

PLANTATION'S SIGNATURE

Indonesia is the land of spices and herbs and this was the main reason the Dutch, Arab, Indian, Chinese, Portuguese and British tried to colonize it.

Rijstafel is a Dutch word and means 'rice table'. It was invented by the Dutch colonial plantation owners, who loved to sample different Indonesian dishes with small portions at a time. Local dishes were selected and served on a long table. Our executive chef Erwan has chosen his best picks for your enjoyment.

ROYAL RIJSTTAFEL (Serves 2)

Tongkol Sambal Matah

Grilled local tuna, shallot, torch ginger & lemongrass dressing

Ikan Goreng

Battered local fish, fern tips, eggplant, "Kesuna Cekuh" sauce, lemon basil

Rendang Sapi

Braised beef rump in Sumatran paste, coconut milk, potato, fried shallot

Ayam Betutu

Slow roasted free-range chicken wrapped in banana leaves & smoked in rice husk for 5-6 hours

Sate Campur

Mixed pork, chicken and fish sates grilled on bamboo skewers

Sampler Gorengan

Sweet corn fritter, tofu, soy bean cake served with homemade chili sauce

Urutan

Homemade Balinese sausage, sambal goreng Balinese style

Lawar

Blanched of jack fruit, long bean, red bean marinated in Balinese paste

Royal Rijsttafel
Including 2 soups

IDR 790 per couple

Royal Rijsttafel with Wine
Including 2 soups, Balinese dessert, a bottle of PLAGA Wine

IDR 1,240 per couple

TO START OFF YOUR MEAL

APPETISERS

The following menu is inspired by authentic dishes from around Bali and the surrounding Indonesian Archipelago.

Lemper 70

Crispy sticky rice stuffed with spiced chicken, chili lime soy sauce

Urab 95

Shredded chicken, roasted pumpkin, spiced coconut, cabbage, long bean, bean sprout, lemon basil

Urutan Bali 100

Homemade Balinese style pork sausage, tomato sambal, local organic vegetable salad

Be Tongkol Sambal Matah 105

Grilled tuna in shallot, torch ginger & lemongrass dressing served with Balinese vegetable salad

Prawns (Chef Erwan's signature) 115

Beans patties, prawns, chayote salad, tamarind sauce, crispy basil

Botok Udang 120

Steamed prawn, spiced coconut, lemon basil, Balinese style green papaya salad

SOUPS

Sayur Asam 85

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

Soto Ayam Bali 110

Balinese clear chicken soup with glass noodles, tomato, potato, quail egg, celery leaves

Kuah Udang Manis 130

Clear sweet corn soup, poached prawns, ginger, chilies, lemon basil leaves

SATES

Sate Lilit 100

Minced fish sate grilled on lemongrass skewers

Sate Babi 100

Pork loin sate

Sate Campur 100

Mixed fish, chicken and pork

Sate Ayam 105

Chicken breast sate

FRIED RICE & NOODLES

Nasi Goreng Ayam 125

Fried Indonesian style rice with chicken, egg and vegetables served with chicken sates, pickles and prawn crackers

Nasi Goreng Udang 140

Fried Indonesian style rice with prawns, egg and vegetables served with minced fish sates, pickles and prawn crackers

Mie Goreng Ayam 130

Fried Indonesian style noodles with chicken, egg and vegetables served with chicken sates, pickles and prawn crackers

Mie Goreng Udang 150

Fried Indonesian style noodles with prawns, egg and vegetables served with minced fish sates, pickles and prawn crackers

Menu items can be made vegetarian upon request.

Prices are in thousand Rupiah and subject to 21% tax and service charge

PLANTATION – AT AlilaUbud

MAIN DISHES

FROM THE FARM

TERNAK – AUTHENTIC MEATS

Ayam Betutu 185

Slow roasted chicken wrapped in banana leaves and smoked in rice husk for 5-6 hours served with a young fern tips salad and steamed rice

Babi Kecap 195

Local pork shoulder and belly braised in sweet soy sauce with potatoes and mild Balinese spiced paste

Bebek Goreng 210

Double cooked Balinese style duck leg, green mild sambal, fresh cucumber, jackfruit and long bean salad with minced chicken

Rendang Sapi 220

Braised beef rump in Sumatran paste, red bean, fried potato, coconut milk, chili

Kuah Kambing 230

Braised lamb, mild yellow paste, coconut milk, fried shallot, pickle vegetable

OFF THE BOAT

LAUT – AUTHENTIC SEAFOOD

All seafood dishes are served with a duo of white and yellow rice

Ikan Goreng Kesuna Cekuh 175

Battered local fish from the market spiced with Balinese mild paste, purple eggplant, lemon basil and coconut milk

Ikan Panggang 200

Grilled local fillet topped with mild tomato sambal, pickled vegetables, wok-fried water spinach

Hasil Laut Bumbu Kuning 225

Prawns, local fish from the market, squid, seasonal vegetables braised, mild yellow coconut sauce

Udang Rica Rica 265

Seared prawns with chili glaze Manado style, green bean, lemon basil, fried shallot

HOME MADE PASTA

Duck Ravioli 170

Duck leg confit ravioli, capsicum salsa, basil oil, Grana Padano cheese, balsamic reduction, truffle cream

Arrabiata Fettuccine 130

Homemade fettuccine, tomato ragout, chili, spring onion, parmesan cheese

Chicken Fettuccine 160

Homemade fettuccine, cream sauce, mushroom, truffle oil, grilled chicken, parmesan cheese

Prawn Fettuccine 155

Homemade fettuccine, seared prawns, tomatoes, chilli, lime, basil

Chorizo Fettuccine 155

Homemade fettuccine, chorizo, feta cheese, olive, tomato ragout, basil

Menu items can be made vegetarian upon request.

Prices are in thousand Rupiah and subject to 21% tax and service charge

PLANTATION – AT AlilaUbud

ALILA VEGETARIAN MENU

STARTER

Tum Jamur 65

Steamed mushroom, sweet corn, tomato, lemon basil in yellow Balinese paste

Perkedel Jagung 70

Sweetcorn patties, homemade seasonal pickles, sweet chili sauce

Gorengan 70

Assorted of savory snack, crispy soy bean cake, marinated tofu, vegetable fritters served with pickle and chili soy sauce

SOUP

Tomato Soup 115

Tomato soup with cheese croutons, pesto, fried basil, pine nuts and whipped cream

Sayur Asam 85

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

HOME MADE PASTA

Risotto 110

Italian rice, mushroom, truffle oil, mascarpone cheese, parsley, roasted vegetable

Arrabiata Fettuccine 130

Homemade fettuccine, tomato ragout, chili, spring onion, parmesan cheese

Spinach & Mushroom Agnolotti 140

Homemade agnolotti filled with mushroom and spinach, tomatoes, wild rocket, cashew nuts, Grana Padano cheese

MAIN COURSE

Tumis Tempe Pelalah 95

Glazed fried tempe, tofu, green bean with red sambal, served with steamed rice

Sayur Mesanten 95

Braised bedugul vegetable in yellow coconut broth, fried shallot served with steamed rice

Nasi Bakar 100

Grilled wrapped spiced rice, lemon basil, mushroom served with urap pakis

Dhal 100

Dhal, coconut milk, coriander – cashew nut pesto, shaved coconut, pickle salads, naan bread

Vegetable pie 110

Carrot, cauliflower, broccoli, green peas, béchamel sauce, parmesan cheese, pickle fennel

SLOW FOOD BALI

Our Plantation restaurant prides itself on being an accredited member of Slow Food Bali.

"Slow Food envisions a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet. Slow Food's approach is based on a concept of food quality that is defined by three interconnected principles: good, clean and fair.

GOOD: a fresh and flavorsome seasonal diet that satisfies the senses and is part of the local culture.

CLEAN: food production and consumption that does not harm the environment, animal welfare or human health.

FAIR: accessible prices for consumers and fair conditions and pay for producers.

Slow Food was started by Carlo Petrini and a group of activists in the 1980s in Italy with the initial aim to defend regional traditions, good food, gastronomic pleasure and a slow pace of life. In over two decades of history, the movement has evolved to embrace a comprehensive approach to food that recognizes the strong connections between plate, planet, people, politics and culture. Today Slow Food represents a global movement involving thousands of projects and millions of people in over 160 countries."



A handwritten signature in black ink, appearing to read "Erwan".

Erwan Adri Wijaya
Executive Chef

A handwritten signature in black ink, appearing to read "Martin".

Martin Sollberger
F&B Manager