

BALINESE EXPERIENCE AT BALE UDANG UBUD RESTAURANT

A unique eating experience on the water

UBUD, BALI, INDONESIA, January 29, 2015 /EINPresswire.com/ -- As the first authentic prawn and bale experience restaurant in Bali, Bale Udang surely not forget to identify themself as Indonesian restaurant with Balinese experience. Therefore Bale Udang Kuta and Ubud never forget to provide Balinese entertainments on selected days to accompany their guest while enjoying delicious dish. Special at Bale Udang Ubud, Balinese traditional instrument, such as rindik and Balinese traditional dance are being offered every Wednesday, besides live band for modern touch on Saturday.

Bale Udang also offers experience to eat together off one large plate or banana leaf that usually called Megibung. Satay, lawar, etc with daluman ice are Balinese menus available in Bale Udang Ubud, but you can also find it in Kuta.

"Supported by the unique architecture of the building made of bamboo or well known as bale, build up an extra memorable experience while enjoying Bale Udang's signature dish, udang





bakar madu," explained Ida Bagus Putra, the Operational Manager of Bale Udang Ubud.

Surrounded by a vast fish pond with the sound of splashing water and accompanied by instrumental music, Bale Udang has managed to bring the feel of calm and soothing. Not to mention the special offers "Corporate Day" and "Student Day" with 20% Off that will attract people to come and taste Bale Udang Ubud.

By presenting a distinctive Indonesian cuisine, Bale Udang has managed to add a variety of dining options in Ubud as the famous destinations, both local and foreign tourists with certainly delicious menu. With large parking area and other supporting facilities, Bale Udang Ubud is ready to welcome you here.

Bale Udang Ubud Jl. Raya Goa Gajah, Ubud Bali – Indonesia

Website: www.baleudang.com facebook fan page: Bale Udang

twitter: @baleudang

tripadvisor: Bale Udang Mang Engking

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About Bale Udang Restaurant

Bale Udang Mang Engking translates as unique place with countryside nuanced and offers experience of eating on the water. The signature logo represents a bale, which is known as a place to relax and made from bamboo, the main material in Bale Udang. While prawn represents the signature dish and Bale Udang as the specialist in modifying prawn. Bale Udang opened its restaurant in December 2009 and has become the pioneer in Bali, offering an authentic experience. Following the successfulness of Bale Udang Kuta, soon will be opened in Ubud.

About Avilla Hospitality

Avilla Hospitality is an innovative player in its field and has a vision to be a leader in innovation and continue to inspire. Established in 2010 and has inspired and managed 12 brands, including Le Jardin Villas - the first rain forest garden villa in Bali, Berry Amour Villas - the first thematic romance villa in Bali, Alindra Villa - the first cultural villa compound in Bali, Kokonut Suites - the first suite with villa services in Bali, Bliss Surfer Hotel - the first surf themed hotel in Bali, Berry Hotel - the first value lifestyle hotel in Bali, Loft Legian Hotel - the first value lifestyle hotel in Legian, Berry Biz Hotel - the first creative business hotel in Bali, Cozy Stay - the best value for money hotel in Denpasar, Bale Udang - the first authentic prawn and bale experience in Bali, and Taman Air Spa - the first day spa in Bali. Visit www.avilla-hotels.com.

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