

EASTER DINNER

Elevated at The Upper Deck Restaurant



Perched gracefully above the lush valley of Ubud, The Upper Deck Restaurant invites you to celebrate Easter in an atmosphere of elegance and tranquility.

This Easter, step into a refined setting where gentle melodies drift through the air and every detail is thoughtfully curated. A beautifully crafted dining experience awaits—each course designed to be savored slowly, creating a celebration that feels both intimate and memorable.

Surrounded by the serenity of nature and the charm of elevated dining, time seems to slow. Conversations flow effortlessly, laughter feels lighter, and the evening becomes a moment to truly cherish.



AN EXCLUSIVE EXPERIENCE

Set high above the lush valley of Ubud, The Upper Deck Restaurant offers a dining experience unlike any other. This Easter Dinner, indulge in an evening where panoramic views, refined cuisine, and elegant ambiance come together in perfect harmony.

As the sun begins to set, the restaurant transforms into a serene and intimate setting—where every table is surrounded by nature's beauty and every moment feels elevated.

Booking in advance is required to secured your dining love experience:
A kids menu is available for children under 8 years old.

3 Course Menu _____
IDR 850,000 / person

3 Course Vegetarian Menu
IDR 550,000 / person

Wine Pairing _____
IDR 450,000 / person,
additional beverage package

*rates are subject to 21% tax and service charge



REGULAR MENU

BREAD & BUTTER

AMUSE BOUCHE

APPETIZER

FISH SEVICHE

Red snapper, citrus leche de tigre, raw radish, papaya, charred corn, passion fruit, and coconut oil

Pairing

Anakena Nuna Reserva, Sauvignon Blanc, 2022, Central Valley, Chile

MAIN COURSE

CATCH OF THE DAY

Seared fish fillet, green pea purée, edamame, dashi
beurre blanc, lemon oil

Pairing

JJ. Mc.William Chardonay, 2024, South Eastern Australia

RIB-EYE STEAK

Rib-eye steak, creamy mashed potatoes, burnt baby carrots, sautéed
spinach, Javanese pepper sauce

Pairing

Estimulo Malbec, 2023, Mendoza, Argentina

DESSERT

TROPICAL EGG MOUSSE

Coconut mousse, passion fruit coulis, mango sorbet

Pairing

Albaluna Prosecco, Veneto, Italy



VEGETARIAN MENU

BREAD & BUTTER

AMUSE BOUCHE

APPETIZER

TOMATO SALAD

Heirloom tomato, whipped burrata, pickle shalot, poached cranberry,
pickle strawberry, basil oil

Pairing

Anakena Nuna Reserva, Sauvignon Blanc, 2022, Central Valley, Chile

MAIN COURSE

HALLOUMI STEAK

Panseared halloumi cheese, assorted mushroom, Gnocchi, green peas

Pairing

JJ. Mc.William Chardonay, 2024, South Eastern Australia

EGGPLANT CURRY

Roasted eggplant, charred tomato, curry leave, rice cake,
yellow curry sauce

Pairing

Carmen Wave Series Pinot Noir, 2022, Central Valley, Chile

DESSERT

TROPICAL EGG MOUSSE

Coconut mousse, passion fruit coulis, mango sorbet

Pairing

Albaluna Prosecco, Veneto, Italy



RESERVATION

For more inquiries and reservations please contact our team
at upper.deck@chapung.com or [WhatsApp +62 811-3942-429](https://www.whatsapp.com/business/profile/3942429)

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