



Chef's Choices

From the caring hands of Bali's beloved farmers and fishermen, to the innovative hands of our culinary experts.

Trust our creative chefs to curate a beautiful culinary landscape for you, based on your dietary needs. Relax in the warm ambiance of AMERTA and witness how each recipe crafted from the freshest ingredients at their peak, hand-picked from local providers.

Embark on an unforgettable evening filled with an endless passion and bursting flavours, from the mouthwatering starter to the decadent dessert. Elevate your 5-course Chef's Choice experience by pairing it with your favorite grapes or refreshing concoctions, creating a truly extraordinary dining journey.

5 – COURSE 1,200,000++ PER PERSON
WINE PAIRING ADD 1,100,000++ PER PERSON

All prices are in Indonesian rupiah and are subject to 10% service charge and 11% government tax.
Please inform your server of any allergies or dietary restrictions before placing your order.
80% of our ingredients, fish, seafood and beverages are sourced locally.



AMERTA

Raw Bar

Canadian Scallop (P, GF)

Thinly sliced Canadian scallops, guacamole salad and light smoke
(256k)

Yellowfin Tuna

Line-caught yellowfin tuna, slow-roasted tomato salsa, sesame-ginger ponzu and katsuobushi
(240k)

Blue Swimmer Crab Salad

Blue swimmer crab, lemon zest, fresh chilli and olive oil, cured egg yolk and caviar
(295k)

Australian Angus Steak Tartare

Hand-cut Australian Angus beef, capers, Dijon mustard, shallots, parsley and chives, egg yolk and crisp potato cake
(230k)

Jimbaran Catch Shrimp (GF)

Locally sourced Jimbaran shrimp, gently poached with lemon and aromatics, Catalana salad
(245k)

(V) Vegan | (VG) Vegetarian | (GF) Gluten-Free | (N) Nut | (P) Pork | (LF) Lactose-Free

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Starters

Mediterranean Octopus Carpaccio (GF)

Octopus, cherry tomato, Kalamata olives, crushed potato and Champagne vinaigrette

(245k)

Jamón Ibérico (P)

Acorn-fed Ibérico ham, goat cheese, toasted sourdough, house-made tomato chutney and Bali farm honey

(748k)

Bali Artisan Cheese Selection (P)

Local artisan cheeses, fig chutney, dried fruits, lavosh crackers and grissini

(245k)

Burrata di Puglia (VG)

Puglian burrata, Bedugul heirloom tomatoes, basil, flaky sea salt and cold-pressed extra virgin olive oil

(295k)

Soup of The Day

Chef's seasonal soup inspired by daily market produce

(220k)

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Pasta

Risotto di Mare

Carnaroli rice, prawns, fresh clams, black mussels and crispy soft-shell crab

(420k)

Fettuccine all'Aragosta

Handmade fettuccine, lobster, confit garlic, cherry tomatoes, spring onion and extra virgin olive oil

(785k)

Spaghetti alle Vongole

Spaghetti, fresh clams, garlic, chilli flakes, white wine, parsley and olive oil

(365k)

Lasagna Alla Bolognese (P)

Layered pasta, Bolognese ragù, béchamel and aged Parmesan

(355k)

Pumpkin Tortelli (VG)

Pumpkin tortelli, cheese cream, hazelnut crumble and crispy Parmesan

(325k)

Fusilli Pesto and Shrimps

Italian fusilli, garlic-sautéed prawns and Genovese basil pesto

(420k)

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Mains

Duck Confit (GF)

Slow-cooked duck leg with orange and pomegranate salad
(355k)

Cockerel

Open-flame grilled chicken, house-made sauce, truffle mushroom jus and cucumber salad
(320k)

Steak & Reef (GF)

Grilled beef tenderloin, seared scallop, green pea jus and whipped potato
(820k)

Angus Beef Tenderloin (GF)

200g grilled Angus tenderloin, truffle mushroom sauce, potato cake and charred onion
(780k)

Barramundi with Orange Sauce

Pan-fried barramundi, crushed potato salad, sautéed broccoli and citrus dressing
(370k)

Dry Aged Beef (21 Days)

AUS grain feed Angus Striploin – 200g
(580k)

AUS grain feed Angus Sirloin – 200g
(500k)

AUS Grain-Fed Angus Ribeye – 300g
(1100k)

AUS grain-feed Wagyu Beef Cube Roll – 200gr
(1100k)

Served with infused Bali Sea Salts:
Chili | Black Garlic | Onion | Rosemary | Truffle | Chimichurri sauce



AMERTA

From the Sea

Lobster Thermidor

Lobster baked with Dijon mustard, aged Parmesan cream and herb crust, green salad

(900k)

Pan Seared Butterfish (GF)

Crushed potato salad, sautéed herbs, cherry tomatoes and light extra virgin olive oil emulsion

(365k)

Seared Barramundi (GF)

Pan-seared barramundi, Sicilian-style tomato sauce, olives and rocket salad

(345k)

Grilled Lombok Tiger Prawn (GF)

Char-grilled tiger prawns, olive oil, herbs and sautéed vegetables

(430k)

Sides

Green Salad (LF, GF)

Organic greens, frisée, rocket, watercress, cherry tomatoes and radishes with roasted sesame dressing

(200k)

Grilled BBQ Sweet Corn (GF)

Charred sweetcorn, chilli butter, spring onion and Parmigiano Reggiano

(180k)

Hand-Cut Potatoes (LF, GF)

Twice-cooked potatoes, fried onion, smoked paprika and aromatic salt

(200k)

Creamy Mushroom & Broccoli (GF)

Sautéed mushrooms and broccoli, light cream cheese sauce

(200k)

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Pizza

Diavola (P)

San Marzano tomato sauce, fior di latte mozzarella, spicy Milano salami and chilli oil

(350k)

Truffle Mushroom

Parmesan cream, roasted forest mushrooms, mozzarella and black truffle

(360k)

Margherita Classica

San Marzano tomatoes, mozzarella, fresh basil and premium extra virgin olive oil

(300k)

Amerta (P)

Tomato base, Parma ham, creamy burrata, fresh rocket and aged Parmesan

(450k)

Marinara

Slow-simmered tomato sauce, mozzarella, grilled prawns, mussels and garlic oil

(360k)

The 5 Cheese

Parmesan cream, goat cheese, Gorgonzola, mozzarella and Brie, finished with cracked black pepper

(360k)

Vegetarian (VG)

Mozzarella, zucchini, mushrooms, slow-roasted tomatoes and olive oil

(360k)

Moderna (P)

White base, burrata, mortadella and pesto

(450k)

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Sweets

Bali Chocolate Mousse (VG)

Dark chocolate mousse, pistachio gelato, ganache and fudge brownie

(160k)

Basque Cheesecake (VG)

Basque-style cheesecake with raspberry textures and crisp elements

(220k)

Apple Tarte Tatin (VG)

Caramelised Malang apples, vanilla gelato and salted caramel

(155k)

Tiramisu (VG)

Classic tiramisu, Kintamani coffee, homemade ladyfingers and Bali cacao

(250k)

Ice Cream & Sorbet

Choose your scoop - 30k per scoop

Classic (N, GF)

Chocolate | Vanilla

Vegan (VG, N, GF, LF)

Vanilla | Roche

Sorbet (GF, LF, VG)

Strawberry | Coconut | Mango

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