Aligna
HOSPITALITY

Taste of Home
Touch of Culture

FOOD & BEVERAGE MENU

Lunch & Dinner

Appetizers

Mini Spring Rolls — 5 pcs
Cabbage, carrot, and vermicelli noodles wrapped in delicate pastry, fried to golden crisp, and served with a smooth peanut dipping sauce.

Samosa Indonesia — 5 pcs
A Curried potato with a hint of cumin encased in crisp pastry triangles, paired with a rich Indonesian peanut sauce.

Vietnamese Summer Rolls — 4 pcs
Lettuce, carrot, cabbage, and paprika rolled with prawn in soft rice paper, served with a tangy tamarind dressing.

Perkedel Jagung — 5 pcs
Balinese-style corn fritters blended with egg and traditional Bumbu Bali spices, complemented by a vibrant chili dipping sauce.

Salad

Mixed Garden Salad
Fresh lettuce and iceberg lettuce layered with carrot, cucumber, and beetroot, finished with a light mustard dressing.

Avocado Salad
Crisp iceberg lettuce with tomato and cucumber, topped with creamy avocado and feta cheese, brightened by a lemonette dressing.

Tempe Salad
Lettuce and fresh vegetables combined with carrot, cucumber, tomato, beetroot, and bean sprout, balanced with a touch of balsamic dressing.

Prawn Salad
Lettuce and iceberg lettuce tossed with carrot and thinly sliced radish root, crowned with succulent prawns and complemented by an Asian-inspired dressing.

Main Course

Snapper with Butter Lemon Honey
Pan-seared snapper finished with a butter, lemon, and honey glaze, paired with salad, sautéed vegetables, and mashed potato.

Chili Lime Grilled Prawns
Juicy prawns grilled with chili and lime, accompanied by garden salad, roasted potato, and sautéed vegetables.

Chicken & Tempe Burger
A wholesome burger of chicken and tempe, served with crisp salad, French fries, and a choice of mayonnaise or tomato sauce

Balinese Pork Ribs
Tender pork ribs glazed with sweet barbecue sauce, served with potato wedges, sautéed carrot, and green beans.

Grilled Chicken with Mushroom Sauce
Grilled chicken topped with creamy mushroom sauce, served with sautéed broccoli, fresh salad, and mashed potato.

Grilled Chicken with Sambal Matah
Grilled chicken served with steamed rice, urab vegetable salad, Balinese corn fritter, and traditional sambal matah.

Chicken Parmigiana
Golden breaded chicken topped with rich tomato sauce, served with salad, grilled potato, sautéed carrot and green beans, and chili mayonnaise.

Chicken Cordon Bleu
Crisp breaded chicken filled with melted cheese, complemented by mashed potato, sautéed carrot, green beans, and mushroom sauce.

Main Course – Vegan, Vegetarian & Gluten-Free

Grilled Mushroom skewer

Tender grilled mushroom skewers served with your choice of steamed rice or roasted potatoes, accompanied by a fresh garden salad and our homemade signature sauce.

Grilled Tempe with Honey Herb Glaze

Delicious grilled tempe glazed with sweet aromatic herbs, served with creamy mashed cauliflower and sautéed baby carrots and mushrooms.

Desserts

Chocolate Cake with Cream Cheese Dip

Moist chocolate cake served with a rich cream cheese dipping sauce.

Dadar Gulung

Traditional Balinese crêpes filled with grated coconut and palm sugar, rolled to perfection.

Balinese Sweets

A local Balinese treats — sweet, soft, and full of heritage flavor.

Tropical Seasonal Fruit

A refreshing selection of tropical fruit, carefully chosen according to the season.

Beverages

🍷 Add a Splash of Red Wine

Complete your dining experience with a bottle of wine

Hatten Aga Red

Hatten Two Island Shiraz

Dining at Your Private space

Breakfast is included with your stay at certain accommodation, while room only plan is also available

For Lunch & Dinner, available at an additional charge, our chef will prepare with care from the selections

Dining Notes

- To enjoy a private dining experience, we kindly ask for a minimum order of two dishes
- To ensure every meal is fresh, please share your order with us at least four hours in advance.

Full Board Package

Guests who choose the Full Board Package will enjoy a three-course menu for each meal. Kindly book in advance by confirming your preferred dining time and menu selection.

Special Offer

Choose a three-course menu and enjoy

10% Off

Contact us

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