



Grün

Thanksgiving to Remember – Tempted by Luxury

Join us for an exquisite Thanksgiving Dinner at Grün Uluwatu, where timeless holiday classics are reimagined with the rich flavors of our local cuisine. Savor succulent roasted turkey with a tropical twist, local spice-infused cream corn soup, and artisan desserts inspired by native ingredients — all in a setting of unmatched luxury and warmth.

Let every bite tell a story of tradition, taste, and togetherness.

Accompanied by Live Acoustic Music Performance

Receive a complimentary glass of sparkling wine

Dinner at 550k++ per guest

on November 27th, 2025 - 6.30PM - 9.30PM at La Cima Restaurant

**Advance Reservation Required to get best
priority seating**



SCAN TO RESERVE



+62 877-4408-3193



reservation@grunresorts.com



Grün

APPETIZER / SALADS

MINI CORNBREAD WITH SAMBAL BUTTER

Warm cornbread with spicy sambal butter and a hint of calamansi

SALAD

WARM PUMPKIN & TEMPE SALAD

Roasted pumpkin, crispy tempeh, and kale in a sweet sesame dressing

SOUP

CREAMY CORN & LEMONGRASS VELOUTE

Silky corn soup with lemongrass, coconut, and charred corn

MAIN COURSE

BRAISED BEEF BRISKET MARANGGI STYLE

Slow-braised brisket with maranggi glaze, coconut potato purée, and green chili emulsion

DESSERT

SWEET POTATO KOLAK PIE

Caramelized sweet potato with coconut custard and gelato

INCLUDE

LIVE TURKEY CARVING STATION
COME WITH ROASTED ROOT VEGETABLE
GREEN BEAN ALMONDINE
CRANBERRY COMPOTE ZEST
CLASSY GRAVY SAUCE

**** If you have any special dietary needs or allergies, please let us know.**