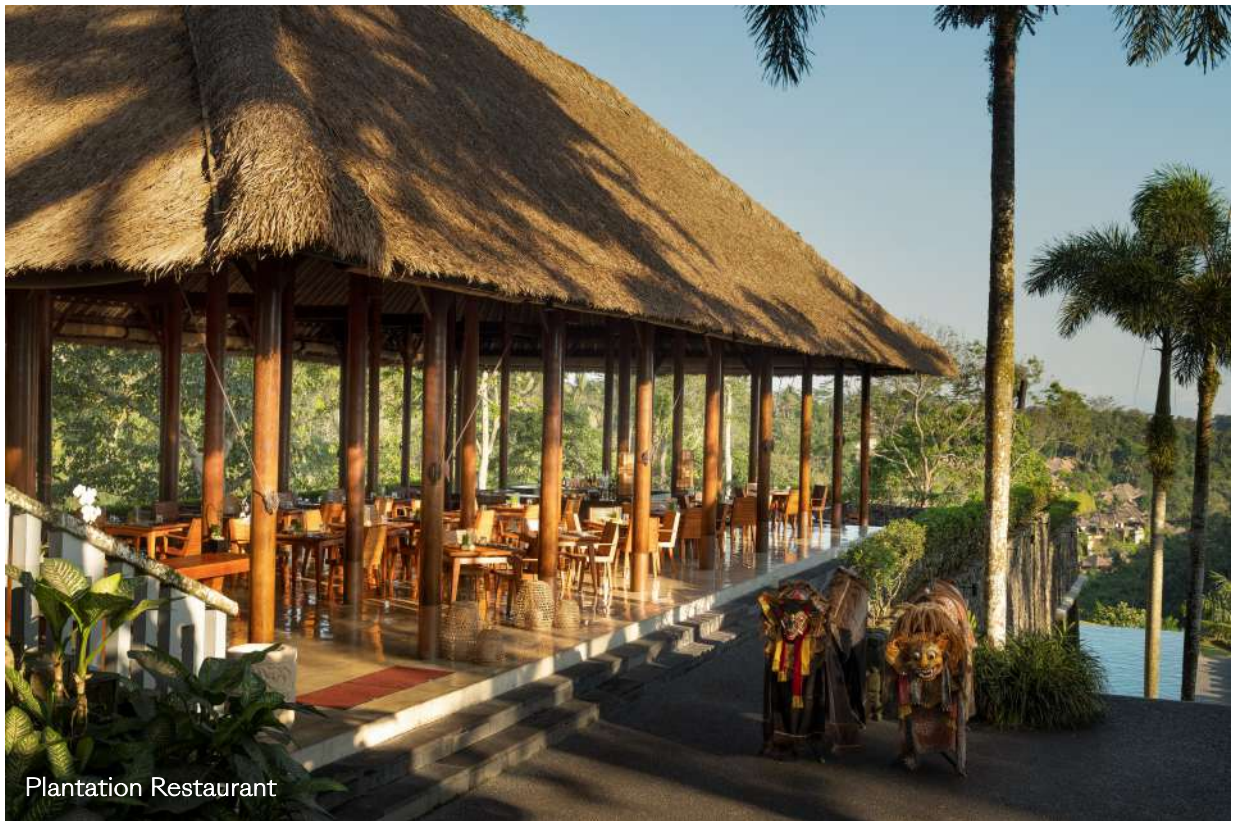




*Dining Offers – Royal Rijsttafel*

## DINING VENUE



Plantation Restaurant



Cabana Lounge





## ROYAL RIJSTTAFEL

Everyday | Lunch or Dinner | Plantation Restaurant or Cabana Lounge | IDR 1,350,000++ per couple with one bottle house wine

Embark on a culinary voyage through the Indonesian archipelago with the Rijsttafel dining experience at Alila Ubud. This opulent feast masterfully encapsulates the diverse flavors of our prosperous island nation. The term Rijsttafel, or 'rice table', originates from the Dutch colonial era, embodying the epicurean curiosity of plantation owners who delighted in the array of local dishes.

**ALILA SIGNATURE – ROYAL RIJSTTAFEL**

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 has chosen his best picks for your enjoyment.

**Kuah Udang Manis**

Clear sweet corn soup, poached prawns, ginger, chili & lemon basil

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To share .....

**Tongkol Sambal Matah**

Grilled local tuna, shallot, torch ginger & lemongrass dressing

**Ikan Goreng (G)**

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 (G, N)**

Mixed chicken and fish sates grilled on bamboo skewers

**Sampler Gorengan (G)**

Sweet corn fritter, tofu, soybean cake served with homemade chili sauce

**Kuah Kambing**

Balinese Lamb Curry

**Lawar**

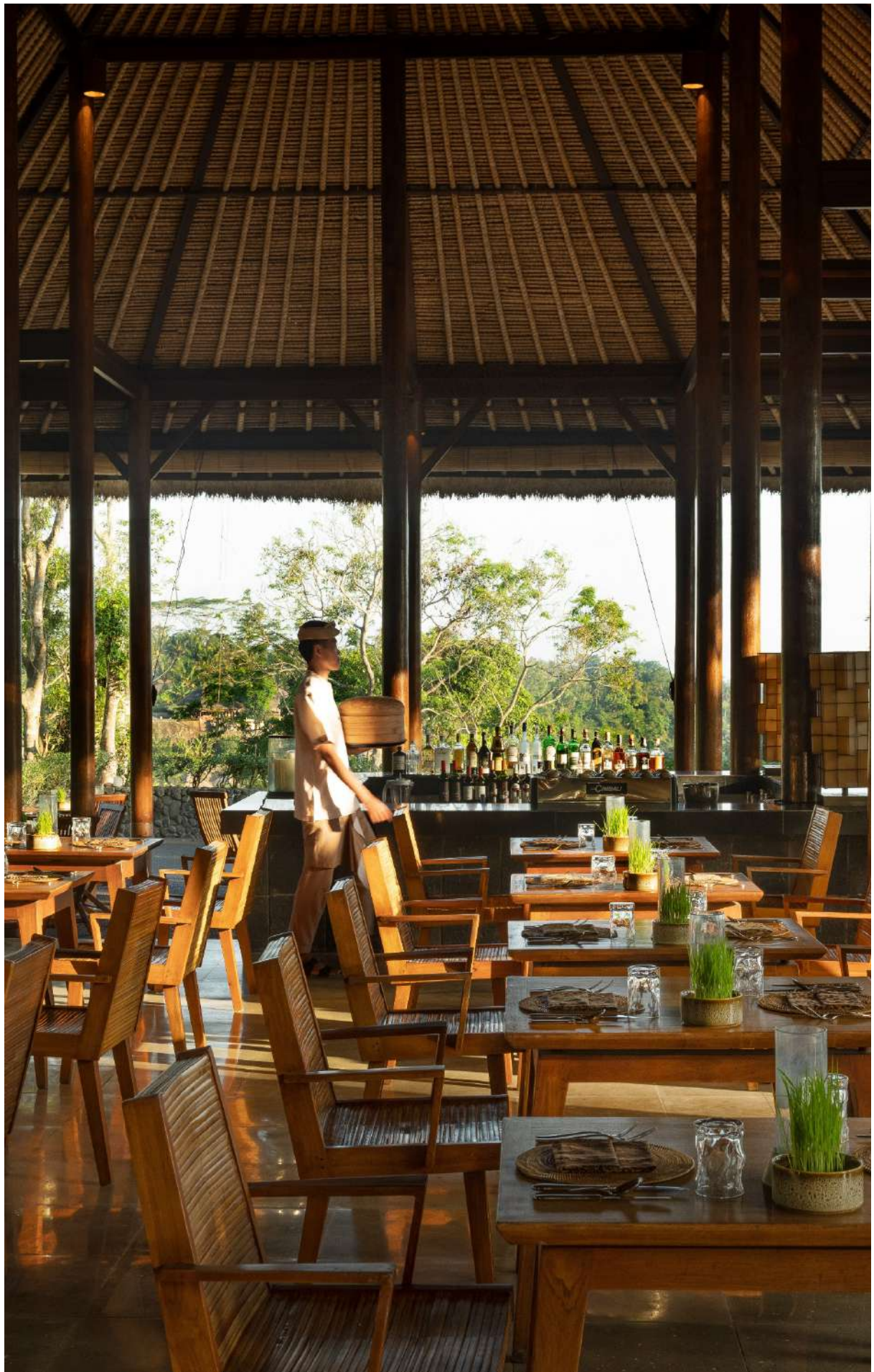
Blanched of jack fruit, long bean, red bean marinated in Balinese paste

\* \* \*

**Pisang Goreng**

Banana fritter served with icing sugar, chocolate sauce and vanilla ice cream





*A Timeless Tradition Since 1996*