

Balinese “Ngejot” Dinner

"Ngejot" is an exquisite Balinese Hindu tradition, a symbol of interfaith harmony on the beautiful island of Bali, Indonesia. It involves sharing food with neighbours as an expression of gratitude during celebratory occasions like Galungan, Nyepi, and Kuningan.

The food offerings, varying according to religious beliefs, foster unity and respect among different communities. This cherished custom showcases Bali's peaceful nature and proves that differences need not hinder love and understanding.

By upholding this tradition, Balinese people demonstrate their brotherhood and mutual respect, strengthening bonds among people. Embracing such practices around the world could lead to a harmonious and tolerant global society.



Megoreng Balinese Fritters

Perkedel Jagung
corn fritters with Balinese spice paste

Urutan Megoreng
fried air-dried Balinese sausage

Kerupuk Babi
Balinese salted pork rind crackers

Mekuah Soup

Gedang Mekuah
green papaya soup with pork

Kuah Be Pasi
Balinese fish soup with long beans
and tomato

Kuah Jipang
braised chayote and red bean in
coconut milk and Balinese spice paste

Lawar Sides

Traditional Balinese vegetable side dishes mixed with coconut and “Base Rajang” spice
accompanied by Sambal Embe consists of fried shallot, garlic, sliced chilli and shrimp paste.

Our Kedewatan
harvest vegetables are:

Pakis fern tips • **Nangka** jackfruit •
Klungah coconut meat • **Kacang Panjang** long bean
Gedang green papaya

With choices of minced meat:

Celeng pork • **Siap** chicken

Jukut Balinese Vegetable Side Dishes

Bejek
long bean mixed with
coconut, Balinese spice
paste and coconut milk

Serombotan
water spinach, gondo,
beansprout, long bean, and
Balinese “Bumbu Saur”

Plecing
blanched morning glory
with tomato sambal

Inform your waiter/waitress of any food allergies, intolerances, restrictions, or dietary requirements.

Daar Ajengan Mains

All main courses will be served with a selection of rice with all the Balinese sambals on the side.

Bebek Free-range Balinese Duck

Bebek Timbungan

duck cooked inside a bamboo stalk
and grilled above coconut charcoal

Bebek Megoreng

deep-fried Balinese free-range duck

Bawi Heritage Pig

Babi Genyol

stew pig trotter with “Base Be Celeng”

Samsam

Balinese-style crispy pork belly

Siap Spring Chicken

Ayam Betutu

baked stuffed spring chicken with
cassava leaf and Balinese “Bumbu Rajang”

Tum Ayam

steam chicken parcel in Balinese
“Bumbu Rajang”

Garang Asem

free-range chicken cooked inside
a banana leaf

Pasih Line-caught Fish

Pepes Ikan

grilled fish in banana leaves with basil,
tomato and “Base Be Pasih”

Ikan Bakar

grilled fish Jimbaran-style
with tomato and chilli relish

Udang & Cumi Prawn & Squid

Udang Bakar

coconut charcoal grilled tiger prawn
with tomato and chilli relish

Cumi Bakar

coconut charcoal-grilled squid
with tomato and chilli relish

Sate

Balinese-style Skewers

Sate Serapah

chicken satay
with Balinese spice
paste and burnt
coconut milk

Sate Plecing

pork satay with
Balinese shrimp
paste and tomato
chilli sambal

Sate Languan

fish satay lilit
with Balinese
“Sune Cekuh”
sambal

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Jaje Balinese Sweet Treats

Pisang Goreng

banana fritters
with coconut lontar
syrup and banana
syrup ice cream

Dadar Gulung

Balinese pandan and
coconut pancakes with
pandan and jackfruit ice
cream

Bubuh Injin

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

Nasi Traditional Balinese Rice

Nasi Putih

steamed Mansur rice

Nasi Sela

steamed white rice and sweet potato

Nasi Kuning

yellow turmeric rice

Sambal Balinese Chilli Relish

Sambal Terasi

shrimp paste flavoured chilli
and tomato sambal

Sambal Matah

raw shallot torched ginger, lemongrass,
kaffir lime, shrimp paste

Sambal Embe

shrimp paste flavoured chilli
and tomato sambal paste

Try other delightful and delectable arrays of
Balinese dishes Amandari has to offer:

“Megibung” Balinese Feast

to include Private Balé and Tari Penyembra dancers
(24-hour notice needed)

Starting with Balinese soup, followed by a diverse selection of local cuisine from the island of Bali, including our Babi Guling, Bebek Betutu, Nasi and Sambals, finished with exotic local fruit, Balinese sweets, and sorbet.

Babi Guling

need to be arranged with a 48-hour notice
serving for a minimum of 6 people up to a maximum of 16 people

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

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Mediterranean Dinner

APPETIZER

Gambas NF ©
tiger prawn, garlic in oil, chilli,
oven-dried cherry tomato, toast

Tomato Burrata Salad NF ©
own-garden sun-ripened tomatoes,
red onion, basil leaves, ciabatta toast

Baby Spinach Salad NF ©
goat cheese croquette, sautéed
mushroom, caramelized shallot
with sherry vinaigrette

SOUP

Roasted Butternut Squash
GF NF V VE ©
Curried Oil, Corn and Chickpea
Falafel

Bean and Chorizo GF NF ©
In free-range Chicken Broth,
Tomatoes, Parmesan

MAIN COURSE

**Roasted Free-range
Spring Chicken** GF NF ©
Zucchini, Shallot Jus, Tomato,
Garlic, Roasted Sweet Potato
Purée

Baked Red Snapper
GF NF ©

Bali line-caught, Fennel,
Lemon, Heirloom Tomato,
Garlic, Marjoram

Flank Steak GF NF ©
Marbled Beef, Torched Sweet
Corn, Baby Beans, New Potato,
Chimichurri

Grilled Lamb Rack
‘Rasel Hanout’ GF NF ©
Sorghum Salad, Dried Fruit and
Nuts, Pomegranate, Mint and
Shallot

Braised Beef Cheek
GF NF ©
Crushed Potato, Mushrooms,
Broccolini, Marrow Herb Butter

Butcher Prime Steak
GF NF ©
Cut of the Day, Oven-dried
Tomato, Crushed Potato in
Olive Oil, Shallot, Asparagus,
Thyme Jus

SIDES GF DF NF V VE ©

Garlic Rosemary Baby Potato • **Crushed Potato with Scallion** • **Sweet Potato Purée**
Sorghum Rice • **Baby Beans** • **Baby Carrot** • **Sweet Corn**

GF Gluten Free | **DF** Dairy Free | **NF** Nut Free | **V** Vegetarian | **VE** Vegan | **@** Conscious Eating

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