



PERANTENAN

RESTAURANT

MENU

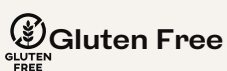


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PERANTENAN RESTAURANT

“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.





PERANTENAN

RESTAURANT

BEVERAGE

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


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



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BEVERAGE

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


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RESTAURANT

BEVERAGE

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

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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

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

30K

Coconut lemongrass or whole.

Green Smoothies

35K

Local spinach, banana, yogurt and honey.

Cucumber Mint Lassi

35K

Cucumber, mint, yogurt and sea salt.

Calcium Aid

35K

Banana, fresh milk, berries and basil.



breakfast!



breakfast!



FOOD



breakfast!



breakfast!



FRESH FRUIT AND CEREAL

Fruit Platter

35K

Papaya, pineapple, watermelon, honeydew and lime.

Seasonal Fruit Salad

40K

Mixed fruits, yogurt, honey and granola.

Red Dragon Smoothie Bowl

40K

Dragon fruit, banana, yogurt, honey, granola and chia seed.

Salak Rebus

35K

Sweetly pickled snake fruit and jack fruit in beetroot and orange juice with yogurt.

Apple Bircher Muesli CONTAINS PEANUTS

45K

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

Homemade Granola CONTAINS PEANUTS

45K

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

80K

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

Aloo Bhaji



80K

Potato masala, coriander leave served with poori bread.

Egg Masala Sandwich



75K

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

Burrito

75K

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

Alena Omelete

75K

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



breakfast!



breakfast!





BEAKFAST

MAIN COURSE

Indonesian Mie Goreng  **75K**
Stir fried noodle with chicken, vegetable, served with sunny side up and crackers (vegan option available).

Perantenan Healthy   **75K**
Poached egg, aioli potato, tomato comport, avocado, mixed lettuce with topping sesame seed.

SIGNATURE

Nasi Goreng Suna Cekuh   **80K**
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!



BREAKFAST



breakfast!



breakfast!



CLASSIC

Egg Dishes in American Style 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 90K

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

Upma 90K

Semolina flour, green peas, string bean, julienne carrot, cashew nut, chili and cilantro.

LUNCH AND DINNER

HEALTHY STARTERS

Lumpia 🌿

75K

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

Quinoa, Avocado and Bean Salad 🌿🍴🍴🍴🍴 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 crisps and parmesan.

Mango Citrus Salad 🍴🍴 95K

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

Greek Salad 🍴🍴

80K

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 🌿🍴 CONTAINS PEANUTS 95K

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

Grilled Cheese and Quinoa Salad 🌿🍴 CONTAINS PEANUTS 90K

Grilled halloumi cheese, quinoa, avocado, cherry tomato, rucola and pumpkin lemon sauce.



lunch or dinner!



lunch or dinner!



LUNCH AND DINNER



lunch or dinner!



lunch or dinner!



SOUP

Sunrice Noodle Soup 🍜

75K

Glass noodle, Indonesian tofu, mushroom, beansprout, leek, coriander sliced nori and miso soup.

Creamy Miso Ramen 🍜

85K

Creamy miso soup with Indonesian egg noodle, bochoy, mushroom, bacon, boiled egg. Breaded chicken, edamame and nori.

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 🌶️

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 AND DINNER



HEALTHY OF THE DAY

Gado-gado



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



120K

Dragon fruit coolish, carrot, cucumber, tomato, radish pickle, beet root, basil oil with pumpkin preserve.

Hybrid Local Meat



165K

Basting and glazed beef, pork and chicken, sauté baby vegetable, crusted potato. served wine brawn sauce.

Tomato Avocado Pasta



130K

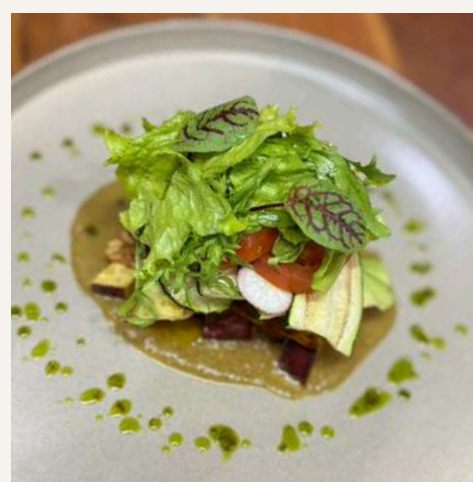
Aldente brown rice penne pasta with Greek pesto sauce served with seared tomato and avocado.

Once Day Plant Based



130K

Fried sweet potato, tempe, ratatouille, avocado, zucchini, tomato. Mixed salad with onion cashew sauce



lunch or dinner!



lunch or dinner!



LUNCH AND DINNER

Tuna Poke Bowl



125K

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

Oceanic Farm



210K

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



135K

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

Grilled Fish A'la Bali



150K

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

SMOOKY STEAK

Smoked Beef



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



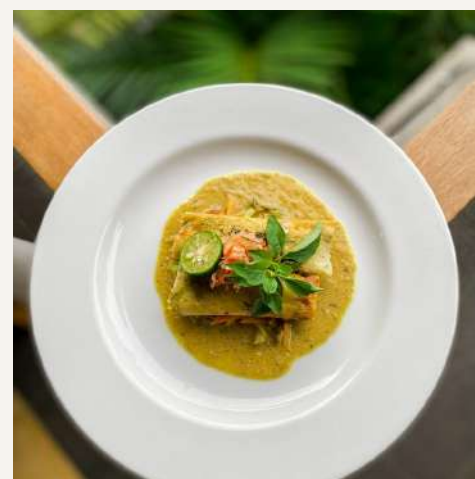
210K

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

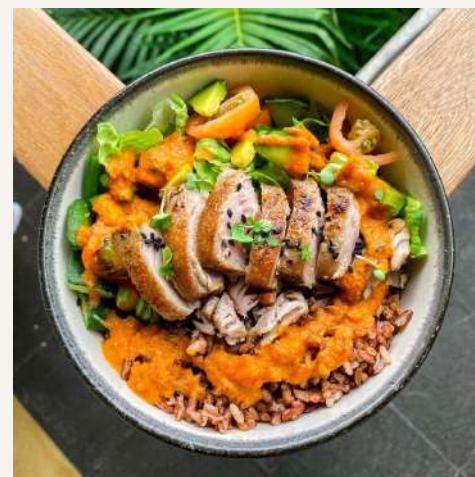
Chicken Smoked

119K

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!



LUNCH AND 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

150K

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

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 paste.

Bebek Goreng

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.

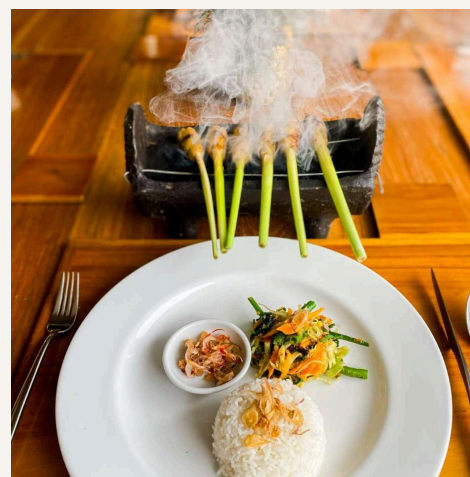
Pepes Ikan

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 DINNER



lunch or dinner!



lunch or dinner!



INDONESIAN'S FAVORITE

Nasi Goreng Beef Rendang

165K

Stir fried steamed rice with stewed beef in rich coconut red paste. served with saute vegetables, beef sate, sunny side up, crackers & pickle 🌶️🍴

Nasi Goreng Desa



125K

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

Mie Goreng Dusun



125K

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

Mie Goreng Seafood



145K

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 available).

Soy Glazed Chicken



140K

Grilled chicken leg glazed with teriyaki sauce, rice curry Tomato and cucumber salad with shallot relish.

Beef Rendang



175K

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

LUNCH AND DINNER



PIZZAS AND PASTAS

Spaghetti Carbonara

135K

Al dente spaghetti pasta with bacon, mushrooms, cream cheese sauce, garlic bread.

Fettuccine Bolognese

130K

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

Penne Pesto Chicken CONTAINS PEANUTS

135K

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

Beef Sroganoff

145K

Tagliatelle pasta, slice beef, mushroom with creamy cheese sauce.

Hawaiian Pizza

135K

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

Margherita Pizza

135K

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

Meat Lover Pizza

150K

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



lunch or dinner!



lunch or dinner!



LUNCH AND DINNER



lunch or dinner!



lunch or dinner!



SANDWICHES

Club Sandwich

130K

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

Chicken Katsu Sandwich

130K

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

Beef Burger

140K

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

Cheese Baguette

130K

Mixed cheese and cream come with sweet potato, grill onion, tomato and rucola rocket.

ASIAN TASTY

Murg Tika Makhawala



135K

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

Dal Tadka With Gobi



135K

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



135K

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

LUNCH AND DINNER

ASIAN TASTY

Thai Fried Rice



140K

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

Thai Chicken Cashew



130K

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

Thai Beef Curry



170K

Local beef Thailand green curry, mushrooms, Thai eggplant, red chili infused basil, lemon grass. Finishing with coconut cream, served steamed rice.

Pad Thai



140K

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

Dew'yu Pork Teriyaki

150K

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

Tofu Butter Masala



140K

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

lunch or dinner!



lunch or dinner!



lunch or dinner!

LUNCH AND 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

195K

Basting lamb chop with rosemary garlic butter, red wine sauce gratin potato & sauteed vegetables.

Pork Chops

180K

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

Rib Eye Steak

270K

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

Surf And Turf

245K

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

Pan Seared Tuna

140K

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

Creamy Basil Butter Fish

190K

Pan seared gindara fish, sauté green vegetable, mushroom, tomato potato crushed, cheese cream with basil oil sauce.

Salmon Teriyaki

210K

Roasted salmon portion braising with honey sesame seed. Served curry rice, sauté spinach and peas finishing teriyaki sauce.



lunch or dinner!



lunch or dinner!



FOOD

lunch or dinner!



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

70K

Creamy mushroom and tomato salsa on garlic bread.

Chicken Lolipop

80K

Deep fried breaded chicken wings served with French fries & small salad.

Chicken Finger

85K

Deep fried breaded chicken served with French fries & small salad.

Fish & Chips

85K

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

Calamari Ring

90K

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

Prawn Tempura Sushi

90K

Sushi rice, deep fried prawn tempura, avocado, cucumber, seaweed nori
Served wasabi and ginger pickle.

Tuna Sushi

90K

Japanese taste rice, seared rare tuna, tobiko, spicy mayo,
fresh vegetable and nori.

SIDE DISH

• 70 Gr Local Beef	45K	• French Fries	40K
• 70 Gr Chicken	20K	• Potato Wedges	40K
• 1 Pcs Prawn	25K	• Steamed Rice	15K
• 1 Pcs Boiled Egg	5K	• Steamed Red Rice	40K
• 1 Ham And 1 Bacon	25K	• Mashed Potato	35K
• 5 Pcs Chicken Sausage	30K	• Saute Vegetable	30K
• 3 Pcs Naan Bread	30K	• Chicken Ham	15K
• 5 Pcs Salami/Peperoni	25K	• Lemon Rice	99K

DESSERT



DESSERT

Banana Fritters

60K

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

Pavlopa Lime Mouse

75K

Bavaria with mango chutney and strawberry sauce.

Creme Brule

75K

Cup of Creme Brule with fresh fruits.

Chocolate Brownies

75K

Served with Vanilla Ice Cream and passion fruit coulis.

Grilled Pineapple Pie

75K

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

Chocolate Lava Cake

80K

Chocolate melting cake served chocolate ice cream.

Cheese Cake

90K

Cheese cake toping with strawberry caramel served strawberry ice cream.

Mango Tiramisu

90K

tiramisu cake toping with fresh mango served strawberry ice cream.

Tween Fried Ice Cream

90K

Choices your two favorite ice cream come with snake fruit comport and crumble.

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

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

Set in the serene ambience 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



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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.



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