# AMANDARI

Lunar New Year 2025 Year of the Snake



# Hello,

In Bali, the celebration of Imlek, or Lunar New Year, embodies the island's unique cultural blend, honouring the deep-rooted influence of Chinese heritage, brought to the region centuries ago through thriving trade and the cultural exchanges that followed. Over the years, these influences have woven themselves into Balinese life, inspiring art, music, cuisine, architecture and spiritual traditions that coexist beautifully within Bali's vibrant cultural tapestry.

Here at Amandari, our Lunar New Year programme pays homage to this heritage with immersive experiences, fine dining and wellness rituals designed to celebrate local tradition.

We look forward to sharing this special time of year with you.

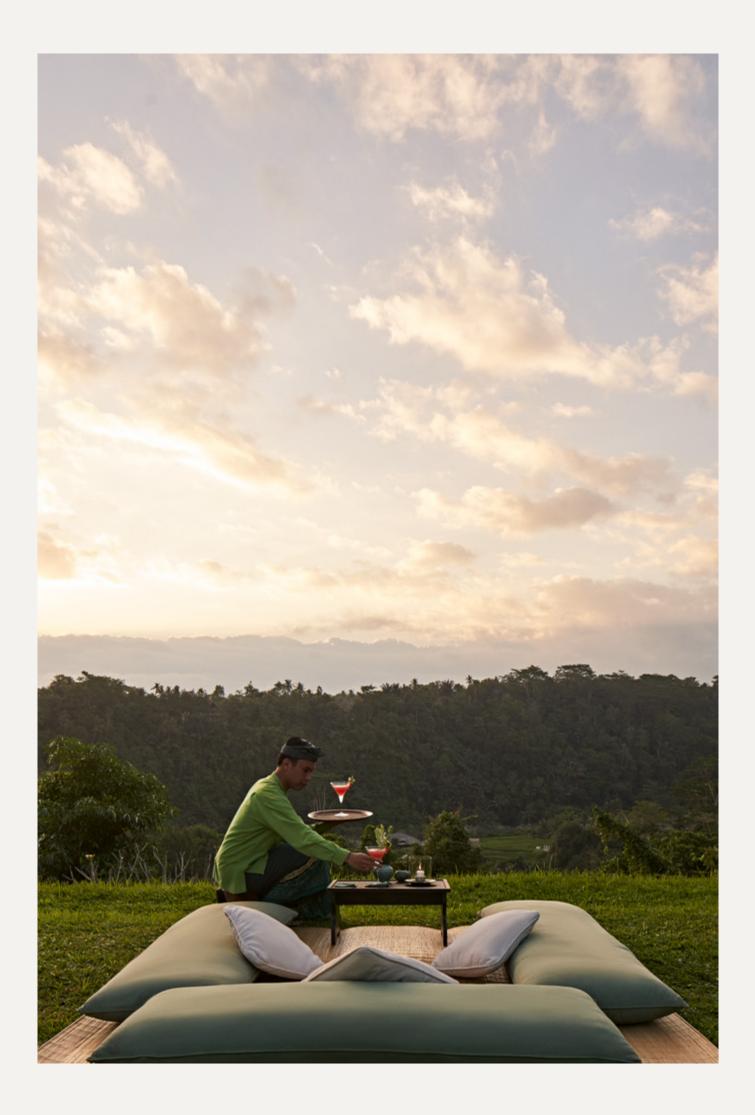
Your Amandari Family

# AMAN & THE COMMUNITY

# KESAYAN IKANG PAPA ORPHANAGE

Amandari is dedicated to spreading joy this holiday season by sharing traditional Lunar New Year Angpao (red envelopes) and essential school supplies with the children of the nearby Kesayan Ikang Papa Orphanage.

Our goal is to make each child feel included and cherished during this special time. We warmly invite our guests to join us in this tradition of giving by making a donation.



# 28 - 30 JANUARY 2025

Morning Wellness Session Amandari garden	WELLNESS 08:00
	Start the day with a Sun Salutation, 'Surya Namaskar' yoga session, conducted by our yoga master in Amandari's beautiful garden.*
	*Weather permitting. Alternative location: Lotus Pond.
	Complimentary
Traditional Dance	FAMILY
& Gamelan Music	15:00
	Join Ibu Agung, our in-house dance teacher, for her daily visits to teach the local village girls to dance while the boys learn to play traditional gamelan music.
	Complimentary
Lunar New Year	CULINARY
Afternoon Tea BAR	16:00
	Ibu Made and Ibu Wayan visit daily from our local village, Kedewatan, with a selection of Balinese sweets and traditional tea and coffee for you to enjoy by the main pool. During this time, they will also teach guests how to make a simple Balinese offering from natural materials.

Complimentary

<b>Canang Sari Making</b> GOLDEN PAVILION	FAMILY 14:00
	Canang Sari is a small, intricate offering created from fresh flowers, leaves and palm fronds, representing gratitude and harmony. This hands-on experience invites little ones to create their own offering, learning the cultural significance behind each component.
<b>Peranakan Dinner</b> restaurant	CULINARY 19:30
	Delight in the rich flavours of Peranakan cuisine with our special festive dinner. This unique dining experience celebrates the fusion of Chinese and Malay culinary traditions, offering a selection of aromatic dishes full of spices, herbs and fresh ingredients. The Peranakan Dinner invites you to explore the diverse tastes of this culturally rich and flavorful cuisine, bringing an unforgettable gastronomic experience.

IDR 1,550,000++ per person

Balinese Blessing	CULTURE 09:30
	Welcome the New Year with a Balinese blessing ceremony. Rooted in ancient tradition, this ritual involves offerings, incense and blessings from a Balinese priest, symbolising purification and inviting peace, balance and prosperity into your life. This sacred ceremony is a beautiful way to start the year with intention, embracing the harmonious energy of Bali's spiritual culture.
Lunar New Year	CULTURE
<b>'Angpao'</b> Amandari lobby	11:30
	Join in the tradition of giving and receiving Angpao, red envelopes symbolising prosperity, luck and good wishes for the year ahead. Guests are invited to participate in this cherished cultural exchange, where each envelope is a token of blessings. This special experience offers a memorable way to connect with the spirit of the Lunar New Year and its message of abundance.
Traditional Lantern	FAMILY
Making GOLDEN PAVILION	14:00
	Invite children to dive into a hands-on, creative experience with our traditional lantern making workshop. Guided by friendly instructors, little ones will craft vibrant, hand- made lanterns using age-old techniques, learning the symbolism behind each step. This activity combines fun and creativity, offering young guests a unique way to celebrate the New Year and take home a special keepsake.

New Year Barongsai Dance AMANDARI LOBBY	CULTURE 18:30 Celebrate with the lively Barongsai Dance, a traditional
	performance that brings the New Year's spirit to life. This captivating Lion Dance symbolises good luck, joy and protection, as dancers in colourful costumes move rhythmically to the beat of drums. The Barongsai Dance is a highlight of the festivities, blending culture and excitement for an unforgettable experience.
Babi Guling Dinner	CULINARY 19:30
	Savour a festive feast featuring Babi Guling, Balinese suckling pig, prepared with a rich blend of spices. A known delicacy for special occasions, Babi Guling is served alongside an array of local side dishes, inviting guests to enjoy authentic Balinese flavours. This celebratory meal brings family and friends together to experience Bali's culinary heritage.

IDR 950,000 ++ per person

**FAMILY** 14:00

# Banana Stem Crafts

Let little ones explore their creativity with this unique crafting session. Using the natural, sustainable material of banana stems, children will learn traditional techniques to create their own toys. This hands-on experience not only fosters imagination but also introduces children to local, eco-friendly practices.

# Peranakan Dinner

#### STARTER

Lumpia Udang Rebung Fried Prawn & Bamboo Shoot Spring Rolls, Spiced Palm Nectar

# NOURISHING

Soto Medan Peranakan-Style Chicken, Turmeric Broth, Coconut Milk, Perkedel Kentang

#### MAIN, SERVED FAMILY STYLE

Sate Babi Manis Peranakan-Style Pork Skewers

Fuyung Hai Chicken & Egg Pancakes, Sweet & Sour Sauce

Ikan Tahu Tausi Baby Barramundi Fish, Soybean & Oyster Sauce

Semur Sapi Braised Beef, Soy Sauce, Spices

Tumis Kangkung Terasi Stir-Fried Morning Glory, Shrimp Paste

Sapo Tahu Stir-Fried Silken Tofu, Vegetables, Seafood

Nasi Goreng Peranakan Stir-Fried Rice, Prawns, Chicken, Vegetables

# DESSERT

Peranakan Sweet Platter Traditional Treats for Sharing Lapis Legit, Bika Ambon, Onde-Onde

IDR 1,550,000++ per person

# Babi Guling Dinner

#### STARTER

Jukut Gedang Mekuah **Balinese Green Papaya Soup** 

# MAIN

Babi Guling Spit-Roasted Sucking Pig

Lawar Pakis Fern Tips, Long Beans, Roasted Coconut

Nasi Payangan Steamed Brown Rice (Balinese Mansur Heritage Rice)

Sate Lilit Babi Minced Pork, Lemongrass, Red Chilli, Palm Sugar

Urutan Megoreng Balinese Traditional Pork Sausage

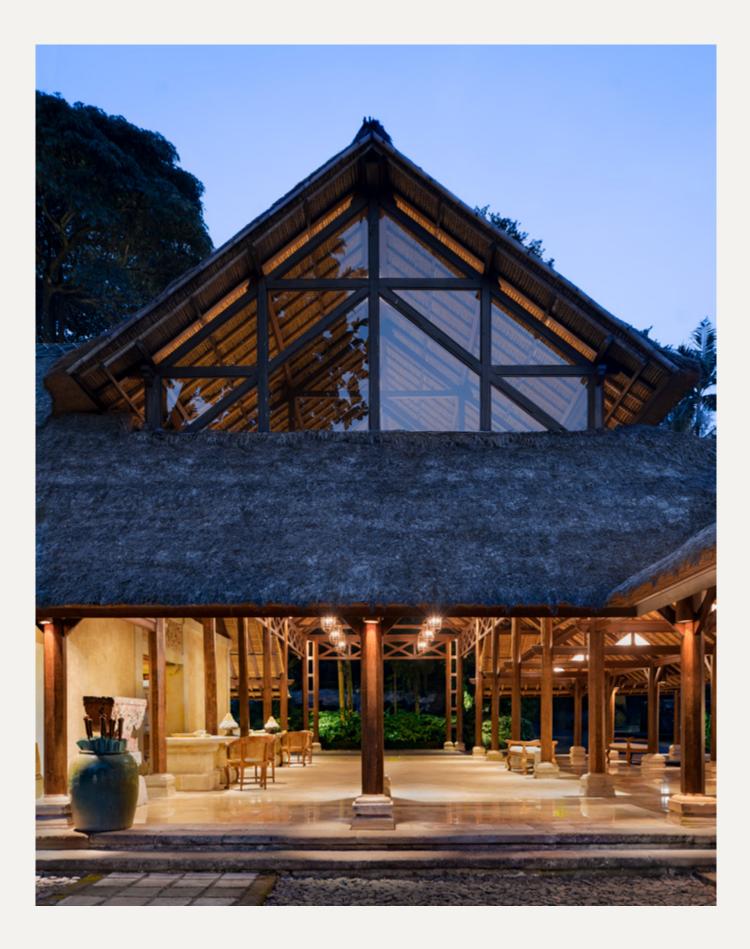
Pork Crackers Crispy Pork Skin Crackers

Balinese Sambal Selection of Balinese Sambals: Sambal Goreng, Sambal Sune Cekuh & Sambal Matah

# DESSERT

Buah Segar Seasonal Fresh Fruit

IDR 950,000 ++ per person



# AMANDARI

Amandari Kedewatan, Ubud, Bali, Indonesia

Tel: +62 361 975 333 Email: amandari@aman.com