

amandari

The Balinese Table

Food that Connects Us

1 July

Famil-style Dinner

Indulge and gather in a Balinese family-style feast, where food unites hearts through aromatic dishes with the timeless flavours of Bali.

Chef Petty Elliott

and

Chef Iwan Yunarto
of the Amandari Culinary team

STARTER

Rujak

Mixed tropical fruits with sweet spicy Tamarind sauce in Munduk-style

MAIN COURSE

Nasi Sela

Rice with Sweet Potatoes

Sate Lemat

Minced Duck Satay with spices

Ikan Bakar

Grilled Sea Trout filled
with Sambal Mbe and Sambal Matah

Urap

Mixed Vegetables with Heritage
leaves - Cinnamon, Sand Ginger,
Moringa, Papaya and Fern

Ayam Kampung Kari

Heritage Chicken Curry
in North Bali-style

Timbungan Sapi

Beef shank cooked inside a bamboo stalk
with Balinese Bumbu Rajang and Cassava leaves

DESSERT

Bubur Injin

Mango parfait, Coconut Ice Cream, and Black Rice Tuile

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