



WONDEROUS TROPICAL FEAST

FESTIVE SEASON 2025 / 2026



CELEBRATE LIFE, LAUGHTER, & TOGETHERNESS



FESTIVE AT KAMANDALU, UBUD

From family activities to fine dining, Kamandalu welcomes you to a festive season filled with warmth, flavor, and togetherness.

Experience four special dinners : **Christmas Eve, Christmas Day, New Year's Eve, and New Year's Dinner.** Hosted at the heritage **Petulu Restaurant** and the romantic **Aira Cafe** by the pool. Each menu is crafted by our chefs, blending festive inspiration with authentic Balinese taste.

Join our daily programs starting **21 December**, including **creative workshops for children and cultural activities** inspired by Bali's traditions.

Share your holiday moments with **#KamandaluFestive**

Celebrate the joy of the season and be part of the Kamandalu family!



FESTIVE ROOM BUNDLING OFFER !

15% OFF

Celebrate the season of joy at Kamandalu Ubud with our exclusive early bird promotion.

Book your stay during the festive period and enjoy 15% off our best available rate — an ideal escape surrounded by nature and timeless Balinese charm. Valid until: 5 December 2025.

Secure your exclusive rate directly through our official website.





15% OFF ALL SPA TREATMENTS

Enjoy a special festive-season rate for every treatment at Chaya Spa and Forest Spa. This offer applies to all treatments with a minimum duration of one hour per session. Reserve your indulgence now to receive the discounted rate. Valid until 15 December 2025.





15% OFF ALL ROMANTIC DINING EXPERIENCES

From floating dinners by the Awana Pool to intimate forest dining, our romantic experiences span Balinese Royal Dinner, Romantic Dinner at Alun-Alun, Candlelight Garden Dinner, and Vedika Candlelight Dinner — each crafted to create unforgettable moments for two.

Enjoy a special rate on every romantic dining experience with direct reservation.

Valid until 15 December 2025.





CULINARY DELIGHTS

FESTIVE FLAVORS



JOLLY TROPICAL CHRISTMAS EVE DINNER

Petulu Restaurant | Buffet Dinner
| Live Music | Christmas Dance

Indulge in a lavish buffet dinner specially curated by our Chef and culinary team, featuring festive flavors with a tropical twist.

Enjoy live acoustic music and joyful Christmas dance performances, creating unforgettable memories in a truly magical Ubud setting.

7 PM - 10 PM | PETULU
IDR 750,000 ++ PER PERSON

24 DEC '25





CHRISTMAS EVE DINNER BUFFET MENU 24 DEC'25

Cold Seafood Selection Seafood Bar on Ice |
Prawns, Clams, Mussels with Condiments

Cold Cuts & Cheese Selection

Mortadella | Beef Bresaola | Chicken Lyoner | Cheese
Board

Truffle Brie | Blue Cheese | Smoked Scamorza |
Grana Padano

Accompaniments: Orange Jam | Grapes | Tomatoes |
Raisins | Prunes | Dried Apricots

Salad Buffet Selection

Papaya Tiger Prawn Salad | Thai Beef Salad with
Cherry Tomato & Nam Prik Dressing

Green Papaya & Young Mango Salad with Palm Sugar
Tamarind Sauce

Mango & Quinoa Salad with Wild Rocket & Honey
Mustard Dressing

Caesar Salad with Anchovies, Parmesan, Black
Olives, Roasted Peanuts

Condiments | Caesar Dressing | Balsamic Vinaigrette

Soup Station

Cream of Potato & Leek Soup | Assorted Bread
Selection

Christmas Carving Station

Roast Whole Turkey with Herb &
Bread Stuffing | Honey-Glazed Ham
Condiments: Chicken Jus | Berry Sauce
| White Bread Sauce | Cranberry Compote

Pasta & Risotto Station

Italian Mushroom Risotto with Black Truffle |
Fresh Tagliatelle with Shrimp, Calamari, Diced
Fish, Herbs & Tomato Garlic Sauce

Hot Carvery & Main Dish Section

Slow-Roasted Baby Pork Ribs with BBQ
Sauce

Grilled Prawns with Garlic & Chili Sauce
(Jimbaran Style)

Grilled Snapper Fillet with Garlic Lemon Butter
Sauce

Sweet & Sour Squid with Trio Peppers |
Sautéed Mixed Vegetables with Herb Butter

Roasted Baby Potatoes with Rosemary &
Garlic

Desserts & Sweets

Traditional Christmas Pudding | Yule Log Cake
| Ginger Cake with Lemon Sugar Glaze
Panettone | Lemon Meringue Tart | Strawberry
Romanoff | Assorted Fresh Fruit Slices

DREAMY SOIRÉE CHRISTMAS DINNER

Aira Deck | 4-Course Set Menu | Includes 1
Glass of Wine | Live Music

Begin with sunset s'mores as the sky turns golden, then delight in an exquisite four-course set menu crafted by our chefs, where fine dining meets the beauty of nature.

Savor the festive ambiance with live music, warm lights, and unforgettable flavors, creating a night that celebrates joy, togetherness, and tropical charm.

**S'MORES & SUNSET 6 PM •
DINNER 7 PM – 10 PM
IDR 800,000 ++ PER PERSON**

25 DEC '25



CHRISTMAS DINNER

4 COURSE SET MENU

25 DEC'25



Inclusive of one glass of wine

APPETIZER

Grilled Tiger Prawn Salad

Avocado, mandarin orange, mango cubes, grilled prawns, honey mustard dressing

SORBET

Lemon Sorbet

MAIN COURSE

Crispy Skin Balinese Herb & Spice-Cured Salmon, Handmade beetroot tagliatelle with garlic, sautéed prawns, chili, tomato, basil sauce or Grilled Australian Ribeye Steak Sweet potato purée, sautéed asparagus, shiitake mushrooms, rosemary beef jus

DESSERT

Rose Raspberry Sablé

Sweet tart with rose water, raspberry sablé, and fresh raspberries, Le Royal Chocolate, Joconde almond sponge, almond praline, chocolate mousse, baked almond slices



WONDROUS TROPICAL FEAST – NEW YEAR'S EVE DINNER

Petulu Restaurant & Tipi Garden | Buffet
Dinner | Sparkling Wine | Live Music | LED
Dance

Begin the night with canapés and sparkling wine from 6 PM – 7 PM at the serene Tipi Garden, then continue to a sumptuous buffet dinner at Petulu Restaurant from 7 PM – 10 PM, embraced by the lush ambiance of the resort.

CANAPÉS 6 PM •
DINNER 7 PM – 10 PM
IDR 995,000 ++ PER PERSON

31 DEC ' 25



NEW YEAR'S EVE BUFFET DINNER

31 DEC'25



COLD SELECTION

Poached King Prawns on Ice | Poached Jimbaran King Prawns
Condiments: Shallot Champagne Vinaigrette, Pickled Vegetables, Garlic
Lemon Mayonnaise, Red Wine Vinegar, Lemon Wedges, Capers

COLD CUTS & CHEESE SELECTION

Mortadella | Beef Bresaola | Chicken Lyoner | Brie | Grana Padano | Goat
Cheese accompaniments: Fig Jam, Red Grapes, Cherry Tomatoes

APPETIZERS

Beetroot & Vanilla Cured Salmon with Spanish Onion, Fried Capers &
Wasabi Mayonnaise Beef Carpaccio with Parmesan, Balsamic
Reduction & Rocket Feta Cheese, Kalamata Olive & Cherry Tomato
Salad Cucumber Mint Salad with Honey Mustard Dressing Romaine
Lettuce Mix with Dressings: Blue Cheese, Caesar, Honey Mustard

SOUP STATION (LIVE COOKING)

Seafood & Lobster Laksa with Noodles, Fish Cake, Quail Egg, Fried tofu
Cubes, Bean Sprouts, and Curry Broth

BBQ STATION (LIVE COOKING)

Satay Selections: Chicken, Beef, Pork, Lamb
BBQ Ribs with Bali Spice | Prawn Skewers with Lime &
Chili
Condiments: Sambal Ulek, Sweet Soy, Sambal
Matah, Slice Lime
Sides: Longtong Rice Cake, Prawn Crackers

MEAT CARVING STATION (LIVE COOKING)

Slow-Roasted Lamb Leg with Garlic Marinade
BBQ Pork Ribs | Gravy, Berry Sauce, Lemon Cream
Cheese.

PASTA & RISOTTO (LIVE COOKING)

Angel Hair Pasta with Cream Truffle Sauce or Seafood
Cream Sauce Risotto with Parmesan, Roasted Pumpkin,
Truffle Oil & Chopped Parsley

BUFFET STATION

Grilled Snapper with Cumin Curry Sauce
Sweet & Sour Tiger Prawns with Trio Peppers and Celery
Grilled Chicken with Indian Tandoori Sauce
Nasi Goreng Kampung-Indonesian Fried Rice with
Chicken
Mie Goreng with Prawn & Shrimp Paste
Stir-Fried Asian Vegetables with Ginger & Oyster Sauce

DESSERT STATION

Exotic Tropical Fruit Slices | Balinese Cakes Triple
Chocolate Mousse | Raspberry Mousse | Mango
Cheesecake Vanilla Mille-Feuille | Mini Fruit Tartlets Ice
Cream Station with Toppings (Chocolate & Vanilla)





NEW YEAR'S
EVE BUFFET
DINNER

31 DEC'25
CANAPÉ MENU



- Duck confit on toasted polenta with wild rocket
- Home-smoked salmon ceviche with black caviar, cream, and dill
- Smoked cheese panna cotta with cracker and wild berry jam on raspberry sablé
- Tiramisu roll



AN EVENING OF RENEWAL – NEW YEAR'S DINNER 2026

Petulu Restaurant | 7-Course Indonesian
Menu | Wine Pairing | Live Music

Crafted to showcase the diverse flavours
of the archipelago. Each course highlights
premium local ingredients and
contemporary culinary artistry, perfectly
complemented by an optional wine
pairing for an elevated tasting journey.

**7 PM – 10 PM | IDR 1,350,000
++ PER PERSON**

01 JAN '26





NEW YEAR DINNER

01 JAN 26

7-COURSE NUSANTARA DINNER

Inclusive of wine pairing

FIRST COURSE

Seaweed Salad from Nusa Penida with Seared Deep-Sea Scallop | Sauvignon Blanc

Fresh seaweed paired with grilled scallop, galangal, grated coconut, chili, and kaffir lime dressing

SECOND COURSE

Grilled Spiced Quail with Green Papaya Salad | Sparkling Wine
Marinated quail with Balinese herbs, black pepper honey reduction, and papaya salad

THIRD COURSE

Lemon Sorbet

FOURTH COURSE

Balinese Young Coconut & Moringa Cream Soup | Chardonnay
Smooth velvety soup infused with galangal and aromatic spices

FIFTH COURSE

Sumatran Beef Rendang | Merlot
Slow-braised Black Angus beef in rich Sumatran coconut spices, served with rice cake and sautéed cassava leaves

SIXTH COURSE

Charcoal-Grilled Tiger Prawn with Pumpkin Curry Sauce | Chardonnay
Topped with fish roe for a delicate finish

SEVENTH COURSE

Klapatart Mango Rose | Rosé Wine
Coconut custard, vanilla sauce, Balinese crepes, rum raisin ice cream, rice crispy cake, and mango rose





PRICE: IDR 215,000 ++
AVAILABLE FROM
1 DECEMBER 2025

A heritage Javanese beef steak served with sweet spiced gravy, seasonal vegetables, pickles, and egg — warm, aromatic, and comforting.

PETULU RESTAURANT |
FESTIVE NUSA RASA

RASA ON A PLATE – SELAT SOLO



CHEF'S FESTIVE SPECIAL – SALMON ASAM PEDAS

**PRICE: IDR 215,000 ++ |
AVAILABLE 1–31
DECEMBER 2025**

Pan-seared salmon served in a tangy Indonesian broth infused with lemongrass, lime leaves, tomato, and herbs — a vibrant harmony of heat, acidity, and freshness.

**AIRA CAFÉ | FESTIVE
SPECIAL MENU**

SPECIAL DINNER COCKTAIL MENU

IDR 195,000 ++ / GLASS



01 **GOLDEN EARL APERITIVO**

Popcorn-infused whiskey, cinnamon smoke Campari, and sweet vermouth. A buttery, smoky blend of spice and sweetness.

02 **DEWATA BLOOM**

Arak infused with Earl Grey, pineapple, Campari, and dry vermouth. Tropical and fragrant with balanced peach sweetness and citrus lift.

03 **CREAMBRULLE**

Vodka, vanilla syrup, coffee liqueur, bitter chocolate, and cream cheese. Velvety and rich with a smooth coffee-vanilla finish.



JINGLE & JUNGLE HAPPY HOURS

1-31 DECEMBER 2025

| DAILY AT AIRA CAFÉ
| 3:00 PM – 5:00 PM

BUY 2 GET 1 FREE |
IDR 170K++ PER
GLASS

01 RUBY ISLAND NEGRONI

Created 2025 by Arik

Arak infused with kaffir lime leaf, Campari, Sweet Vermouth, and pomegranate juice. Bright and citrusy with a deep ruby sweetness and a balanced bitter finish.

02 CRANBERRY BREEZE

Created 2025 by Ngakan

Aperol, cranberry juice, sparkling wine, and soda water. Refreshing and crisp with tart berry notes and a light festive sparkle.

03 NEGRONI ANANAS TROPIQUE

Created 2025 by Nanda

Arak infused with pineapple, Campari, and Sweet Vermouth. A tropical twist on the classic Negroni — smooth, warm, and aromatic.

04 BALI PASSION ROYALE

Created 2025 by Cok Agung

Arak infused with strawberry, strawberry syrup, and passion fruit syrup. Vibrant, fruity, and irresistibly Balinese.



IN-RESORT COMPLIMENTARY FESTIVE ACTIVITIES

DURING YOUR FESTIVE
STAY, ENJOY A SELECTION
OF COMPLIMENTARY
ACTIVITIES DESIGNED FOR
FAMILIES AND CHILDREN:



1. BALINESE DANCE CLASS
2. POOL TOWEL CREATION
3. CANANG SARI MAKING
4. BALINESE KITE CRAFT
5. NAIL ART
6. KIDS' DESSERT COOKING CLASS

All activities are free for in-house
guests throughout the
festive season.



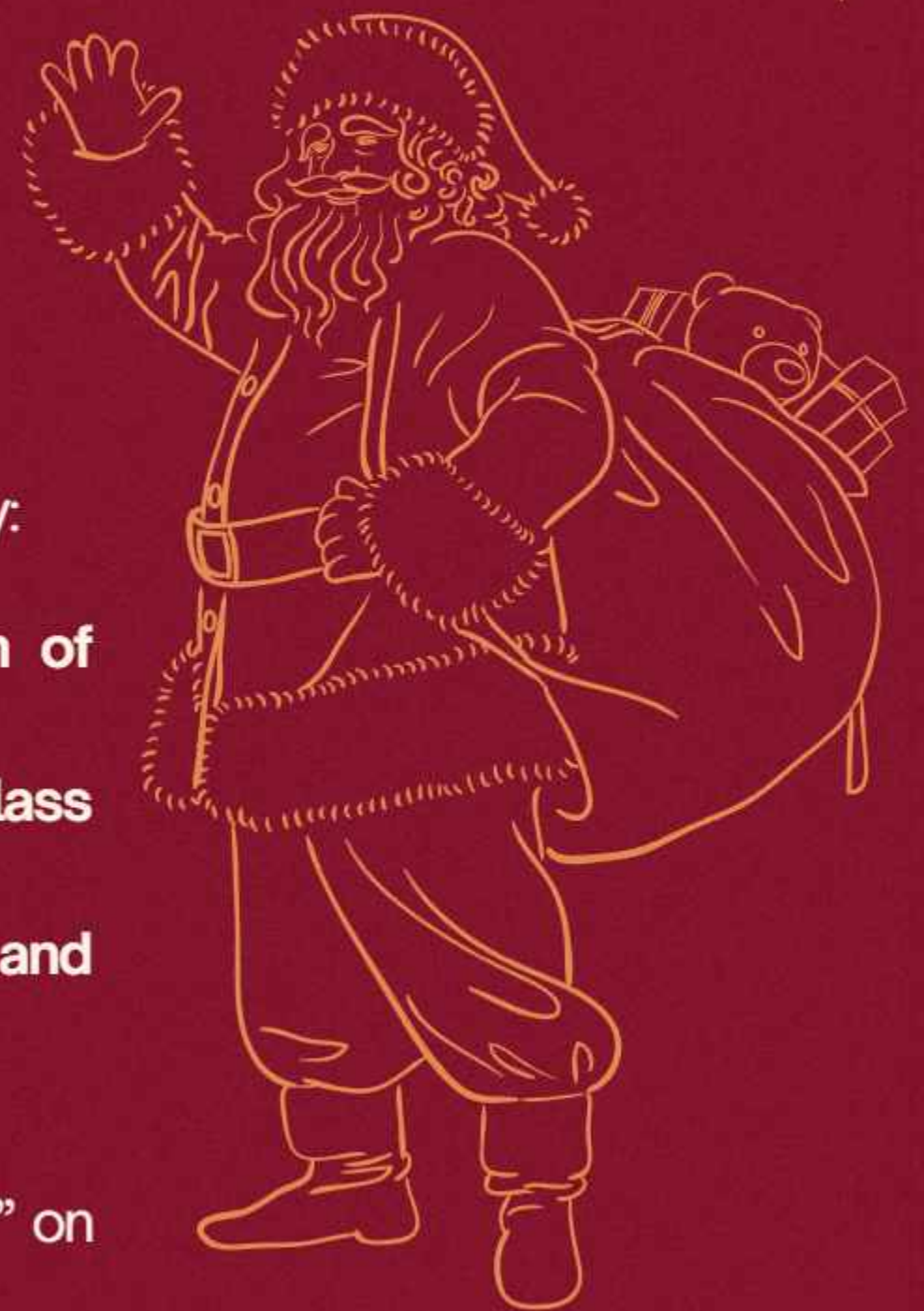


MAGICAL WISHING TREE

All guests are invited to hang their wish card on the tree. We will give away:

- **One F&B voucher for one portion of pizza or club sandwich at Aira Café.**
- **One cocktail voucher for one glass during sunset at Aira Café.**
- **10% F&B discount at Aira Café and Petulu Restaurant (excluding alcohol).**

to guests who write “Kamandalu Ubud” on their wish card.



CALENDAR EVENT



December 2025

21 <i>Activities 1</i> <i>Balinese Traditional Dance</i>		
22 <i>Activities 2</i> <i>Pool Towel Creation</i>	23 <i>Activities 3</i> <i>Canang Safri Class</i>	24 <i>XMAS EVE DINNER</i>
25 <i>DREAMY SOIREE</i> <i>CHRISTMAS DINNER</i>	26 <i>Activities 4</i> <i>Balinese Kite</i>	27
28	29 <i>Activies 5</i> <i>Nail polish</i>	30 <i>Activies 5</i> <i>Kids Cooking Class</i> <i>(Dessert)</i>
31 <i>NEW YEARS</i> <i>DINNER</i>	01 <i>Splending</i> <i>Evening Degustation</i> <i>Indonesian Menu 7 Course</i>	

January 2026





THANK YOU

WE WISH YOU A JOYFUL STAY AND MEMORABLE
MOMENTS AT KAMANDALU UBUD.

For reservations and inquiries:

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