

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 Pasi 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
Whole
Half
Sustainable local 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
Half
whole sustainable local 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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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

serving for a minimum of 2 people
(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 Feast

need to be arranged with a 48-hour notice
serving for a minimum of 8 people up to a maximum of 16 people

Traditional Balinese spit-roasted suckling pig slow-cooked in coffee firewood
for 6 – 7 hours with array of traditional Balinese side dishes.

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