



*Dining Offers – Table for Two in The Jungle*





## TABLE FOR TWO IN THE JUNGLE

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

As day slips into dusk, Alila Ubud reveals its most intimate corners—each a setting for connection and quiet celebration. From the secluded sanctuary of Bale Bengong nestled deep within the forest, to the open embrace of the Poolside Terrace where candles trace the edge of the infinity pool, and the sculptural grace of a garden pavilion framed by dusk-lit skies—these spaces are thoughtfully designed for those who seek more than a meal. Here, dining becomes ritual: unhurried, deeply personal, and in harmony with the rhythm of nature.



## 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



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*A Timeless Tradition Since 1996*