

Asmara Menu

Price per person: IDR 2,500,000++

Available from: 18:00 - 22:00

Amuse Bouche

Crab Tartlets

Crab cream, sweet and sour gel, salmon roe, and chives

Appetizer

Hamachi Tiradito

Sliced hamachi, glazed sweet potato, onion salsa, and house chili sauce
or

Beef Anticucho

Grilled beef tenderloin skewer, house-made spicy mayonnaise, potato, corn, and chimichurri

Soup

Encebollado

Tuna and cassava soup topped with pickled red onion and cilantro
or

White Tomato Soup

Semi-dried tomato and basil oil

Sorbet

Mango sorbet or Raspberry sorbet

Main Course

Wagyu Strip Loin Kagoshima A5

Potato purée, sautéed mushrooms, chimichurri, and pickled mustard seeds
or

Encocado de Pescado

Braised sea bass fillet with jumbo prawn, coconut sauce, peppers, cilantro,
and plantain chips

Palate Cleanser

Cucumber and lime granita

Dessert

Sopapilla Cheesecake

Flaky cinnamon cheesecake with caramelized pecans, spiced chocolate sauce,
and salted caramel ice cream



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SUNSET ROMANTIC DINNER

Price per person

IDR 2.500.000++

Small Bites

Cranberry Duck Confit | Crab mini
California Sushi cone

Fish course

Salmon Ballotine | Micro green |
Avocado puree | Cream Cheese |
Balsamic Glaze

Soup

Jimbaran Lobster Bisque | Lobster
Ravioli | Caviar | truffle espuma

Granite

Carrot air | Tangerine Granite |
pinch of cardamom | thyme leaves

Beef Course

24 hour Slow cooking Beef
Short Ribs | Ricotta gnocchi |
mushroom stuffed zucchini
blossoms | caramelized shallot |
Micro Green | Beef jus and
Balsamic Reduction

Sweet Dishes

Tropical Cake | Vanilla Lime Mousse
| Mango Passion Insert | Coconut
Crumble | Lemon Sorbet

*Inclusion of One glass of Sparkling Wine



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RIMBA Candle Light

Romantic Dinner Menu

Price per person
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Available from
18.00 - 22.00

Welcome Bread

Charcoal sourdough | rye | garlic naan Pomodoro | herb parmesan butter | zaatar

Amuse-Bouche

Lombok oyster | green apple mignonette | Beetroot tartare on tart shell | balsamic reduction | organic microgreens

Appetizer

Burrata cheese | blossom cherry tomato | pesto | organic microgreens

Soup

Truffle - infused cauliflower veloute | 63 degree egg | sunflower seeds | spinach oil

Main

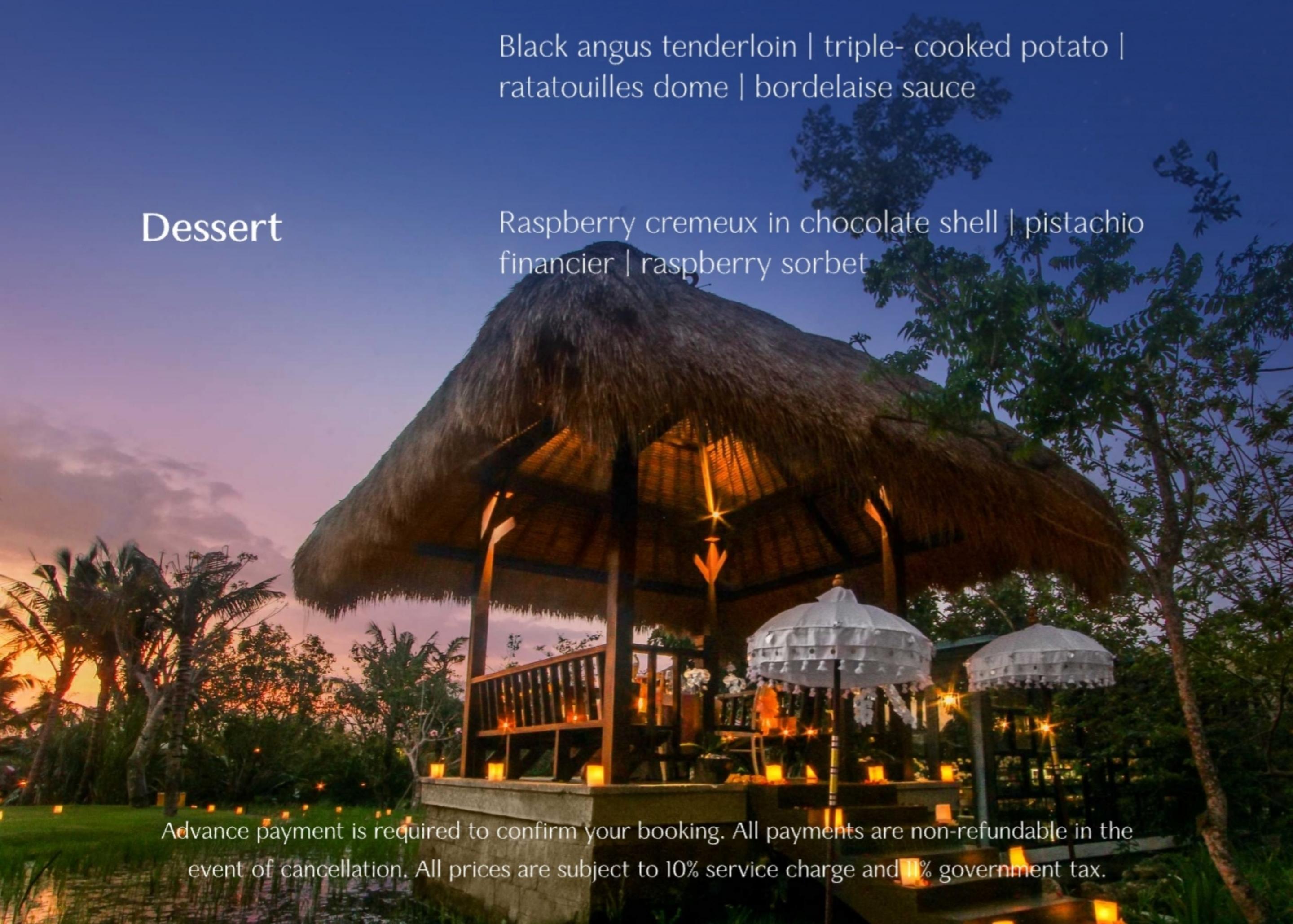
Pan - seared duck breast | butternut | orange segment | baby carrot | pomegranate sauce

Or

Black angus tenderloin | triple- cooked potato | ratatouilles dome | bordelaise sauce

Dessert

Raspberry cremeux in chocolate shell | pistachio financier | raspberry sorbet



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RIMBA Candle Light

Romantic Dinner Indonesian Menu

Price per person
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Available from
18.00 - 22.00

AMUSE BOUCHE

Bebek Bunga Labu

Zucchini flower stuffed with minced duck, chili, served with lemongrass dressing.

APPETIZER

Tongkol

Pan-seared tuna, with calamansi jelly, shallot, and chili.

SOUP

Rawon Sapi

Black oxtail soup.

ENTRÉE

Opor Kipas

Slipper lobster curry, with coconut, and turmeric.

SORBET

Mangga

Mango sorbet, coconut granite.

MAIN COURSE

Kambing Kol

Pan-seared lamb loin, charred cauliflower, spiced crumble, shallot, and lemon basil.

or

Woku Belanga

Spicy stuffed chicken, cassava leaf, and long bean.

DESSERT

Jimbaran Cendol

Indonesian classic dessert with palm sugar, Balinese chocolate dulce mousse, jackfruit, and coconut milk.



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AYANA Candle Light *Romantic Dinner*

Price per person *Available from*
IDR 2,500,000++ 18.00 - 22:00

Appetizers

Tasmanian salmon carpaccio, shallot confit
or Poached prawns, tropical fruit salsa, chili lime dressing
or Crispy chicken wonton triangles, stir fried shitake mushrooms, scallions, ginger soy sauce

Soups or Salads

Sweet corn and pumpkin chowder with grilled vegetables
or Clear essence of chicken, chicken wontons and baby bok choy
or Caesar salad, grilled garlic tomato croutons
or “Bedugul” greens with choice of dressings: balsamic, French or chili lime dressing

Entrees

Potato crusted salmon, braised cabbage, lemon caper sauce
or Cumin crusted snapper, sweet potato puree, arugula greens, red wine vinaigrette
or Pan roasted baby chicken, ratatouille of vegetables, candied shallots, wild mushroom sauce
or Grilled beef tenderloin, rosemary roasted potatoes, creamy leek and corn ragout, veal stock reduction

Desserts

White chocolate cheese cake, tropical fruit compote
or Baked banana - hazelnut tart, chocolate chantilly
or Pineapple-polenta “upside - down” cake, mango and caramel - lime ice cream

*Inclusion of One glass of Sparkling Wine

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