



A Special Sienna Dining Experience

To be savoured in the privacy of your very own private villa and exceptionally prepared by our experienced cooking staff.

We have always found the opportunity to “stay in” and enjoy the Villa with friends and family, a memorable dining experience. You have the freedom to play the music you like, to have food made the way you like, to create an atmosphere that you like and have a dip in your own pool when you like!

The first thing you will notice is the appearance of your villa.

We will transform the dining area of your villa into your own personal Bali restaurant with a fresh floral table centre piece set upon a white table cloth with full crockery and cutlery. Our villas are also fully licensed and imported Australian and New Zealand wines as well as champagnes are available in the mini bar at very reasonable prices or you are welcome to bring your own.

Our friendly English speaking staff will then set to work to provide you with your own wonderful Sienna dining experience selected from our in-house menu below.

If you wish to take advantage of this unique opportunity please pre book a fabulous evening in with us on your holiday with our front office staff, 24 hours notice is appreciated especially for barbeque dinners.

Sincerely yours,

*Demi and Les
Management Sienna Villas*



Balinese Dinner Menu

Sate Manis

Pork sate in sweet chilli sauce

Be Sampi Mebasa Manis

Beef in traditional spices and coconut milk

Ayam Pelalah

Chicken in tomato sauce

Jukut Urap

Mixed vegetables with grated coconut

Nasi Kuning

Rice cooked with coconut milk and turmeric, lemon grass and salam leaf

Bubur Injin

Black rice pudding served with coconut milk

Rp 300,000 ++ per person - Minimum 4

++ Prices are subject to 21% Government Tax and Service Charge (24 hours notice required)



Seafood BBQ Dinner Menu

Grilled Snapper

Grilled whole snapper marinated in a special homemade sauce

Bali King Prawns

Grilled king prawns served with a Balinese sauce

Calamari

Grilled calamari marinated in a garlic sauce

Chilli Crab

Crab cooked in chilli and coconut sauce

Roast Potatoes

Roast potatoes mixed with butter and herbs

Mixed Salad

Mixed lettuce, tomato, cucumber, paprika, carrot, onion with a balsamic dressing

Steamed rice

Fruit platter

Rp 400,000 ++ per person - Minimum 4

++ Prices are subject to 21% Government Tax and Service Charge (24 hours notice required)



Mixed Seafood BBQ Dinner

Grilled Snapper

Grilled whole snapper marinated in a special homemade sauce

Bali King Prawns

Grilled king prawns served with a Balinese sauce

Grilled Chicken Breast

Marinated in a honey & soy sauce

Grilled Pork Sausages

Beef Sate

Served with a peanut sate sauce

Mixed Salad

Mixed lettuce, tomato, cucumber, paprika, carrot, onion with dressing

Steam Rice

Fruit platter

Rp 400,000 ++ per person - Minimum 4

++ Prices are subject to 21% Government Tax and Service Charge (24 hours notice required)



Indonesian Dinner Menu

Spring Rolls

Mixed vegetables, diced chicken and beef in a thin pastry deep fried, and served with a sweet chilli sauce

Mixed Sate

Beef and chicken sate served with a peanut sate sauce

Chicken Curry

Chicken, carrots and potatoes in coconut milk sauce

Gado-Gado

Mixed boiled vegetables in a broth, served with a peanut sauce

Steamed rice

Black Rice Pudding

Special black rice pudding served with coconut milk

Or

Mixed Ice Cream

Vanilla, Chocolate, Strawberry

Rp 300,000 ++ per person - Minimum 4

++ Prices are subject to 21% Government Tax and Service Charge (24 hours notice required)



The “Sienna” BBQ Dinner Menu

Grilled Pork Sausages

Grilled Chicken Breast

Marinated in a honey & soy sauce

French Fries

Sienna Salad

Mixed lettuce, tomato, cucumber, paprika, carrot, onion with dressing

Nasi Goreng

Fried rice with chicken & mixed vegetables

Ice Cream

Fruit Salad

Rp 350,000 ++ per person - Minimum 4

++ Prices are subject to 21% Government Tax and Service Charge (24 hours notice required)