

Nusantara

Indonesian



Jamuan Makan Nusantara

A diverse regional archipelago dishes and accompaniments will be followed by Nusantara-inspired sweet platters.

A curation of expertly prepared vegetable, seafood, and meat dishes, or opt for a vegetarian-only selection if you prefer. Each dish showcases Indonesian cuisine's bold and complex flavors, with aromatic spices and fresh, locally sourced ingredients.

Enjoy this culinary journey in the comfort and privacy of your suite, or join us in our restaurant for a lively and convivial dining experience.

Kudapan - Snacks

Lumpia Semarang ^{SF} ^G

Semarang-style spring rolls with bamboo shoot, chicken and prawn

Gorengan ^{VG} ^G

consist of vegetable fritters, fried stuffed tofu with vegetables and fried tempeh

Pempek ^{SF} ^G

fried fish cake with tangy tamarind sauce, noodle and cucumber

Hidangan Pembuka - To Start

Asinan Jakarta ^{SF} ^G ^N

lettuce, tofu, pickled green mustard, beansprout, peanut, yellow noodle crackers, tangy peanut sauce and lontar sugar nectar

Gado-Gado ^{SF} ^G ^N

spinach, beansprout, cucumber, baby potato, tempe, quail eggs, shrimp paste infused peanut sauce and mix crackers

Karedok ^{VG} ^N

cabbage, long bean, green eggplant, cucumber, beansprout, kencur infused peanut sauce

Sop - Soups

Sop Buntut ^G

Tokusen wagyu oxtail, nutmeg scented consommé, carrot, potato, emping crackers, sambal hijau served with steamed white rice and pickles

Soto Ayam

free-range chicken, cabbage, glass noodles, koya, crackers, steamed white rice and sambal soto

Sop Konro

local beef ribs, keluak, Indonesian herb and spices, steamed white rice, emping crackers and sambal and lime on the side



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(SF) Seafood

(G) Gluten

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Sajian Utama – Main Courses

Rendang

braised beef shank in herbs, spices and coconut milk served with boiled cassava leave, jackfruit curry, sambal hijau and merah with steamed Payangan heritage brown rice

Gulai Kambing

braised lamb in Indonesian herbs, spices and coconut milk served with boiled cassava leave, jackfruit curry, sambal hijau and merah with steamed Payangan heritage brown rice

Aneka Sate Nusantara G N

chicken, lamb and beef sate served with pickles, sambal kecap, peanut sauce and choices of rice cake or steamed Payangan heritage brown rice

Ikan Acar Kuning SF

catch of the day with cucumber, carrot, jicama, shallots, and tangy turmeric sauce served with steamed Payangan heritage brown rice

Rica Rica Babi Manado P G

pork trotters, ribs, belly, spices and kemangi basil served with egg sambal, dabu dabu, tumis kangkung, bakwan jagung, prawn crackers and steamed Payangan heritage brown rice on the side

Wajan - Woks

Nasi Goreng G SF - V or VG options available

fried rice with shredded chicken, prawns, egg, vegetables, shrimp paste, crackers and pickles

Mie Goreng or Rebus G SF - V or VG options available

fried or boiled noodles with shredded chicken, prawns, egg, vegetables, shrimp paste, crackers and pickles

Kwetiau Sapi Pontianak G - V or VG options available

flat rice noodle, local beef loin, beansprouts, cabbage and bok choy

Hidangan Pendamping – Sides

Tumis Kangkung SF - VG option available

morning glory, shrimp paste, tomato and chilies

Capcay SF - VG option available

stir fried market vegetable with chicken, shrimp and straw mushroom

Sayur Lodeh SF

garden vegetables, coconut milk, chilies and shrimp paste



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Balinese

Serving as the basis of a day's ritual reflecting the island's rich cultural tradition and its deep family bonds. The Balinese food is a symbol of community unity, where families and communities come together to share locally produced and carefully prepared meals.

Balinese food also relies on spiritual elements, connecting daily food with gratitude for island resources. This holistic approach highlights the cultural importance of dining as a time to foster social bonds, celebrate local flavors and embrace the harmony of Balinese life.

Nasi Ayam Kedewatan

Balinese braised chicken, cage-free egg, lawar kacang, kuah ayam and chicken sate lilit served with sambal and steamed Payangan heritage brown rice

Ikan Bakar Jimbaran SF

grilled catch of the day, sate lilitikan, plecting kangkung served with steamed Payangan heritage brown rice

Nasi Samsam Sayan P

roasted pork belly, pork sate, lawar babi and pork crackling served with sambal matah and steamed Payangan heritage brown rice

Nila Nyat-Nyat Kintamani SF

sustainable certified farmed tilapia, Balinese “bumbu rajang”, tumis kangkung, fried soybean, steamed Payangan heritage brown rice and sambal matah

Bebek or Ayam Betutu

Whole -
Half -

whole sustainable local free-range duck or chicken betutu smoked in “Pelepah Pinang” leaf with Balinese bumbu rajang served with sate lilit, lawar, steamed Payangan heritage brown rice and sambal on the side



“Ngejot” Balinese Feast

include :

Private Balé and Tari Penyembrama dancers
(24-hour notice needed)

Starting with Balinese soup, followed by a diverse selection of local cuisine from the island of Bali, including of 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 persons up to a maximum of 16 persons

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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Neighboring Borders

Vietnamese Rice Paper Rolls SF N

prawn, vermicelli, mint, beansprout and hoisin peanut dips

Som Tam SF N - VG option available

soft-shell crab, green papaya, tomato, long bean, fish sauce, lime juice and palm sugar dressing

Pad Thai SF N - V or VG option available

flat rice noodles, cage-free egg, tamarind, tofu, prawn, chicken, beansprout, coriander, chive, lime, peanuts and fresh green herbs on the side

Tom Yum SF D

prawn, straw mushroom, prawn stock, mussels, squid, fresh herbs and spices, chili paste, evaporated milk, lemongrass, kaffir lime leaf, and coriander served with steamed rice on the side

Singapore Laksa SF D

prawn stock, king prawn, fish cake, tofu puff, beansprout, rice vermicelli, laksa paste and coconut milk

Butter Chicken G D N

chicken thigh, grass-fed certified butter and double cream, garam masala, turmeric, tomato, almond, basmati rice or garlic naan, and side of mango chutney and raita

XO Fried Rice SF G

homemade XO, garlic, leek, beansprout, shao xing and sesame oil

choices for XO Fried Rice

chicken

prawn

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International Flavors

Salads and Others

Mezze

V G D N - VG option available
hummus, baba ghanoush,
muhammara, crudité, grilled
artichoke, marinated olive,
marinated feta, charred capsicum,
falafel, tabbouleh and flat bread

Caesar Salad

D SF G P - V option available
baby romaine, anchovy and garlic
dressing, garlic brioche crouton,
quail egg, crispy pork or beef bacon,
parmesan shaving

Greek Salad

V H D - VG option available
baby mesclun,, cucumber, cherry
tomato, red onion, capsicum,
olives, oregano dressing and feta
cheese

Salad Add-ons:

Grilled Chicken
Grilled Prawn
Smoked Salmon

Burgers and Sandwiches

Cheese Burger G D P

brioche bun, Tokusen wagyu beef
patties, beef or pork bacon, tomato,
lettuce, cheddar and served with
mixed potato fries

Club Sandwich G D P

white toast bread, smoked bacon
and ham, smoked turkey, smoked
chicken, tomato, baby romaine,
cheddar and served with mixed
potato fries

Tuna Melt SF G D

sourdough, Bali sustainable line
caught tuna confit, mayonnaise and
served with mixed potato fries

Hand-Stretched Pizza

Margherita V G D

tomato, locally made fresh
mozzarella, fresh basil, homemade
pizza sauce

Pepperoni G D

pepperoni, homemade pizza sauce,
basil

Capricciosa G D

fiocco, olive, artichoke, mozzarella
and homemade pizza sauce

Pasta

Choices of the pasta:

Spaghetti
Linguine
Penne

Gluten-free pasta options available (Non-GMO):

Spaghetti de maiz
Penne rigate di riso

Pasta Alla Gricia G D P

locally cured guanciale and freshly
grated Parmesan

Beef Bolognese G D P

Tokusen wagyu minced beef,
pancetta, dehydrated tomato and
freshly grated parmesan

Prawn Aglio Olio SF G D

prawn, garlic, chilli flakes, parsley,
dry white wine and freshly grated
parmesan

Puttanesca SF G D

tomato, olives, anchovies, oregano,
basil and freshly grated parmesan

Pasta Alla Norma V G D

tomato sauce, eggplant, basil,
ricotta and freshly grated parmesan

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From Our Charcoal Grill

To Start

Crab on Grilled Sourdough Toast SF G
local Papuan crab, aioli, chive and sourdough

Grilled Sardine Toast SF G
local catch sardine, tomato, red onion, basil and sourdough

Fritto Misto SF G
local shrimp, squid, squash, baby fennel, baby zucchini, leek and eggplant served with pistachio dip and lemon garlic aioli

Char-grilled Octopus SF G
grilled local Balinese line caught octopus, baby potato, capers, saffron aioli, smoked paprika and lemon

Beef Tartare SF G
Tokusen wagyu tenderloin MB >6, raw cage-free egg yolk, mustard, tomato sauce, brandy, anchovies, Worcestershire sauce with tabasco and grilled sourdough toast

Mains

Local Balinese Tiger Prawns

Baby Catch of The Day
(please check with our Amansantis on the fresh catch of the day)

Tokusen Wagyu Ribeye MB >6 - 250gm

Tokusen Wagyu Striploin MB >6 - 250gm

Tokusen Wagyu Tenderloin MB >6 - 250gm

Dorper Australian Lamb Rack

Spatchcock Spring Chicken

And a choice of sauce

Zhoug

Sauce Vierge

Red Wine Jus

Bearnaise

Salmoriglio

Sides

Spiced Potato

Truffle Potato Fries

Grilled Broccoli

Oven-baked Vegetable

Grilled Vegetable Skewers

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Plant Based

Amandari Vegan Menu

To Start

Rocca Salad VG N
walnut, cucumber, pomegranate, wild rocket, plant-based chevre and pomegranate arils

Rainbow Summer Rolls VG N
beet, paprika, pineapple, mango (when in season), mint, cilantro and quinoa with peanut and lime chili dips

Spicy & Crunchy Garlic Tofu VG G
glazed extra firm tofu, Korean leek salad and plant-based kimchi mayo

Nourishing

Coconut Green Soup VG G
kale, apples, zucchini, celery, spices, chickpeas and coconut milk served with toasted garlic sourdough

Potato Soup VG G N
potato, olive oil, mirepoix, nutmeg, plant-based milk and sourdough garlic crouton

Creamy Cauliflower Soup VG N G
cauliflower, chickpeas, cashews, dry white wine and nutritional yeast

Mains

Meat-less Rendang VG G
mushroom, oat, cassava leaf, jackfruit curry, coconut milk, herbs and spices served with rice on the side

Vegan Mie or Nasi Goreng Kampung VG N G
steamed Payangan brown rice or rice noodle, garden vegetables, sambal oelek, mock-chicken sate, served with pickles, sambal and “peyek kacang” on the side

Plant Based Korma VG N
green peas, carrot, corn, baby potato, baby string beans, cashew and coconut-based gravy served with steamed basmati rice, papadum and chutney on the side

Falafel Wrap VG
tortilla, falafel, guacamole, cucumber, tomato, lettuce, pickled red cabbage and garlic tahini herb sauce

Mock-chicken Sate VG N G
mushroom, soy protein, oat, satay paste, pickles, peanut butter and coconut sauce served with rice or rice cake on the side

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Growing Up

Amandari Kids Menu

Nourishing Chicken Egg Drop and Tomato Soup ^V
cage-free chicken egg, gluten-free sweet potato
vermicelli, coconut aminos, toasted sesame oil

Oven Baked Veggie and Chicken Nuggets ^N
grain-free and gluten-free chicken and veggie nuggets,
honey mustard, house-made paleo BBQ dips and mixed
potato fries

Grain-Free Air Fried Chicken or Fish Strips ^N
chicken breast or catch of the day fillet, almond and
desiccated coconut with house-made paleo BBQ dips and
mix potato fries

Wagyu Beef Sliders ^{G D}
Tokusen wagyu beef patty, green spinach milk bun, beef
bacon, avocado, lettuce, tomato, and mixed potato fries

Gluten-Free Creamy Salmon Penne ^{SF D P}
sustainable certified farmed salmon, gluten-free penne,
guanciale, double cream, peas, mushroom, cage-free egg
yolk and parmesan

Gluten-Free Wagyu Beef Spaghetti ^{D P}
wagyu beef ragu, gluten-free spaghetti, pancetta, mix
vegetables

Gluten Free Nasi Or Mie Goreng Kids
rice or gluten-free vermicelli, cage-free egg, chicken
thigh, mix vegetables, coconut aminos and grass-fed beef
sate

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Dessert

Ice Cream and Sorbet – Amandari Selection

Per scoop

V or VG option available

please ask our Amansantis for available flavors

Affogato V D

shot of espresso coffee and a scoop of vanilla ice cream,
with choices of:

Kahlua

Amaretto

Baileys

White Sambuca

Balinese Tropical Fruit Board

harvest in season and served with either
raw honey or coconut lontar nectar

Artisanal Dairy Cheese V D

selection of local artisanal cheese from Semarapura,
Klungkung served with chia-based fruit jam

Artisanal Plant Based Cheese VG N

selection of local vegan artisanal cheeses from Kengetan,
Gianyar served with chia-based fruit jam

Local Balinese Sweet Treats

Pisang Goreng V G

banana fritters with coconut lontar nectar and banana ice
cream

Dadar Gulung V G

Balinese pandan and coconut pancakes with jackfruit ice
cream

Bubuh Injin VG

Balinese black rice pudding with jackfruit compote and
salted coconut ice cream

Guilt-Free Plant Based Sweet Treats

Fudgy Grain less Triple Choc Brownie VG N

almond, raw cacao, coconut nectar, purple sweet potato
purée, palm sugar caramel, caramel and Himalayan salt
ice cream

Almond Butter Blondies VG N

almond butter, plant-based melted milk choc, coconut and
cashew ice cream

Berry Pecan Bars VG N

mix berries, pecan, peanut butter and jelly ice cream

Amandari Tropical Inspired Signature Deserts

Bali Lemo Bar D G

coconut cremeux, calamansi, basil syrup, banana sorbet,
ganache

Cashew Pannacotta D G

cashew, caramelized apples, burnt Balinese grapes, salaka
wine fluid gel

Bali Chocolate and Passion Mousse D G

Bali creamy 64% chocolate, almond dacquoise, passion
fruit jelly, and coconut meringue

Coconut Rice Pudding D

coconut rice pudding, charred pineapple, mango gel and
basil ice cream

Peanut Butter and Jelly D N

homemade peanut butter, Bedugul berries, strawberry
foam and jelly

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