

Home > It's All About Meat > Duck > Maya Sari restaurant, Maya Ubud Resort & Spa

IT'S ALL ABOUT MEAT DUCK EXTRAORDINARY DISHES

Maya Sari restaurant, Maya Ubud Resort & Spa

 By *exquisite* · May 29, 2017 4 0

SHARE Facebook Twitter G+ Pinterest Suka 0 Tweet



The Address of The Original Bali Brunch

 IDR 690,000 net per person
 IDR 345,000 net per children (4 - 12 years old)
 Inclusive of 21% service charge and government tax

DUCK FIVE WAYS



Bali is well known for its ducks, both the iconic sight of live ducks feeding in the paddy fields and the wide range of duck dishes found in its restaurants. The rich flavour of the duck meat lends itself perfectly to being cooked in a whole host of Indonesian spices.

If you are confused which of the many dishes to try, we suggest you head over to Maya Sari restaurant one weekend to try its signature Ubud Duck Five Ways; due to the complexity of this meal, it is only served on Saturdays and Sundays.



This sampler menu provides five very different traditional Balinese duck dishes in one meal. Served with mixed vegetables, sambal matah and pickles, this feast is both indulgent and deeply flavoured, comprising a clear duck soup with banana stem, lawar – chopped duck and long beans mixed with spiced, shredded coconut and turmeric dressing, minced duck satay wrapped around lemongrass stems, Ubud-style fried crispy duck and the spicy, slow-roasted duck betutu wrapped in banana leaf. These dishes are typical of those served on special occasions in Balinese homes and it is a great way to try them all.

With views across the Ubud forest and indoor and al fresco seating at Maya Sari, the ambience for dining on Ubud Duck Five Ways is ideal and makes a delightful and unusual Balinese experience.

www.mayaresorts.com