

Alila™ | UBUD
BALI

Dining Offers – Dinner Under the Stars

DINING VENUE





DINNER UNDER THE STARS

5 Course Dinner | IDR 3,000,000++ per couple

Nestled amidst the serene Balinese landscape, enjoy a gourmet dining experience by the magnificent infinity pool, surrounded by the gentle glow of candles and under the vast, starlit sky. Overlooking the lush valley, allow the tapestry of flavors to guide you through a magical evening, where every detail, from the whispered breezes to the chef's expertly crafted dishes, coalesces into a uniquely romantic and luxuriously tranquil journey.

5 Flavors of Bali: An Authentic Culinary Delight

Ayam Sisit Kacang Panjang

Shredded chicken, sambal, shallot and long bean relish

or

Sampi Mebasa Lemo

Shredded beef, kaffir lime sambal relish.

Gado Gado

Steam Vegetables salad, crackers, peanut - cashewnut sauce

Asianan Lalah manis

Seasonal vegetables and fruit pickles salad, beansprout, fried peanuts

Pesmol be pasih

Rich coconut and sambal seafood soup, lemongrass and kaffir lime leave

or

Soto Ayam Kampung

Free range Chicken soup, Quail eggs, Cabbage, glass. Fried shallot

Ikan Bakar Jimbaran

Grilled Local fish steak, soy sambal glazed, ginger torch relish, garlic grilled vegetables, organic rice.

or

Ayam menyatnyat

Coconut braised chicken, bamboo shot salad, chili and shallot relish, organic rice

Laklak Ketan nangka

Bali style pancake, sweet stiky rice, jackfruit, nectar

or

Trio jajan pasar

Ripe Banana Fritter, Pandanus crepes, sweet sticky black rice, coconut gelato



*Prepared by
Executive Chef Joni Artanawa
& Alila Culinary Team*

5-Course Western Culinary Adventure

Chicken wonton triangle

Sweet soy julienne vegetables, crispy wonton.

or

Mushroom and Cheese croquettes

Mushroom, cheese, tomato emulsion.

Kale Salad

Fresh kale, quinoa, cucumber, cherry tomato, olives, almond, Italian basil, citrus dressing

or

Pumpkin and balsamic

Roasted pumpkin, almond, pumpkin seed, rucola, and balsamic reduction.

Braised crab Meat Soup

Crabs, bamboo fungus, spring onion

or

Cream of Cherry tomato soup

Cherry tomato, heavy cream, crouton, pumpkin seed, herb oil

Grass fed tenderloin

Roasted vegetables, potato fondant, red wine sauce

or

Pan seared Barramundi

Grilled asparagus, sweet potato puree, capers butter sauce

The Tiramisu

Mascarpone, Kahlua, Jamaican rum, coffee sponge

or

Coconut and maple mouse

Almond, date, cashew nut, banana coconut sorbet



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A Timeless Tradition Since 1996