

Special Dinners

Ikan Panggang Utuh SF N

A classic grilled seafood from Bali's rich and fresh fish catches. sambal matah, fried peanuts and seasonal vegetables traditionally accompany Ikan Panggang Utuh.

* for two guests

* 24 hours notice required

Megibung Traditional Balinese Feast SF G N

Meaning "sharing from a single platter," is honoured 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

Rijsttafel Dinner SF G N

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

Bebek Betutu SF G N

Half Duck serving

Whole Duck serving

Balinese home-smoked roast spiced duck in palm bark.

* 24 hours notice required

(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.

All fish served in Amankila is either locally sourced or certified as sustainable production.

Sharing Set Dinner Menu

Curated Indonesian Dinner Menu

Discover Indonesia

Discover the delight, aroma and savoury local taste from various quintessential and succulent Indonesian dishes that can entice the palate.

* price for 2 guests

Small Plates

Udang dan Lobster Lumpia
SF G
Lombok prawn and lobster
spring roll, cabbage and
coriander salad

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

Bakwan Sayur V VG G
Indonesian deep-fried
vegetable fritters

Big Plates

Sate Campur SF G N
mixed satay, on the charcoal
grill on your table. chicken,
beef, prawn, fish, Balinese
peanut sauce

Ikan Kare Merah SF G
catch of the day fish in
red coconut milk curry

Sides

Nasi Uduk coconut rice	Sambal Selection
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Desserts

Pandan Coconut Cake V G D N
pandan mousse, kafir lime crumble, palm sugar, coconut
sorbet

Nanas Bakar D
grilled pineapple, caramel sauce, vanilla ice cream

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Sandikala

À la carte Dinner – Small Plates

Traditional Balinese Flavours

Soto Ayam H SF G N
rice vermicelli soup,
chicken, boiled egg,
lemongrass, fresh celery

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

Urutan, Sambal Rajang
G N P
Balinese smoked pork
sausage, rustic chilli relish

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

Jukut Pusuuh V VG
tender banana blossom
salad, grated coconut,
mixed Balinese spices

Flavours of the Nusantara Archipelago

Udang dan Lobster
Lumpia SF G
Lombok prawn and
lobster spring roll,
cabbage and coriander
salad

Sambal Terong Balado
V G
garden eggplant stew in
spicy Padang tomato
sambal

Gado Gado V SF G N
Indonesian steamed
vegetables, peanut sauce
Choice of:
Crab
Plain

Semarang Tahu Petis SF
deep-fried tofu, black
shrimp paste dip

Bakwan Sayur V VG G
Indonesian deep fried
vegetable fritters

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À la carte Dinner – Big Plates

Traditional Balinese Flavours

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

Lempet SF
Balinese finely chopped fish grilled in banana leaf, salad timun

Udang Pantung SF G N
grilled half lobster, Balinese seafood paste, sauteed green beans, curried potatoes

Iga Bakar G N P
grilled Balinese pork ribs, crispy local potato fries

Nasi Campur SF G N
Traditional Balinese selection of seafood, meat, seasonal vegetables, tempe, white rice

Serombotan SF N
vibrant Balinese steamed vegetables dressed with sambal nyuh and koples
vegetarian or vegan option available

Flavours of the Nusantara Archipelago

Ikan Kare Merah SF G
catch of the day fish in red coconut milk curry

Sate Campur SF G N
selection of satay, served on a charcoal grill at your table, featuring chicken, beef, prawn, fish with Balinese peanut sauce

Tahu Gejrot V VG G
Cirebon-style fried tofu in spicy sweet sauce, shallot, garlic and green chili

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

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Sandikala

À la carte Dinner – Sides and Condiments

Sides

Sambal Terong V VG H
Bedugul baby eggplant,
shallot, garlic, chilli

Cah Kangkung SF G
stir fried water spinach
with oyster sauce

Jukut Kalas V VG H
Balinese long bean salad

Tumis Pakis H SF
sauteed firm tips, shallot,
garlic, chilli, oyster sauce

Kentang Kering V VG
crispy potatoes, chilli,
garlic, lime leaf

Sambals

Sambal Tomat V VG
Indonesian tomato sambal

Sambal Terasi SF
spicy shrimp paste sambal

Sambal Matah SF
raw shallot, chilli, kafir
lime, lemongrass,
coconut oil

Sambal Jagung SF G
sweetcorn, chilli, shallot,
garlic and oyster sauce

Sambal Selection SF G
try all our sambals for the
full Indonesian experience

Nasi or Rice

Putih
white steamed rice

Kuning
yellow turmeric steamed rice

Uduk
special steamed coconut rice

Included

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Sandikala

À la carte Dinner – **Desserts**

Pisang Goreng V G

crispy banana fritters, palm sugar sauce, coconut sorbet

Batun Bedil G D

sweet purple potato dumpling, coconut sorbet, palm sugar

Pandan Coconut Cake V G D N

pandan mousse, kafir lime crumble, palm sugar, coconut sorbet

Dadar Gulung G

Indonesian crepes, coconut filling, coconut sauce, coral tulle

Nanas Bakar D

grilled pineapple, caramel sauce, vanilla ice cream

Local Ice Cream and Sorbet V VG D

kemangi, coconut ice cream, mangosteen, kafir lime sorbet

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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 sitting, reservation required

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