INDONESIAN (v) (df) (vg available)

Daily harvest items listed are available at limited quantity

Cah Kangkung

Wok-tossed homegrown water spinach, shallots, ginger, chilli

Plecing Kangkung

Water spinach with tomato chili sambal

Jukut Kalas

Long bean salad, Balinese spice, coconut milk

Sambal Goreng Terong

Sautéed green round eggplant, shallots, chilli, garlic

Caisin or Bok Choy Kukus

Steamed greens, sautéed garlic oyster sauce

Oseng Oseng

Stir-fried long beans, tomato, bean sprouts, oyster sauce

Sayur Urab

Balinese salad with chilli, shallots, grated coconut

Jagung Bakar (contains dairy)

Char-grilled corn, lime chilli butter, coriander

Pesan Oong

Char-grilled local mushrooms, Balinese spice

Nasi Kuning or Putih

Turmeric, steamed white

CONTINENTAL (v)

Roast Potatoes Wedges (df)

Garlic, thyme

Creamed Spinach (v)

Nutmeg bechamel

Grilled Vegetables (v)

Bali pesto sauce

DESSERT

INDONESIAN

Dadar Gulung (v) (df)

Balinese crêpe, "unti", palm sugar syrup

Pisang Goreng (vg) (df)

Banana fritter, palm sugar, shredded coconut

CONTINENTAL (v)

Belgian Chocolate Fondant (please allow 15 minutes)

Soft-centered, vanilla bean ice cream

Amankila Ice Igloo (df) (gf)

Selection of ice creams and sorbets served in an ice igloo

Affogato

Vanilla ice cream, double espresso, almond biscotti

Organic Bali Chocolate

Mousse texture, cream Chantilly

Baked Honeycomb Cheese cake

Caramel, white chocolate

Triple Chocolate Brownie

Dark, milk, and white chocolate, vanilla bean ice cream