

AlilaTM | UBUD
BALI

Dining Offers – The Spice Market

DINING VENUE



Plantation Restaurant



Plantation Restaurant



THE SPICE MARKET

Every Wednesday | Plantation Restaurant | 07-09 PM | IDR 600,000++ per person

Nestled amidst the lush tropical foliage of the Plantation Restaurant, this weekly culinary event invites you to indulge in the rich tapestry of authentic Balinese flavors, including the celebrated Babi Guling (roasted suckling pig) and exquisite local sweets. As you immerse yourself in the splendid array of island delicacies, the air comes alive with traditional Gamelan music's hypnotic rhythms and the Legong Dance's mesmerizing movements, weaving a captivating narrative of cultural richness and tradition

THE SPICE MARKET

Nasi Jinggo

Mini Buffet of Nasi Campur

Shredded Chicken in Mild Red Spiced, Peanut and Soy Bean Caramelized Sambal,

Stir-fried Rice Noodle

Sweey Soy Eggs, Corn Fritter, Spiced Roasted Coconut, Stir-fried Green Bean and Tofu

Shrimpaste Red Sambal, Sambal Matah

Live Gado – Gado

Live Station

Fried Rice and Fried Noodle

Bakso (Beef or Chicken Meat Ball, Clear Broth, Rice Noodle, Celery Leave, Fried Shallot)

Sates (Beef, Chicken and Pork Served with Peanut Sauce, Rice Cake, Fried Shallot)

Carving Station

Babi Guling Whole Balinese Roasted Suckling Pig,

Accompanied with Steamed Minced Pork, Balinese Fried Sambal, Jackfruit Lawar,

Fried Pork Skin, Traditional “PAYANGAN” Pork Sausage

BBQ Counter

Locally Sourced Seafood Including Prawns, Local Clams, Squid and Fish

Accompanied by a Selection of Sauces, Pickles and Chutneys

Hot Counter

Sayur Lodeh (Braised Jackfruit, Long Bean, Tofu and Soy Bean Cake in Spiced Coconut Broth)

KenusMebase Bali (Calamari with Traditional Spices)

Rendang Sapi (Braised Beef Rump in Sumatran Paste, Red Bean, Goasted Grated Coconut)

Babi Kecap (Pork with Sweet Sour Sauce - Balinese Style)

Kare Ayam (Braised Spring Chicken in Mild Javanese Paste)

Sweets

Fresh seasonal Balinese tropical fruits

Assorted local Kue Bali (Sumping Waluh, Dadar Gulung, Pisang Goreng, Serabi Solo, Terang Bulan)

Es Teller (Jackfruit, Avocado, Coconut Young, Condensed Milk)



Prepared by

Executive Chef Joni Artanawa

& Alila Culinary Team



A Timeless Tradition Since 1996