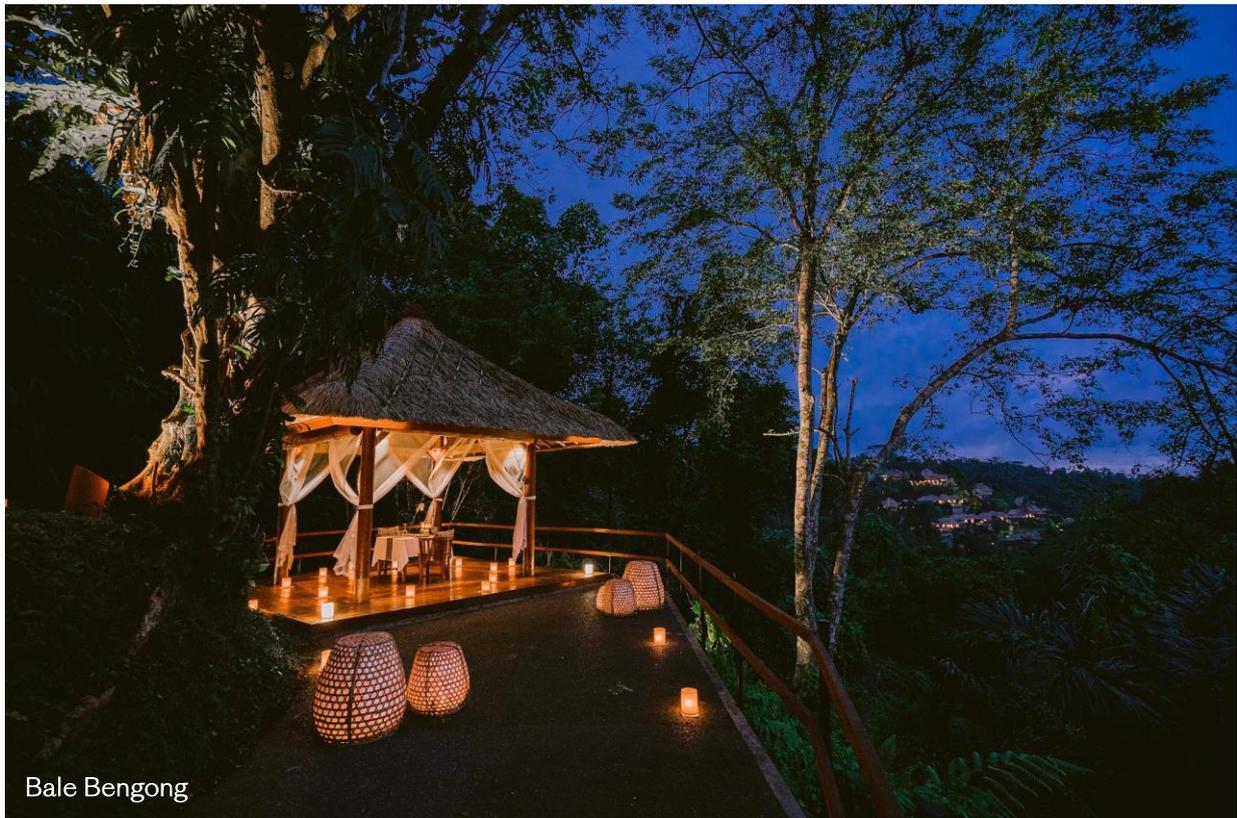


Alila | UBUD  
BALI

*Dining Offers – Romantic Dinner at Bale  
Bengong*

## DINING VENUE



Bale Bengong



Bale Bengong



## TABLE FOR TWO IN THE JUNGLE

5 Course Dinner | IDR 4,500,000++ per couple

Perched amidst the lush canopy of the rainforest, with the gentle whispers of the Ayung River below, Bale Bengong offers an intimate escape for two. This secluded sanctuary, located at the edge of Alila Ubud, this private “Bale” is designed to immerse guests in the tranquil beauty of their surroundings. Here, diners are treated to an exquisite five-course culinary journey, each dish crafted to enhance the natural serenity. A dedicated lounge area provides a serene space to unwind and gaze at the stars, rounding out an evening of unparalleled relaxation and romance.

## PRIVATE DINNER IN THE HEART OF THE JUNGLE

### Chicken Wonton Triangle

Sweet soy julienne vegetables, crispy wonton.

### Mushroom and Cheese Croquettes

Mushroom, cheese, tomato emulsion.

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### Kale Salad

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

### Pumpkin and Balsamic

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

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### Braised Crab Meat Soup

Crabs, fungus, spring onion

### Cream of Cherry Tomato Soup

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

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### Grass Fed Tenderloin

Roasted vegetables, potato fondant, red wine sauce

### Pan Seared Barramundi

Grilled asparagus, sweet potato puree, capers butter sauce

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### The Tiramisu

Mascarpone, Kahlua, Jamaican rum, coffee sponge

### Coconut and Maple Mouse

Almond, date, cashew nut, banana coconut sorbet



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

## PRIVATE DINNER IN THE HEART OF THE JUNGLE

### **Ayam Sisit Kacang Panjang**

Shredded chicken, sambal, shallot and long bean relish

### **Sampi Mebasa Lemo**

Shredded beef, kaffir lime sambal relish.

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### **Gado Gado**

Steam Vegetables salad, crackers, peanut - cashewnut sauce

### **Asianan Lalah Manis**

Seasonal vegetables and fruit pickles salad, beansprout, fried peanuts

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### **Pesmol Udang**

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

### **Soto Ayam Kampung**

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

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### **Tongseng Kambing**

Braised lamb leg in Javanese spiced paste, coconut milk

Served with steam rice and pickled vegetables

### **Ikan Bakar**

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

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### **Laklak Ketan Nangka**

Bali style pancake, sweet stiky rice, jackfruit, nectar

### **Trio Jajan Pasar**

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



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



*A Timeless Tradition Since 1996*