

PLANTATION'S SIGNATURE

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 Erwan has chosen his best picks for your enjoyment.

ROYAL RIJSTAFEL (Serves 2)

Tongkol Sambal Matah

Grilled local tuna, shallot, torch ginger & lemongrass dressing

Ikan Goreng

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

Mixed pork, chicken and fish sates grilled on bamboo skewers

Sampler Gorengan

Sweet corn fritter, tofu, soy bean cake served with homemade chili sauce

Urutan

Homemade Balinese sausage, sambal goreng Balinese style

Lawar

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

Royal Rijstafel
Including 2 soups

IDR 790 per couple

Royal Rijstafel with Wine
Including 2 soups, Balinese dessert, a bottle of PLAGA Wine

IDR 1,240 per couple

PLANTATION'S APPETISERS - TO START OFF YOUR MEAL

AUTHENTIC

The following menu is inspired by authentic dishes from around Bali and the surrounding Indonesian Archipelago.

Lemper 70

crispy sticky rice stuffed with spiced chicken, chili lime soy

Urab 95

Shredded chicken , roasted pumpkin, spiced coconut, cabbage, long bean, beans sprout, lemon basil

Urutan Bali 100

Homemade Balinese style pork sausage, tomato sambal, local organic vegetable salad

Be Tongkol Sambal Matah 105

Grilled tuna in shallot, torch ginger & lemongrass dressing served with Balinese vegetable salad

Prawns (Chef Erwan's signature) 115

Beans patties, prawns, chayote salad, tamarind sauce, crispy basil

Botok Udang 120

Steamed prawn with spiced coconut, lemon basil, served with green papaya salad Balinese style

SEASONAL WESTERN

Only the freshest ingredients are used, all locally sourced and organically grown where possible, then prepared with precision, passion and care using Western-cooking techniques.

Chicken and Prawn Teriyaki 110

Boneless chicken wing meets spiced prawn, teriyaki sauce, red radish, sesame seeds

Chicken 110

Marinated minced chicken, red rice, sweet potato, raisin, olive and lime dressing

Crispy Squid 115

Deep fried calamari, pineapple, roasted garlic, green leafs, chili-coriander dressing

Crab 115

Crab meat, watermelons, avocado, cucumber jelly, bloody mary sorbet, watercress, olive oil

Cured Mackerel 120

Cured mackerel, watermelon, pickle shallot, grapes, tobiko caviar, soy vinaigrette

Iberico Ham 125

Garlic panna cotta, goat cheese, asparagus, Iberico ham, garlic mayonnaise, green salad, tomato caviar

Scallops 140

Pan-seared scallops drizzled with tapioca herb crème fraiche, salmon caviar and crispy potato wafer

PLANTATION'S SOUPS

AUTHENTIC

Sayur Asam 85

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

Soto Ayam Bali 110

Balinese clear chicken soup with glass noodles, tomato, potato, quail egg, celery leaves

Kuah Udang Manis 130

Clear sweet corn soup, poached prawns, ginger, chilies, lemon basil leaves

SEASONAL WESTERN SOUPS

Tomato 115

Tomato soup with bacon, cheese croutons, pesto, fried basil, pine nuts, whipped cream

Cauliflower & Lamb 120

Cauliflower soup, lamb patties, pine nut, dried fruit, curry oil, coriander

Sweet Corn 130

Sweet corn, garlic & herb seasoned crab, crème fraîche, spring onion, coriander oil, candied chili

AUTHENTIC SATES

Six skewers per portion, all served with sticky rice, Balinese vegetable salad, mild peanut sauce

Sate Lilit 100

Minced fish sate grilled on lemongrass skewers

Sate Babi 100

Pork loin sate

Sate Campur 100

Mixed fish, chicken and pork

Sate Ayam 105

Chicken breast sate

OFF THE BOAT – SEAFOOD MAINS

All seafood are served with a choice of white or yellow rice

LAUT – AUTHENTIC SEAFOOD

Ikan Goreng Kesuna Cekuh 175

Battered local fish from the market spiced with Balinese mild paste, purple eggplant, lemon basil and coconut milk

Ikan Panggang 200

Grilled local fillet topped with mild tomato sambal, pickled vegetables, wok-fried water spinach

Hasil Laut Bumbu Kuning 225

Prawns, local fish from the market, squid, seasonal vegetables braised, mild yellow coconut sauce

Udang Rica Rica 265

Seared prawns with chili glaze Manado style, green bean, lemon basil, fried shallot

SEASONAL WESTERN SEAFOOD

Barramundi 190

Seared fillet Barramundi, Iberico ham, cheese gnocchi, asparagus, parsley foam

Red Snapper 200

Pan-fried red snapper fillet, sultana raisin, eggplant, young ginger, cilantro

Bouillabaisse 250

Prawn, mussel, fish, onion broth, fennel, tomato aioli

Menu items can be made vegetarian upon request.

Prices are in thousand Rupiah and subject to 21% tax and service charge

PLANTATION – AT AlilaUbud

FROM THE FARM - MEAT & POULTRY MAINS

TERNAK – AUTHENTIC MEATS

Ayam Betutu 185

The most traditional & well-known dish in Ubud: Slow roasted chicken wrapped in banana leaves and smoked in rice husk for 5-6 hours served with a young fern tips salad and steamed rice

Babi Kecap 195

Local pork shoulder and belly braised in sweet soy sauce with potatoes and mild Balinese spiced paste

Bebek Goreng 210

Double cooked Balinese style duck leg, green mild sambal, fresh cucumber, jackfruit and long bean salad with minced chicken

Rendang Sapi 220

Braised beef rump in Sumatran paste, red bean, fried potato, coconut milk, chili

Kuah Kambing 230

Braised lamb, mild yellow paste, coconut milk, fried shallot, pickle vegetable

Kambing Bakar (Chef Erwan's signature) 315

Grilled lamb loin, spiced red rice, peanut sauce, tomato salad in sweet soy dressing

WESTERN STYLE MEATS

Spring Chicken 185

Slow roasted of spring chicken, potato crust, edamame salad, spiced mushroom, chicken jus

Pork Chop 220

Twice cooked pork chop, bacon jam, spiced pear, potato, pepper pork jus

Duck 230

Cured duck breast, truffled taro, dried fruit curry sauce, pine nuts, fried curry leaves, crispy leek

Lamb 310

Green herb crust, lamb loin, grilled onion, garlic confite, green vegetable, lamb jus

Beef 360

Pan-roasted Black Angus beef tenderloin (180 gram) served with mashed potatoes and drizzled with caramelised onion sauce, Wasabi mayonnaise, roasted turnips

SIDE EVENTS

Salads (V) 45

- Wild rucola leaves, sliced apple, cashew nuts, parmesan, olive & balsamic dressing
- Baby cos, melon, cherry tomatoes, organic honey & red wine vinaigrette
- Shaved fennel, flat leaf parsley, red radish, olive oil & lemon juice emulsion

Vegetables (V) 45

- Roasted baby carrots, parsley and cashew nuts
- Button mushrooms and spinach in cream sauce
- Baby green beans, caramelized onion, herbed garlic butter
- Roasted baby potatoes spiced with chopped thyme and local sea salt

Menu items can be made vegetarian upon request.

Prices are in thousand Rupiah and subject to 21% tax and service charge

PLANTATION – AT AlilaUbud

ALILA VEGETARIAN MENU

STARTER

Tum Jamur 65

Steamed mushroom, sweet corn, tomato, lemon basil in yellow Balinese paste

Perkedel Jagung 70

Sweetcorn patties, homemade seasonal pickles, sweet chili sauce

Gorengan 70

Assorted of savory snack, crispy soy bean cake, marinated tofu, vegetable fritters served with pickle and chili soy sauce

SOUP

Tomato Soup 115

Tomato soup with cheese croutons, pesto, fried basil, pine nuts and whipped cream

Sayur Asam 85

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

PASTA

Risotto 110

Italian rice, mushroom, truffle oil, mascarpone cheese, parsley, roasted vegetable

Arrabiata Fettuccine 130

Homemade fettuccine, tomato ragout, chili, spring onion, parmesan cheese

Spinach & Mushroom Agnolotti 140

Homemade agnolotti filled with mushroom and spinach, tomatoes, wild rocket, cashew nuts, Grana Padano cheese

MAIN COURSE

Tumis Tempe Pelalah 95

Glazed fried tempe, tofu, green bean with red sambal, served with steamed rice

Sayur Mesanten 95

Braised bedugul vegetable in yellow coconut broth, fried shallot served with steamed rice

Nasi Bakar 100

Grilled wrapped spiced rice, lemon basil, mushroom served with urap pakis

Dhal 100

Dhal, coconut milk, coriander – cashew nut pesto, shaved coconut, pickle salads, naan bread

Vegetable pie 110

Carrot, cauliflower, broccoli, green peas, béchamel sauce, parmesan cheese, pickle fennel

SLOW FOOD BALI

Our Plantation restaurant prides itself on being an accredited member of Slow Food Bali.

"Slow Food envisions a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet. Slow Food's approach is based on a concept of food quality that is defined by three interconnected principles: good, clean and fair.

GOOD: a fresh and flavorsome seasonal diet that satisfies the senses and is part of the local culture.

CLEAN: food production and consumption that does not harm the environment, animal welfare or human health.

FAIR: accessible prices for consumers and fair conditions and pay for producers.

Slow Food was started by Carlo Petrini and a group of activists in the 1980s in Italy with the initial aim to defend regional traditions, good food, gastronomic pleasure and a slow pace of life. In over two decades of history, the movement has evolved to embrace a comprehensive approach to food that recognizes the strong connections between plate, planet, people, politics and culture. Today Slow Food represents a global movement involving thousands of projects and millions of people in over 160 countries."



A handwritten signature in black ink, appearing to read "Erwan".

Erwan Adri Wijaya
Executive Chef

A handwritten signature in black ink, appearing to read "Martin".

Martin Sollberger
F&B Manager