

A romantic dinner setup on a wooden deck at night. A round table with a white tablecloth is set for two, with white plates, glasses, and a small vase of red flowers. The table is surrounded by two wooden chairs with woven seats. The deck is decorated with a circular border of red rose petals and several lit candles. In the background, there are trees and a dark sky. The text 'UMA KALAI' and 'UBUD, BALI' is visible at the top.

UMA KALAI

UBUD, BALI

ROMANTIC DINNER

Enjoy a romantic private starlit dinner for two,
this exclusive dining experience is the perfect date night activity.
Dine underneath the open sky and enjoy sweeping views
of the jungle and mountain tops.
Don't forget to save room for something
sweet at the end of the night.

UMA KALAI

UBUD, BALI

WESTERN DISHES

SOUP

CREAMY TURNIP SOUP

Puree Turnip with Basil, Zucchini and Red Pepper

APPETIZER

TUNA SASHIMI SALAD

Cucumber, Romain, Arugula, Red Radish, Fennel, Avocado with Japanese Dressing

MAIN COURSE

BEEF TENDERLOIN

Grilled Beef with Sautéed Assorted Mushroom, Tomato Cherry,
Asparagus, Demiglace Sauce

OR

SEARED SALMON

Flake Salmon with Cauliflowers, Quinoa Tabbouleh, and Smoky Eggplant Pure

DESSERT

CHOCOLATE MOUSE CAKE

ONE BOTTLE OF WINE

TWO ISLAND MERLOT

OR

TWO ISLAND CHARDONNAY

UMA KALAI

UBUD, BALI

LOCAL DISHES

SOUP

SOTO AYAM

Chicken in Spicy Light Turmeric Soup with Cabbage, Sprout and Egg

APPETIZER

LAWAR PAKU

Fern Tips and Chayote Salad Tossed with Aromatic Ginger, Garlic, Sambal Goreng, Kafir Lime and Grated Coconut.

MAIN COURSE

AYAM KAMPUNG BETUTU

Slow Roasted Chicken with Balinese Spices, Cassava Leaf and Assorted Sambals

OR

KALIO UDANG

Prawn Curry with Baby Corn, Tomato Cherry, Baby Bean and Lemon Basil

DESSERT

MANGO STICKY RICE PUDDING

Fresh Mango with Sticky Rice and Coconut Cream

ONE BOTTLE OF WINE

TWO ISLAND MERLOT

OR

TWO ISLAND CHARDONNAY

UMA KALAI

UBUD, BALI

VEGETARIAN DISHES

SOUP

CREAMY TURNIP SOUP

Chayote Soup, Peanut, Lemongrass with Balinese Spice

APPETIZER

SAYUR URAP

Blanched Vegetables, Spinach, Sprout, Carrot, Beans, Cabbage Mixed with Spiced Grated Coconut and Kafir Lime

MAIN COURSE

NASI CAMPUR

Rice Dish with Vegetables, Rendang Tempe, Corn Fritter, Vegetarian Mix Satay with Assorted Sambal

OR

TAHU BALADO

Wok-Fried Tofu with Assorted Mushroom, Red Pepper, Tomato, Long Bean in a Mild Coconut Curry

DESSERT

LUPIS

Sticky Sice Parcel with Grated Coconut and Palm Sugar

ONE BOTTLE OF WINE

TWO ISLAND MERLOT

OR

TWO ISLAND CHARDONNAY