

## 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 vary according to religious beliefs, fostering 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 worldwide could lead to a harmonious and tolerant global society.



**Megoreng** Balinese Fritters

Perkedel Jagung V  
corn fritters with Balinese spice paste

Urutan Megoreng P  
fried air-dried Balinese sausage

Kerupuk Babi P  
Balinese salted pork rind crackers

**Mekuah** Soup

Gedang Mekuah P  
green papaya soup with pork

Kuah Be Pasih SF  
Balinese fish soup with long beans and tomato

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

**Lawar** Sides SF P - VG option available

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 VG H  
long bean mixed with coconut, Balinese spice paste  
and coconut milk

Serobotan VG H  
water spinach, gondo, beansprout, long bean  
and Balinese “Bumbu Saur”

Plecing VG H  
blanched morning glory with tomato sambal

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Daar Ajengan

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

## **Siap** *Free-range Chicken*

**Ayam Betutu**  
free-range chicken betutu smoked in “Pelepah Pinang” leaf with Balinese bumbu rajang

Whole Ayam Betutu needs at least one day in advance of pre-order

**Tum Ayam**  
steam chicken parcel in Balinese “Bumbu Rajang”

**Garang Asem**  
free-range chicken cooked inside a banana leaf

## **Sate** *Balinese-style Skewers*

**Sate Serapah**  
Balinese chicken satay with chicken liver, Balinese “Base Be Siap” and burnt coconut milk

**Sate Plecing** P  
pork satay with Balinese shrimp paste and tomato chilli sambal

**Sate Languan** SF  
fish satay lilit with Balinese “Sune Cekuh” sambal

## **Bebek** *Free-range Balinese Duck*

**Bebek Betutu**  
whole free-range duck betutu smoked in “Pelepah Pinang” leaf with Balinese bumbu rajang

Whole Bebek Betutu needs at least one day in advance of pre-order

**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** P  
stew pig trotter and belly with Balinese “Base Be Celeng” spice paste

**Iga Mepanggang** P  
Balinese-style grilled pork ribs

**Samsam** P  
Balinese-style crispy pork belly

## **Pasih** *Seafood*

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

**Be Pasih Mepanggang**  
grilled fish Jimbaran-style with tomato and chilli relish

**Udang Mepanggang** GF NF  
coconut charcoal grilled tiger prawn with tomato and chilli relish

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All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

**Nasi** Traditional Balinese Rice

Nasi Payangan VG  
steamed Payangan Mansur rice

Nasi Sela VG  
steamed white rice  
and sweet potato

Nasi Kuning VG  
yellow turmeric rice

**Sambal** Balinese Chilli Relish

Sambal Terasi  
SF - VG option available  
shrimp paste flavoured chilli  
and tomato sambal

Sambal Matah  
SF - VG option available  
raw shallot torched ginger,  
lemongrass, kaffir lime,  
shrimp paste

Sambal Embe  
SF - VG option available  
shrimp paste flavoured fried chilli,  
shallot, and garlic sambal

**Jaje** Balinese Sweets Treats

Pisang Goreng VG G  
banana fritters with coconut lontar  
syrup and banana syrup ice cream

Dadar Gulung V G  
Balinese pandan and coconut  
pancakes with pandan and jackfruit  
ice cream

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

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

### “Ngejot” Balinese Feast

to include Private Balé and Tari Penyembrama 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 Balinese in-season tropical fruits and a selection of Balinese sweet treats served with coconut-based ice cream on the side.

### 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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