



AMERTA

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 1,100,000++ 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 are sourced from the local community.





AMERTA

Raw Bar

Marinated Sicilian Olives (GF, V, LF)

Preserved lemon, EVO

(155k)

Yellow-fin Tuna (GF, LF)

Tomato salsa, radish, bonito flaxes, sesame

(215k)

Norwegian Salmon

Italian citrus, baby cucumbers, shaved apple

(225k)

Steak Tartar

Hand-cut potato, nori

(210k)

Starters

Burrata (VG, GF)

Marinated heirloom tomato, basil

(270k)

Crab Salad

Cured egg, avocado, baby cabbage, black tobiko

(270k)

Bali Artisan Cheese Platter

In-house pickles, lavosh, grissini sticks, honeycomb

(475k)

Jamón Ibérico de Cebo Platter (P)

100 g of hand-sliced Jamón Ibérico, carved tableside from the chef's trolley and served with traditional condiments

(708k)

Cauliflower Chickpea Soup

Toasted sour dough, truffle

(195k)



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Pizza

Nduja (P)

Sicilan sausage, chili, tomato, basil
(345k)

Truffle

Fior di latte, mushrooms, truffle paste, parmesan
(335k)

Parma Ham (P)

Leaves, lemon, pecorino
(365k)

Salami (P)

Rosemary, olives, pepper
(375k)

Plant Based (V)

Vegan cheese, zucchini, wild green
(325k)

Mains

Gluten-free Fish & Chip (GF)

Tartar dressing, green pea, lemon
(370k)

Pork Milanese (P)

Capers, anchovies, lemon butter
(285k)

Roasted Eggplant

Harissa, pickle red onion, Sicilian tomato
(295k)

Peri - Peri Chicken

Grilled corn, Yorkshire pudding, in house pickle, home made ketchup
(275k)



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From the Charcoal Grill

Rangers Valley Black Angus Ribeye – Australia (GF)
300g cut, bone-in, charred leek chimichurri, smoked salt
(995k)

Wagyu Striploin MB6+ – Japan (GF)
180g cut, wasabi butter, yuzu kosho
(979k)

Grain-Fed Tenderloin – USA
180g cut, truffle jus, herb crust
(699k)

Line-Caught Baramundi – Indonesia
Grilled on the bone, wild fennel oil, charred citrus
(465k)

Jimbaran Catch of the Day – Indonesia
Tamarind glaze, pickled mango, chili coriander salsa
(375k)

King Prawns – Indonesia
Paprika butter, lime ash, parsley, chili
(395k)

Pasta

Crock Pot Chicken Tortellini
Mushroom, basil, spinach
(245k)

Spaghetti Alle Vongole
Clams, tomato cherry, chili, lemon, olive oil
(315k)

Ricotta Gnocchi
Brown butter, sage, almond, goat's cheese
(275k)

Lamb shank Rigatoni
Braised lamb, peas, tarragon, lamb jus
(325k)



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Sides

Smoked Tomato & Feta Salad (VG, GF)

Heirloom tomato, whipped feta, grilled red onion, oregano oil
(165k)

Grilled Corn Paprika Butter (N)

Charred corn ribs, smoked paprika butter, lime zest, pecorino
(120k)

Hand Cut Potato (VG)

Parmesan, chili aioli, spring onion
(175k)

Wood-Fired Baby Cabbage (VG, N)

Chili flakes, toasted almond
(175k)

Sweets

Basque Cheese Cake

Burnt berries, raspberry gelato
(195k)

Roasted Pineapple (N)

Rump raisin, salted caramel, toasted marshmallow, dill, roasted cashew
(155k)

70% Bali Chocolate Magnum (N)

Cacao nibs, chocolate mouse, chili
(145k)

Selection of Gelato

Vanilla, tiramisu, chocolate, strawberry, coconut
(75k)