



FULL Moon

AMUSE-BOUCHE

Tuna "Sambal Matah"

Grilled tuna loin with coconut oil, shallots, chili, and ginger flower, served on *tempe* crackers.

STARTER

"Sate Lilit"

Grilled chicken and coconut pate, bean sprout salad, turmeric coconut juice, tomato sambal, cured egg yolk, chili oil, and coriander oil.

MAIN COURSE

"Iga Bumbu Kacang"

Braised beef short ribs, *kecombrang* relish, grilled baby carrots, brussels sprouts petals, and beetroot pickle, served with spicy peanut sauce.

DESSERT

"Wajik"

Sweet sticky rice, mango, coconut sorbet, and coconut palm sugar sauce.



Abstract

Under the shimmering Purnama, guests gathered for a magical Full Moon Dinner in Ubud's picturesque valley. Purnama holds spiritual significance in Balinese culture, symbolizing heightened energy and clarity. As the moonlit sky illuminated the scene, couples savored authentic Balinese flavors while entranced by the elegant Oleg Tamulilingan dance—a mesmerizing portrayal of love deeply rooted in tradition. Each graceful movement of the dancers mirrored the serene beauty of the night, creating an atmosphere of romance beneath the celestial glow of the full moon.