



Dining in The Villa

Breakfast

Breakfast by Chef
Kids Breakfast Menu
Gluten-Free & Bakeries
Breakfast by Villa Host

Dining Options by Private Chef

Local & Western Set Menu
Customized Menu
World of Flavors Buffet Menu
India Delight Buffet Menu
BBQ Feast Menu

Gourmet Elegance: Michelin Star Chef



Breakfast

Available hours : 7AM – 10AM

Breakfast by Chef

A minimum order of 5 persons is required for the service.

IDR 150.000
net/person

AMERICAN BREAKFAST

Appetizer

Fresh fruit platter

Main Course

Eggs your way with grilled tomatoes, sautéed potatoes, sautéed mushrooms, chicken sausage links, pork/beef bacon strips, and toast

Dessert

Buttermilk pancake with banana/yogurt/berry sauce/maple syrup

Beverages

Seasonal fresh juice and tea/coffee with fresh milk

INDONESIAN BREAKFAST

Appetizer

Fresh fruit platter

Main Course

Chicken/vegetable fried rice, chicken/vegetable noodles, fried egg/omelette, crackers, and sambal sauce

Dessert

Buttermilk pancake with banana/yogurt/berry sauce/maple syrup

Beverages

Seasonal fresh juice and tea/coffee with fresh milk



CONTINENTAL BREAKFAST

Appetizer

Fresh fruit platter

Main Course

French toast with grilled bananas, butter and jam, eggs your way, chicken sausage links, and pork/beef bacon strips

Dessert

Buttermilk pancake with banana/yogurt/berry sauce/maple syrup

Beverages

Seasonal fresh juice and tea/coffee with fresh milk

VEGETARIAN BREAKFAST

Appetizer

Fresh fruit platter

Main Course

Vegetable fried rice/noodle, mashed avocado, brown bread, eggs your way, and scrambled vegetables (sautéed tomatoes, spinach, mushrooms, egg/tofu)

Dessert

Buttermilk pancake with banana/yogurt/berry sauce/maple syrup

Beverages

Seasonal fresh juice and tea/coffee with fresh milk

Kids Breakfast Menu

IDR 75.000

net/person

Appetizer

Fresh fruit platter

Main Course

Eggs your way with toast/chicken fried rice

Dessert

Pancake with maple syrup

Beverage

Orange juice

Gluten-Free & Bakeries

Ubud Only

Savor a selection of freshly baked breads, pastries, quiches, and decadent desserts – all entirely gluten-free. Perfect for any dietary need or celebratory occasion. Delivered directly to your villa.

Discover more about **Gluten-Free & Bakeries** now!

[Click Here](#)

Breakfast by Villa Staff

A minimum order of 4 persons is required for the service.

IDR 110.000

net/person

American Breakfast

Eggs your way, bacon strips, sausage links, toast, fresh fruit platter, seasonal fresh juice, and tea/coffee

Indonesian Breakfast

Fried rice/noodles, fresh fruit platter, seasonal fresh juice, and tea/coffee

**For groups smaller than 4 pax, please coordinate with your villa host to arrange the service and pay IDR 50,000 per person, along with the actual grocery costs.*

Make It Float

Enjoy your breakfast served in style on a floating tray for up to 4 persons. Floating Breakfast Tray: IDR 150.000 net/tray

Terms & Conditions

Bookings: 48-hour minimum notice required for breakfast, lunch, or dinner. No changes after.

Changes to Date/Time/Order: Up to 24-hour notice, subject to chef's availability.

Payment Policy: We accept payment within 24-hour of your service via secure payment link or cash.

Refund Policy: No refunds within 48-hour notice due to chef scheduling and ingredient costs.

Dietary Restrictions: We accommodate known food allergies only. Please inform us of any allergies at the time of booking.



Dining Options by Private Chef

Local & Western Set Menu

IDR 450.000
net/person

Crafted at your villa by dedicated chef
A minimum order of 2 persons is required for the service.

BALINESE TREASURE

Appetizer

Seafood meatball soup

Siap jejeruk

(Chicken with coconut sauce and kaffir lime leaf)

Main Courses

Udang suna cekuh
(Garlic prawns glazed with galangal sauce)

Pepes be pasih
(Grilled fish with Balinese spices wrapped in banana leaf)

Sate siap
(Chicken satay)

Urab
(Minced local vegetables)

Perkedel jagung
(Corn fritters)

Steamed rice

Pork ribs
Shrimp crackers
Sambal

Dessert

Balinese cake

Beverage

Seasonal fresh juices/
soft drinks

INDONESIAN STYLE

Appetizer

Sate ayam
(Chicken satay with peanut sauce)

Bakso ayam
(Chicken meatballs soup)

Opor ayam
(Chicken stew with curry sauce, steamed rice, and mixed vegetables on the side)

Main Course

**Please select one from the following options:*

Beef rendang
(Stew with coconut milk, steamed rice, and mixed vegetables on the side)

Dessert

Traditional cake

Beverage

Seasonal fresh juices/
soft drinks



WESTERN FAVOURITES

Appetizer

**Please select one from the following options:*

Prawn salad

(Deep fried prawns glazed with pesto, avocado, tomato, and greens)

Chicken salad

(Grilled chicken breast, orange, tomato and orange dressing, and pumpkin soup)

Main Course

**Please select one from the following options:*

Grilled beef

with sautéed vegetables, potatoes, and mushroom sauce

Creamy salmon

with sautéed vegetables, potatoes, and mushroom sauce

Tuna steak

with sautéed vegetables, potatoes, and lemon butter

Dessert

Tiramisu cake with strawberry sauce

Beverage

Seasonal fresh juices/soft drinks

VEGETARIAN LOVER

Appetizer

Greek salad

with black olives, tomato, cucumber, feta cheese and greens

Tom yum soup

with tofu, mushroom, coriander, and galangal

Main Course

**Please select one from the following options:*

Pad thai

(Glazed kwetiau with Tom Yum paste, tofu, sprouts, chives, and coriander)

Laksa

(Rice noodles, tofu, bok choy, peanuts, eggplants, and coriander)

Dessert

Sticky rice with mango

Beverage

Seasonal fresh juices/soft drinks

Chef Service with Customized Menu

(Ingredient cost is NOT included)

A minimum order of 5 persons is required for the service.

IDR 110.000

net/person

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External Vendor Policy: For your safe, clean, and functional stay, only our team can perform vendor services within the villa. Failure to comply with this policy will result in a charge of **IDR 2.000.000**.



World of Flavors Buffet Menu

A minimum order of 2 persons is required for the service.

IDR 400.000
net/person

BALINESE BUFFET

Main Courses

Balinese pork sausage

Sayur kalasan

(Steamed beans with coconut cream)

Babi kecap

(Pork with sweet soy sauce)

Lawar babi

(Minced pork with Balinese sauce)

Pork satay

Crispy pork crackers

Side Dishes

Steamed rice

Sambal matah

Jackfruit soup with pork

Desserts

Fresh fruit platter

Balinese cake

Beverage

Seasonal fresh juices/soft drinks

INDONESIAN BUFFET

Main Courses

Beef rendang

(Stew with coconut milk)

Vegetarian spring rolls

Fried calamari ring

Fried noodles

Cap Cay

(Sautéed mixed vegetables)

Fish satay

Chicken satay

Fried tempe with Balado sauce

Side Dishes

Steamed rice

Shrimp crackers

Vegetarian curry

Desserts

Fresh fruit platter

Balinese cake

Beverage

Seasonal fresh juices/soft drinks

WESTERN BUFFET

Starters

Salad

Garlic soup with bread mozzarella

Main Courses

Beef steak

Pork steak

Chicken with mustard sauce

Chicken mushroom

Grilled salmon

Side Dishes

Steamed rice

Sautéed vegetable

Desserts

Fresh fruit platter

Chocolate cake

Beverage

Seasonal fresh juices/soft drinks

IDR 450.000
net/person

India Delight Buffet Menu

A minimum order of 2 persons is required for the service.

IDR 450.000
net/person

NON - VEGETARIAN BUFFET

Starter

Onion bhaji

Main Courses

Naan

Chicken biryani

Butter chicken

Paneer matar

Cholay masala

(Tomato onion gravy with carrot, cauliflower, green beans, and pineapple)

Side Dishes

Papadum

Mint chutney

Fried green chili

Dessert

Fresh fruit platter

Beverage

Seasonal fresh juices/soft drinks

VEGETARIAN BUFFET

Starter

Green salad

(Lettuce, onion, tomato, cucumber, bell peppers, garam masala & chili powder)

Main Courses

Paratha

Aloo gobi masala

Paneer butter

Cholay masala

Vegetable korma

(Tomato onion gravy with carrot, cauliflower, green beans, pineapple, raisins, and cashew nuts)

Vegetable biryani

(Tomato, onion, carrot, green beans, cauliflower)

Side Dishes

Papadum

Mint chutney

Fried green chili

Dessert

Fresh fruit platter

Beverage

Seasonal fresh juices/soft drinks

The Little Ones!

French fries, chicken nuggets, spaghetti with meatballs, and ice cream.

Others: (please request)

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BBQ Feast Menu

IDR 450.000
net/person

Indulge in a delectable BBQ feast prepared fresh on-site at your villa by our skilled staff. A minimum order of 2 persons is required for the service.

BALINESE BBQ

Main Courses

Balinese sausage
Roasted crispy pork belly
Pork ribs BBQ
Crispy pork crackers
Pork ribs soup

Pork satay
(Balinese style pork skewers)

Lawar kacang
(Long beans with Balinese sauce)

Lawar babi
(Minced pork with Balinese sauce)

Side Dishes

Yellow rice/brown rice

Desserts

Fresh fruit platter
Coconut pancake

Beverage

Seasonal fresh juices/
soft drinks

AMERICAN BBQ

Starters

Salad
Fish soup

Main Courses

Grilled chicken
Grilled pork
Grilled beef
Grilled sausage
Grilled fish (Grouper)
Grilled squid

Side Dishes

French fries

Potato wedges
Steamed rice
Sautéed vegetables
Kebab

Desserts

Fresh fruit platter
Coconut pancake

Beverage

Seasonal fresh juices/
soft drinks

SEAFOOD BBQ

Starters

Salad
Fish soup

Main Courses

Grilled fish (Grouper)
Grilled squid
Grilled shrimp
Grilled seashells
Grilled sausage

Side Dishes

Grilled corn on the cob

Steamed rice or
mashed potato
French fries
Sautéed vegetables

Desserts

Fresh fruit platter
Coconut pancake

Beverage

Seasonal fresh juices/
soft drinks



Gourmet Elegance: Michelin Star Chef

Two Michelin-starred chef, Syrco Bakker, has curated menus that blend Balinese, Indonesian, and Asian influences for a unique and unforgettable dining experience. *A minimum order of 6 persons or a minimum spend of IDR 13.000.000/event is required for the service.*

ROMANTIC DINNER

IDR 13.000.000
net/couple

Unveil a symphony of senses for a romantic dinner in your villa.

- Bottle of champagne
- Garden bouquet

Bites

- Swordfish charcuterie
- Mussel, turmeric, grapefruit
- Steak tartare, crispy taro, sambal
- Grilled mussel, sambal cream

Menu

- Hamachi tataki, cashew nut cream, fresh & fermented cucumber, cem cem granite
- Grouper tataki, garden greens, aloe vera vinaigrette
- Fresh coconut yoghurt, mung bean shoots salad, pickled radish, curry leaf pesto
- Glazed lobster, seasonal vegetables stew, lobster soup
- Indonesian beef, fried cassava, glazed eggplant, black garlic vinaigrette
- Pineapple tarte tatin, pandan cake, pineapple ice cream

Fin.

- Chocolate bon bon
- Fresh fruit from our local forager
- 'Bounty'



PURE LOCAL

IDR 2.500.000

net/person

The best local products prepared with respect to showcase them in culinary moments.

Bites

- Swordfish charcuterie
- Mussel, turmeric, grapefruit
- Glazed pork ribs, onion crisp, mustard cream

Menu

- Hamachi tataki, cashew nut cream, fresh & fermented cucumber, cem cem granite
- Baked squid, green bean with soya sauce, vinaigrette with onion
- Glazed lobster, seasonal vegetables stew, lobster soup
- Indonesian beef, fried cassava, glazed eggplant, black garlic vinaigrette
- Pineapple tarte tatin, pandan cake, pineapple ice cream

Fin.

- Chocolate bon bon
 - Fresh fruit from our local forager
 - 'Bounty'
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PLANT BASÈ

IDR 2.500.000

net/person

Bali's fertile soil, rich and diverse, is captured in plant-based moments.

Bites

- Crispy marigold, carrot cream, radish
- Peanut crisp, coconut hangop, marigold flower
- Marinated tomatoes, walnut gingerleaf salad

Menu

- Garden green salad with sambal, fermented aloe vera
- Fresh coconut yoghurt, mung bean shoots salad, pickled radish, curry leaf pesto
- Grilled eggplant, marinated tomatoes, vegan galangal beurre blanc
- BBQ grilled beetroot, onion cream, mulberry vinaigrette
- Pineapple tarte tatin, pandan cake, pineapple ice cream

Fin.

- Chocolate bon bon
- Fresh fruit from our local forager
- 'Bounty'



HERITAGE

IDR 2.500.000
net/person

Tasteful moments inspired by the rich Balinese flavors and traditions.

Bites

- Steak tartare, crispy taro, sambal
- Mackerel, marigold sambal, nori
- Grilled mussel, sambal cream

Menu

- 2-hour sambal marinated snapper, pickled tomatoes, kenari nut crunch
- Grouper tataki, garden greens, aloe vera vinaigrette
- Low temperature cooked hamachi, clam sambal, green mango salad, galangal beurre blanc
- Balinese glazed pork, mung bean pumpkin stew, grilled mustard leaf
- Pineapple tarte tatin, pandan cake, pineapple ice cream

Fin.

- Chocolate bon bon
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