



JIMBARAN PURI

A BELMOND HOTEL
BALI

ROMANTIC DINNER

ROMANTIC DINNER



DUO MOONLIGHT

Enjoy a decadent butler-served four-course dinner on Jimbaran's white sand. Your table awaits, surrounded by a romantic ring of lanterns.

Choice of Mediterranean or Balinese menu.

IDR 3,220,000 PER COUPLE



PRIVATE BBQ GRILL EXPERIENCE

Your personal chef will serve delicious delights fresh from the grill. Dine at a secluded spot on the beach or in the privacy of your villa.

Choice of Jimbaran Seafood or Meat Lover.

IDR 3,388,000 PER COUPLE (JIMBARAN SEAFOOD LOVER)

IDR 4,067,000 PER COUPLE (MEAT LOVER)



SECRET PARADISE

Start the evening with canapés and champagne followed by a Balinese blessing. In a secluded corner of the beach, your personal butler will serve an exquisite four-course dinner under the soft glow of candlelight.

Main course choice of Lobster or Beef.

IDR 5,082,000 PER COUPLE

Prices are inclusive 11% government tax and 10% administrative fee.
Location is subject to weather condition. Reservations to be made at least one day in advance.
Cancellation after 12:00 on the reserved date will be charged at 100% before government tax and administrative fee.

ROMANTIC DINNER

DUO MOONLIGHT

MEDITERRANEAN

Start with

A glass fo sparkling wine

STARTER

Yellowfin Tuna Carpaccio

Wasabi cream, mint avocado puree, tomato and black olive salsa, micro herbs and parmesan crisp

SOUP

Roasted Pumpkin Soup

Lobster tortellini, tobiko, shimeji mushroom and chili oil

MAIN

Oven-Baked Baby Grouper Fillet

Mint green pea puree, confit of seasonal vegetable, roasted garlic cream sauce

DESSERT

Hazelnut Royaltine

Marinated cherry in brandy mascarpone ice-cream

Coffee or Tea

Petit four

BALINESE

Start with

A glass of sparkling wine

STARTER

Pesan Wong Jak Tahu

Mushroom and tofu with local spices grilled in banana leaf

Be Tongkol Sambal Matah

Seared Bali tuna with shallot and lemongrass sambal, kafir lime

Lumpia Be Pasih

Homemade seafood spring rolls with sweet chili sauce

Be Siap Don Pandan

Marinated deep fried chicken breast rolled in pandan leaf

SOUP

Jukut Gedang Be Pasih

Seafood and young papaya soup with 'basa gede'

MAIN

Ikan Bakar

Jimbaran-style grilled baby red snapper fillet

Udang Asam Manis

Wok tossed sweet and sour king tiger prawn

Tum Bebek

Minced duck breast with local paste steamed in banana leaf

Oseng-oseng Sayur

Stir fried seasonal vegetable with crispy shallot

Nasi Putih

Steamed white rice

DESSERT

Traditional Balinese Pastry and Fruit Platter

Balinese Organic Coffee or Lemongrass Ginger Tea

ROMANTIC DINNER

PRIVATE BBQ GRILL EXPERIENCE

JIMBARAN SEAFOOD LOVER

Start with

A glass of sparkling wine

STARTER

Grilled King Tiger Prawn Salad

Pomelo, avocado, local jicama, micro greens, fresh coriander and Bali tamarind dressing

MAINS

Baby Lobster, Yellow Fin Tuna,

Baby Red Snapper and Baby Squid

All main course are marinated with tomato sambal and grilled Jimbaran style

Sides: Baby vegetable, cherry tomato, fragrant turmeric rice and baked sweet potato

Sauces: Sambal matah, sambal oelek, lemon butter and garlic sauce

DESSERT

Pineapple Chiboust Cream

Rum flambéed pineapple and banana with chiboust cream and creole sauce served on a pineapple ring

Coffee or Tea

Petit fours

MEAT LOVER

Start with

A glass of sparkling wine

STARTER

Grilled WAGYU beef sirloin, grilled water melon, cucumber ribbon capsicum, iceberg lettuce and chili lime dressing

MAINS

Angus Beef Tenderloin, Angus Beef Rib Eye

and NZ Lamb Chop

Sides: Grilled seasonal vegetable and cherry tomato, baked sweet potato with sour cream and scallion

Sauces: Bali coffee jus, peppercorn jus, béarnaise sauce

DESSERT

"Reine De Saba"

Soft dark chocolate coconut and mango cake served with coconut ice cream

Coffee or Tea

Petit fours

Prices are inclusive 11% government tax and 10% administrative fee.

Location is subject to weather condition. Reservations to be made at least one day in advance.

Cancellation after 12:00 on the reserved date will be charged at 100% before government tax and administrative fee.

ROMANTIC DINNER

SECRET PARADISE

Start with

A glass of Champagne

Canapés

Spices Chicken and Mushroom Vol-au-vents

on salted tartlet top with parmesan cheese

Tuna Sambal Matah

Served on French baguette with crispy shallot

Mango and Pineapple Summer Roll

Served with sweet chili dipping

STARTER

Tasmanian Salmon Prepared Two-Ways

Asian marinated tataki style with mango and cucumber relish,
lemongrass and ginger tartare, wasabi, sour cream and orange tobiko

MAIN

Butter-poached Baby Bamboo Lobster Tail

Truffle fondant potato, seasonal baby vegetable, baby bhok coy,
micro herbs and hollandaise sauce

OR

Angus Beef Tenderloin

Maxim potato, seasonal baby vegetable, shallot confit,
vine ripened cherry tomato and truffle jus

DESSERT

Hazelnut and Valrhona Chocolate Delice

Spiced raspberry granite cocoa nib tuiles, coffee foam

Coffee or Tea

Petit fours