

amandari

The Balinese Table

Soil of Bali

4-Courses Dinner

2 July

Famil-style Dinner

Savour the all-natural flavours that are grown and nourished on the island's rich soil with the essence of Bali's nature complementing your gastronomic experience.

Chef Petty Elliott

and

Chef Iwan Yunarto
of the Amandari Culinary team

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Should you have any food allergies, intolerances, restrictions, or dietary requirements, please let a member of the cuisine team know upon placing your order.

Course 1

Tipat Cantok

10 different 'Bedugul' Vegetables,
Spicy Cashew sauce and Rice crackers

or

Tuna Sambal Matah

with **Es Serut Kecombrang**

Raw Tuna with Lemongrass and Chilli Sambal served with Ginger flower Sorbet

Course 2

Sate Lilit 2.0

Zero-waste Balinese Chicken 'Lilit' served with edible Skewer,
Chicken Bottarga, Balinese-style Tomato Chutney, Base be Siap,
Edible charcoal and ash

Course 3 – Main Course

Ledak Ledok

Corn and mixed Vegetables Risotto
Served with grilled King Prawn Fillet with Tomato and Basil Sambal foam

Dessert

Mini Coconut Pavlova

Coconut Curd, Cashew Soil,
Bedugul Strawberry texture

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