



P A D M A
UBUD

EXQUISITE DINNER

INDONESIAN



AMUSE BOUCHE

Oyster Dabu Dabu Rockefeller

*served with butter kaffir lime
crumble au gratin, tomato basil
salsa, grana padano*

APPETISER

Duck Breast - Kalio

*served with garlic green kale,
pear compote, charred baby
carrot, coconut spices au jus*

SORBET

Kaffir Lime Sorbet

*with coconut soil powder,
sea salt chilli topping*

MAIN COURSE

Prime Filet Mignon Tangkar

*US beef tenderloin,
basil mashed potato,
green asparagus,
baby radish,
Batavia sauce*

DESSERT

Nanas Panggang

*slow roasted local pineapple,
Java tamarind & chilli reduction,
mango fluid gel,
coconut gelato*



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EXQUISITE DINNER

INTERNATIONAL



AMUSE BOUCHE

Truffle Vou le Vent

*with mushroom cheese fondue,
butter puff pastry*

APPETISER

Smoked Octopus Verde

*with mashed potato, tomato
relish, onion jam, chimichurri*

SORBET

Passion Fruit Sorbet

*with lime sugar dust,
coconut meringue*

MAIN COURSE

Grain Feed – Angus Tenderloin

*Parisienne potato, tomato confit,
charred broccoli,
Diane creamy sauce*

DESSERT

Avocado Cheesecake

*with whipped ganache, lime
compote, dark chocolate gelato*

 gluten free

 contains dairy

 vegan

 vegetarian