

MENU

ww.thealenaresort.com | info@thealenaresort perantenan_restaurant | +62 821 4431 3443



PERANTENAN RESTAURANT

"Perantenan" is a refined Balinese word that means kitchen. The restaurant is located in the north wing of the resort, offering a great view of the pool and the natural landscape, perfect for enjoying cold beers and cocktails. With its Balinese architecture, featuring solid wood, bamboo, and an Alang-Alang grass roof, it creates a luxurious Ubud atmosphere.





BEVERAGE

COCKTAIL		SIGNATURE COCKTAIL	COCKTAIL	
MOJITO Rum, mint leaves, sugar, lime juice, soda.	103K	UBUD SUNRISE 92K Bali's traditional coconut spirit, grenadine, lime orange juice.	STRAWBERRY ROSE 109K SANGRIA Rose wine, light rum, strawberry and watermelon, lemonade.	
MARGARITA Tequila, triple sec, lime.	103K	ARAK MADU 92K Bali's traditional coconut spirit mixed with honey and lime.	CAIPIROSKA 103K Vodka, lime, white sugar.	
PINA COLADA Light rum, coconut cream, pineapple juice.	103K	CLEAR HEAVEN 92K Bali's traditional coconut spirit, homemade rosemary syrup, lime, top with tonic water.	CAIPIRINHA 103K Light rum, lime, brown sugar.	
CUBA LIBRA Light rum, lime, coke	103K	BALISION 92K Bali's traditional coconut spirit, melon liqueur, coconut liqueur, blue curacao, pineapple juice.	MATADOR 103K Tequila, pineapple juice, lime juice.	
SCREW DRIVER Vodka, orange juice	103K	BASIL LAND 103K Vodka, blue curacao, pineapple juice, basil leaf, sweet sour.	WHISKEY SMASH 103K Whisky, lemon, mint leaves.	
LONG ISLAND ICE TEA Vodka, gin, rum, tequila, triple sec, lime, coke.	103K		ESPRESSO MARTINI 103K Vodka, coffee liqueur, espresso, caramel syrup.	
TEQUILA SUNRISE Tequila, grenadine, orange juice.	103K		MOSCOW MULE 103K Vodka, Sweet sour, homemade ginger beer	



BEVERAGE

SPIRIT / SHOT'S & MIXER		WINE		MOCKTAIL AND SMOOTHIES	
VODKA Absolute Iceland	167K 83K	WINE BY THE GLASS Aga Red Wine Aga White Wine Aga Rose Wine	119K 119K 119K	COLADA PUNCH 59K Pineapple, coconut milk, simple syrup.	
GIN Bombay Sapphire Empire	167K 83K	WHITE WINE Two Island Sauvignon Blanc Two Island Riesling Two Island Chardonnay	719K 719K 719K	ALENA SUNRISE 59K Orange juice with frozen watermelon and ginger.	
LIGHT RUM Bacardi Carta Blanca Blanco	167K 83K	WHITE WINE Aga White Wine Aga Rose Wine	590K 590K	SHIRLEY TEMPLE 59K Sprite, grenadine, lime.	
TEQUILA Jose Cuervo Oro	167K 83K	RED WINE Two Island Merlot Two Island Shiraz Two Island Grenache Aga Red Wine	719K 719K 719K 590K	VIRGIN MOJITO 59K Mint leaves, sugar, lime, soda water. WHOLE COCONUT 103K	
WHISKY Jack Daniels Omrach	167K 83K	SPARKLING WINE Tunjung Sparkling	789K	SMOOTHIES 40K Strawberry, papaya, banana, and green smoothies.	
APEROL ARAK	167К 83К			MILKSHAKE 45K Vanilla, matcha, chocolate.	
BEER Prost Lager Beer Bintang Pilsener Beer	53K 49K			FRESH JUICE 40K SELECTION Orange, papaya, watermelon, pineapple, and mixes.	

All price above are in Indonesian Rupiah and subject to 10% service charge and 11% government tax

and the



BEVERAGE

SODA, WATER, ICE SELECTION		HEALTY JUICE SELECTION		HOT SELECTION	
Coke zero 3 Sprite 3	36K 36K 36K 36K	FOR THE SKIN Pineapple, cucumber, orange, apple, lemon.	69K	Cappuccino Latte Americano Espresso	48K 48K 48K 48K
WATER Equil Sparkling Water 2 Equil Natural Water 3	40K 38K	FOR THE HANGOVER Cucumber, apple, bok choy, lemon.	69K	Bali coffee Indonesian tea Green Tea with Jasmine English Breakfast	48K 48K 48K 48K
Iced Latte	48K 48K 48K 48K	FOR THE GUTS Mint, cucumber, yoghurt, sea salt.	69K	Tea Peppermint Infusion Tea Fresh Ginger Tea	48K 48K

BREAKFAST

COFFEE OR TEA

Choices of your favorite tea or Bali coffee.

BAKERY

Homemade Bread 35K Served with two homemade jam and butter.

Balinese Snack

25K

30K

35K

35K

Fruit's caramel in pandan crepes wrap and poached banana with coconut and palm sugar.

FRESH FRUIT JUICE

Fruit Juice 30K Orange, Papaya, Pineapple, Water Melon or mixed fruit.

Coconut Coconut lemongrass or whole.

Green Smoothies 35K Local spinach, banana, yogurt and honey.

Cucumber Mint Lassi Cucumber, mint, yogurt and sea salt.

Calcium Aid í



breakfast!



breakfast!



FOOD



breakfast!



breakfast!





Fruit Platter ₩ 35K Papaya, pineapple, watermelon, honeydew and lime.

Seasonal Fruit Salad 🍘 🏹 Mixed fruits, yogurt, honey and granola.

Red Dragon Smoothie Bowl W 40K Dragon fruit, banana, yogurt, honey, granola and chia seed.

Salak Rebus W 35K Sweetly pickled snake fruit and jack fruit in beetroot and orange juice with yogurt.

Apple Bircher Muesli 🖉 🔞 🗸 45K

Mixed muesli with dried fruits, honey, yogurt, topped with strawberry and banana.

Homemade Granola 🔞 🏹 🖉

45K

40K

Dried muesli with mixed fruit, honey, coconut, topped with strawberry, banana and hot milk.

Selection Of Cereal 🎯 🗸

35K

Choices of your favorite cereal: coco crunch or corn flakes with fresh milk.

Green Garden Salad 🔞 🌾

40K

Mixed capsicum, tomato, carrot, cucumber, lettuce served with parmesan cheese topping.

BREAKFAST

MAIN COURSE

MODERN & HEALTHY Croissant Sandwich

80K

Omelete, cheddar cheese, lettuce, tomato served with potato salad and chicken sausage.

Avocado or Pumpkins Toast 🚱 🏏 🛛 80K

Sourdough, poached egg, guacamole or roasted pumpkins, feta cheese served with asparagus, tomato and potato.

Croque Madame 국유

80K

With bechamel sauce topped with mozzarella cheese, small salad, asparagus, mushroom, potato aioli, bacon and chicken sausage.

Aloo Bhaji V) 🖉

80K

Potato masala, coriander leave served with poori bread.

Egg Masala Sandwich $\bigvee \mathscr{O}$

75K

Scrambled-egg with chopped chili, masala, tomato, onion, coriander served with potato, ratatouille and salad.

Burrito 🚱 V

75K

75K

Carrot, cucumber, avocado, cabbage, pepper, baked bean wrapped in tortilla bread served with ratatouille and salad.

Alena Omelete 🛞

White egg omelete with tomato cherry comport, basil oil and small salad.



breakfast!



breakfast!



BEAKFAST

MAIN COURSE

Indonesian Mie Goreng 🌛

Stir fried noodle with chicken, vegetable, served with sunny side up and crackers (vegan option available).

Perantenan Healthy $\mathbb{O}^{\mathbb{O}}$

₩ Demont avocado

Poached egg, aioli potato, tomato comport, avocado, mixed lettuce with topping sesame seed.

SIGNATURE



80K

75K

With chicken, vegetable and served with sunny side up and crackers (vegan option available).

Lontong Sayur

75K

Rice cake, mixed Balinese vegetable, boiled egg, chicken curry and spinach cracker (vegan option available).

Bubuh Bali 🔐

75K

Rice porridge, mixed Balinese vegetable, boiled egg, chicken curry and spinach cracker (vegan option available).



breakfast!



breakfast!



BREAKKFAS



breakfast!



breakfast!



CLASSIC

Egg Dishes in American Style (\Box)

90K

Choices of your favorite eggs are with vegetable, tomato, potato, sausage and bacon.

- Omelete with tomato and onion inside
- Scramble with sauteed spinach and feta cheese
- Egg Benedict : two poached egg with smoked ham and hollandaise sauce
- Egg Florentine : two poached egg with creamy spinach sauce and Hollandaise
- Fried Egg with baked bean and chives

Banana Pancake

60K

Served with apricot's caramel and strawberry (vegan and gluten free available).

French Toast

60K

Seared white toast with cream anglaise sauce with salted caramel sauce topping.

Baby Corn Masala 3 1 @

90K

Cooked with chop masala and onion gravy served with naan bread and cilantro.

Upma \bigvee \bigcirc \bigcirc Semolina flour, green peas, string bean, julienne 90K carrot, cashew nut, chili and cilantro.

HEALTHY STARTERS

Lumpia √ 🧷

75K

Deep fried vegetable spring roll, sweet chilly, pickle, and spinach cracker.

Quinoa, Avocado and Bean Salad $\mathfrak{P}_{\mathcal{P}}$ 75K

Quinoa, avocado, red bean, cherry tomato, cucumber, black olive, cabbage with pumpkin preserve and lemon.

Caesar Salad 🖘

85K

Organic baby romaine, crispy bacon, tomato, spring onion, grilled chicken, boiled egg with Caesar dressing topped with crouton crips and parmesan.

Mango Citrus Salad

Mango, orange, pomelo, avocado, onion, seared tuna and chili with lime dressing.

Greek Salad

80K

95K

90K

95K

Rucola, red cabbage, avocado, tomato, cucumber, onion, water melon feta cheese, tahini with dijon dressing.

Prawn and Octopus Salad 🖉 😪

95K Grilled pineapple, mango, strawberry, carrot, cucumber, red radish with pumpkin coulis and seared octopus & prawn served with namjim dressing.

Thai Beef Salad

Grilled beef, mix lettuce, cucumber, red radish, tomato cherry, coriander leave, mint leave, crush peanut served with namjim dressing.

Diolena Salad D@

Basting scallop and prawn, cucumber, radish, tomato cherry, coriander leave mixed iceberg and cabbage with Caesar dressing finishing with green peas pure.

lunch or dinner!



lunch or dinner!





lunch or dinner!



lunch or dinner!



SOUP

Sunrice Noodle Soup in 75K Glass noodle, Indonesian tofu, mushroom, beansprout, leek, coriander sliced nori and miso soup.

Minestrone Soup ア会

85K

Tomato base soup with carrot, broccoli, cauliflower, green beans, bell pepper, asparagus.

Kalium for Hypert 🛞

90K

Green soup from broccoli, green bean, green peas, spinach, kale, coriander, avocado and coconut cream with topping parmesan cheese.

Spicy and Sour Soup V

75K

Tom yum soup, Indonesian tofu, mushrooms, tomato, red chili, lemongrass.

Soto Ayam 🌛

90K

Indonesia chicken broth, glass noodles, boiled egg, beansprout, cabbage and tomato.



lunch or dinner!



lunch or dinner!



HEALTHY OF THE DAY

Gado-gado $\bigotimes V \bigotimes 0$ 90K Healthy fresh cooked veggies, with bean curd, tofu, potato & boiled egg, served with peanut sauce.

Chicken Ballotine Truffle Infused 🛞 160K

Rolled chicken seasoned with truffle oil and red paprika powder come with red rice, red bean, pomegranate, broccoli, baby carrot, chimichurri sauce and green peas pure.

Steamed Fish 🚱

150K

Thailand-style steamed fish, with mushroom and tomato served with steamed potato.

Broccoli Tofu With Creamy Sesame Sauce 101 120K Dragon fruit coolish, carrot, cucumber, tomato, radish

pickle, beet root, basil oil with pumpkin preserve.

Meat On The Land 🚱 🖉

165K

Roasted beef, chicken, poached egg, baby vegetables steamed red rice, red bean, pomegranate served with chimichurri sauce

Tomato Avocado Pasta $\mathcal{O} \mathcal{O} \mathcal{O} = \mathcal{O}$ 130K

Aldente brown rice penne pasta with Greek pesto sauce served with seared tomato and avocado.

Vegan Of The Day 🔞 🌾 🔮

130K

Mashed potato, roasted pumpkin, tempe, tofu, tomato cherry, baby corn, carrot, saute kale and green peas with infused truffle tomato sauce.

Tuna Poke Bowl 🔞 🔮

125K

210K

Rare tuna, cubed cucumber, tomato, carrot, asparagus, avocado shredded romana and nori served with red rice and harissa sauce.

Oceanic Farm 🔞 🖓 🚓 🖉

Roasting gindara fish, calamari, prawn and scallop, tobiko, lemon with saute baby vegetable come with quinoa and, couscous Served harissa sauce with truffle oil.

Chicken Mushroom Broccoli 🚳 🖉 🧷

Saute chicken, onion, shitake mushroom, broccoli, potato, bean, coriander

Grilled Fish A'la Bali 🛞 🕮

150K

210K

119K

135K

Grilled snapper fish with Balinese sauce braising, tomato, saute vegetables, served with peas, basil sauce and pregnant red rice.

SMOOKY STEAK

Smoked Beef 숙ନ

Mashed potato, saute vegetable, grilled king oyster mushroom and mushroom sauce.

- Basting Local Beef Tenderloin (200gr) 215K
- Basting Australian Beef Tenderloin (200gr) 270K

Salmon Dabu-Dabu

Grilled salmon, served with healthy red rice, red bean, pomegranate and fresh tomato sauce.

Chicken Smoked

Grilled chicken breast with suna cekuh braising, water spinach and plecing served with healthy red rice, red bean, pomegranate and curry sauce.



lunch or dinner!



lunch or dinner!



TRADITIONAL BALINESE TASTE

Balinese Tofu Curry 🖉

115K

Tofu in rich coconut yellow paste sauce infused lemongrass and lime leaf with potato and additional vegetable served with steamed rice.

Balinese Chicken Curry 🖓 🧷

Chicken in rich coconut yellow paste sauce, infused lemon grass and lime leaf, potato, edible fern, wing bean served with steam rice.

Nasi Goreng Alena 🖘

140K

150K

Stir fried steamed rice in Balinese suna cekuh paste with pork & local vegetables served with pork sate lilit, poached egg, crackers, and pickle.

Pork Sate Lilit 🖘

130K Skewers of minced pork served with vegetable urab, steamed rice served shallot relish and Indonesian red

Bebek Goreng

paste.

160K

Crispy-fried local duck, vegetables urab, shallot relish, Indonesian red sauce, served with steamed rice

Iga Bakar 🖘

200K

Braised and grilled Balinese pork ribs with Balinese curry sauce, shallot relish vegetables urab, served with steamed rice.

Pepes Ikan

130K Marinated fish in Balinese paste wrapped in banana leaf served with, vegetable urab and steamed rice.



lunch or dinner!



lunch or dinner!



LUNCH AND DIN



lunch or dinner!



lunch or dinner!



INDONESIAN'S FAVORITE

Nasi Goreng Beef Rendang 165 Stir fried steamed rice with stewed beef in rich coconut red

paste. served with saute vegetables, beef sate, sunny side up, crackers & pickle 19

Nasi Goreng Desa 🧷 🚇

125K

165K

Stir-fried steamed rice with chicken, local vegetables. Served with chicken sate, sunny side up, crackers & pickle.

Mie Goreng Dusun 🌽 🍭

125K

145K

Stir-fried egg noodles, with chicken, local vegetables. Served with chicken sate, sunny side up, crackers & pickles.

Mie Goreng Seafood 🧷

Stir fried egg noodles with fish, calamari, prawn, local vegetables, served with fish sate lilit, sunny side up, crackers & pickle.

Chicken Sate 🖉 🗐 🖉

125K Skewers of grilled chicken breast served with vegetable urab rice cake and peanut sauce (beef and pork availlable).

Grilled Chicken 🧷

Grilled chicken leg with Indoneslan red sauce, sweet potato, grilled vegetables, Spaghetti curry sauce (rice mixed curry sauce availlable).

Beef Rendang 🧷 🚇

Stewed beef in sweet cinnamon red sauce finished by coconut cream served with steamed rice and saute vegetables.

140K

175K

PIZZAS AND PASTAS

Spaghetti Carbonara (7) 135K Al dente spaghetti pasta with bacon, mushrooms, cream cheese sauce, garlic bread.

Fettuccine Bolognese 윇

130K

Al dente fettucine with minced beef in Bolognese sauce, herbs, parmesan, garlic bread.

Penne Pesto Chicken

135K

135K

135K

150K

Al dente penne with Italian pesto, pan seared chicken & parmesan cheese. Served with garlic bread.

Cheese Pumpkins Ravioli Pesto ✓ 145K Pumpkin ravioli, asparagus, broccoli, baby corn and tomato confit with creamy pesto sauce.

Hawaiian Pizza 🖘

Tomato sauce, pineapple, ham, bacon, herbs and mozzarella cheese.

Margherita Pizza 🗸

Fresh tomato, with tomato sauce, herbs & mozzarella cheese.

Meat Lover Pizza 🃝

Barbecue Chop chicken, chop beef, beef peperoni, beef salami, mozzarella cheese.



lunch or dinner!



lunch or dinner!





lunch or dinner!



lunch or dinner!



SANDWICHES

Club Sandwich

Seared-bread with chicken, fried egg, bacon, tomato, caramelize onion. Lettuce & cheese, served with cabbage salad & French fries (gluten free available).

Chicken Katsu Sandwich

Breaded chicken, cheese, lettuce, BBQ mayo sauce. Served with cabbage salad & french fries (Tuna or Vegan tempe available).

Beef Burger

Roasted beef patty with cheese, lettuce, tomato, pickle, caramelize onion, fried egg. Served with cabbage salad & French fries (Chicken patty available).

Steak Sandwich

Seared Thailand style beef steak, caramelize onion, rucola, lettuce. Served with cabbage salad and French fries.

ASIAN TASTY

Murg Tika Makhawala 🦉

Grilled chicken tika, tomato gravy, chopped masala, & chopped chili. Indian spices, cooking cream, coriander leave, served with plain rice.

Dal Tadka With Gobi

Yellow lentil curry with cauliflower, red bean, tomato with chopped masala, mix Indian spices. Yogurt and coriander served with plain steamed rice.

Vegan Malai Kofta (Bean Curd Tofu) 🦉 🧷 135K

Deep fried potato and tofu ball, with green peas tomato curry masala served naan bread.

Vegetable's Biryani 🖉 🧷

Sautéed mix vegetables, basmati rice, chopped masala, onion gravy, cashew nut, raisin, butter, mint leaves served with mint raita (Chicken is available).

140K

130K

130K

130K

135K

135K

135K

lunch or dinner!

ASIAN TASTY

Thai Fried Rice

140K

130K

170K

140K

Come with coriander pesto, chicken, chives red chili, green peas, cashew nut and grilled prawn.

Thai Chicken Cashew 🦉

Stir fried chicken with onion, tomato, string bean, mushroom, Italian basil in oyster sauce. Served with steamed rice.

Thai Beef CurryImage: Second Seco red chili infused basil, lemon grass. Finishing with coconut cream. served steamed rice.

Pad Thai

Stir fried kway teow noodle with tamarind sauce, local tofu, fish, prawn, chives, coriander. Bean sprout, peanut & poached egg

Dew'vu Pork Terivaki

Fried buttered pork loin come with asparagus, mushroom, tomato seared roasted potato, teriyaki sauce.

Tofu Butter Masala 🖉 🦉 🕃

140K

150K

Deep fried tofu, chopped masala, mix Indian spices, cooking cream coriander leave served with plain rice.



lunch or dinner!



lunch or dinner!

WESTERN'S TASTE

Chicken Schnitzel

135K Deep fried breaded chicken served with French fries, salad & mushroom sauce

Chicken Parmigiana

140K

Roasted breaded chicken breast with tomato sauce, herbs, mozzarella cheese, served with small salad and French fries.

Chicken Cordon Bleu 145K Deep fried breaded chicken with stuffed ham, mozzarella cheese, & spinach served with French fries, small salad & creamy mushroom sauce.

Herb Crusted Lamb Chop Herb Crusted Lamb Chop Herb Crusted Lamb Chop Herb 195K gratin potato <u>& sauteed vegetables</u>.

Pork Chops (G)

180K

270K

Grilled pork chops with honey and sesame seed, sauteed carrot, cauliflower broccoli, baby corn, mushroom, served with mashed potato and black pepper sauce.

Rib Eve Steak

Grilled roasting Australian beef served mushroom sauce, French fries, onion, avocado, tomato, cabbage salad.

Surf And Turf

245K

140K

Basting prawn, scallop, roasted beef tenderloin, king oyster mushroom, asparagus. Green peas, mashed potato and creamy paranza sauce.

Pan Seared Tuna

Seared tuna with lemon garlic butter sauce, sauté vegetable, king oyster mushroom finishing with tomato salsa and mashed potato.

Between Basil And Fish

190K

Roasting Gindara fish with rosemary garlic butter served couscous with quinoa saute green peas, broccoli, avocado and tomato salsa.

Lemon Mustard Salmon 🔮

210K

Pan-seared salmon garlic butter, pumpkin's puree, purple sweet potato, saute baby vegetables, green peas with herb bearnaise sauce.



lunch or dinner!



lunch or dinner!



FOO



lunch or dinner!



lunch or dinner!



BITES

Cheese Balls 75K Served with baby herb salad and tange mayo sauce.

Shamosa√ 70K Deep fried triangles potato and green peas curry served mint raita.

Bruschetta 🗸 Creamy mushroom and tomato salsa on garlic bread.

Chicken Lolipop 80K Deep fried breaded chicken wings served with French fries & small salad.

85K Chicken Finger Deep fried breaded chicken served with French fries & small salad.

Fish & Chips Deep fried breaded snapper served with French fries & small salad.

Calamari Ring Deep fried breaded squid served with French fries & small salad.

<u>Onigiri Mentai</u> 90K Japanese taste rice, seared minced prawn, tobiko, spicy mayo, spring onion and nori.

Tuna Sushi 90K Japanese taste rice, seared rare tuna, tobiko, spicy mayo, fresh vegetable and nori.

SIDE DISH

45K

20K

25K

5K

- 70 Gr Local Beef
- 70 Gr Chicken
- 1 Pcs Prawn
- 1 Pcs Boiled Egg
- 1 Ham And 1 Bacon 25K
- 5 Pcs Chicken Sausage 30K 30K
- 3 Pcs Naan Bread
- 5 Pcs Salami/Peperoni 25K

- French Fries 40K
- Potato Wedges 40K
- Steamed Rice 15K
- Steamed Red Rice 40K
- Mashed Potato 35K
- Saute Vegetable 30K
- Chicken Ham 15K
- Lemon Rice 99K

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85K

70K

90K

DESSERT

DESSERT

Banana Fritters

Deep Fried banana Fritter served with vanilla ice Cream & chocolate sauce.

Panna Cota

Bavaria with mango chutney and strawberry sauce.

Creme Brule

75K

75K

75K

75K

60K

Cup of Creme Brule with fresh fruits.

Chocolate Brownies

Served with Vanilla Ice Cream and passion fruit coulis.

Grilled Pineapple Pie

Grilled pineapple glace pie Served with fresh fruit, dragon fruit coolish. Vanilla Ice Cream and chocolate deco.

Chocolate Lava Cake

Chocolate melting cake served chocolate ice cream.

Cheese Cake

90K

90K

80K

Cheese cake toping with strawberry caramel served strawberry ice cream.

Mango Tiramisu

tiramisu cake toping with fresh mango served strawberry ice cream.

Banana Pizza

90K

Sweet pizza toping with vanilla milk fla, Banana, pineapple and chocolate stick and chocolate ice cream.

Ice Cream

50K

Chocolate ice cream, vanilla ice cream and strawberry ice cream.



ROMANTIC CANDLE LIGHT DINNER

BALINESE SET MENU

Balinese Chicken Salad Shredded grilled chicken with fresh long bean, cabbage & cucumber. Served with Balinese raw sambal.

Balinese Seafood Soup Mixed seafood soup with turmeric paste & vegetables.

Bebek Tutu

Slow cooked marinated Balinese duck. Served with Balinese stirred fried water spinach & steamed rice.

Bubur Injin

Black sticky rice porridge served with coconut cream & brown sugar sauce.

Coffee or Tea

A glass of wine

Set in the serene ambiance of our Yoga Shala or the intimate charm at your private villa, let us transport you to a world of culinary bliss, where each dish is crafted to celebrate your love.

ROMANTIC CANDLE LIGHT DINNER AT YOGA SHALA 1.750K

ROMANTIC CANDLE LIGHT DINNER AT YOUR VILLA 1.350K

WESTERN SET MENU

Prawn Salad Seared prawn with tamarind dressing, apple, strawberry, orange & baby herbs.

Prawn Salad Roasted pumpkin puree infused with ginger, served with fresh cream & garlic bread.

Pan Seared Tuna

Seared tuna with coriander sauce, mashed potato, sautéed asparagus & tomato salsa.

Panna Cota Vanilla Bavaria with sliced mango & strawberry sauce.

Coffee or Tea

A glass of wine



COOKING CLASS

COOKING CLASS

Great cuisine is not always made in obvious place. The Alena Resort & Spa A Pramana Experience is proud to share the unique skill & secret recipe. Under guidance of our Balinese Gourmet Chef, you can learn how to prepare local delicious food. Cooking venue is inside of hotel area, and you will start by shopping in Ubud traditional market at 08:00am for approximately one hour, where you will find Balinese spices & vegetables displayed and sold in traditional way

Traditional cooking takes place at Perantenan Restaurant start from 12.00am. For approximately one and half hours our Chef will share his secret dishes recipes, and at the end of the class the costumers will enjoy their fantastic creations as memorable lunch. Take home our secret recipe and cooking certificate signed by our chef and Resort Manager as our gift for you and impressed your family & friends with your Balinese cooking skills.

This session start from 750K/person or 1.100k/couple.

