



BALINESE ROYAL DINNER

Experience the flavours of Bali's favourite snacks and meals

Perkedel Jagung

Corn fritters with garlic, shallots and Balinese spices.

Bebek Betutu

The classic Balinese ceremonial dish where the duck is cooked in basa genep (the Balinese most complete fresh spice paste) for 8 to 12 hours. It is Bali's most famous dish.

Served with vegetable lawar and yellow rice.

Balinese Black Rice Pudding

Highly fibrous black sticky rice is slightly sweetened and served with fragrant coconut milk and palm sugar.

Iced or Hot Ginger Lemongrass Tea or Mineral Water

Crème brûlée Cappuccino

Cappuccino, crème brûlée syrup, topped with sugar and torched until lightly caramelized.

OR

VEGETARIAN DINNER ABOVE THE RIVER

Ubud has become the hub for healthy eating and lifestyle. Yoga and meditation are in the air. We have slowly but surely been adding to our vegan/vegetarian repertoire, trying to keep up with the latest trends without losing a sense of the Bali spirit and food culture. Our lowest level, just above the Campuhan river, amidst our shrines, is an ideal setting to enjoy this dinner.

Steamed Stuffed Tofu

This healthy vegan dish is steamed tofu or bean curd stuffed with young bean sprouts, celery, carrots and leeks, served with our special Hoisin sauce mix.

Grilled Vegetable Stack with Mini-Tofu and Tempe Kebabs

Grilled thinly sliced zucchini carrots and red bell peppers, stacked artistically on a bed of creamy coconut milk curry sauce. Two skewers of vegan mini-kebabs (tofu, tempe, bell peppers, onions, mushrooms and pineapple), brushed with a Balinese herb sauce and grilled on top of flaming charcoals.

Balinese Banana Crêpes

Delicate crêpes filled with bananas cooked in Balinese palm sugar.

Seasonal Fruit Juice

We will serve you juice from the fruit in season.

Crème brûlée Cappuccino

Cappuccino, crème brûlée syrup, topped with sugar and torched until lightly caramelized.