

# AH YAT FACT SHEET

RIMBA Jimbaran Bali by AYANA



## OVERVIEW

Since opening 20 years ago as the 'Hong Kong Forum Restaurant', Ah Yat Abalone Seafood Restaurant has acquired a loyal following around Asia for its authentic Cantonese cuisine and live seafood selection. The restaurant brand is named after Hong Kong-based founder-chef, Yeung Koon Yat, also known as "The Abalone King" due to his expertise in transforming this sea creature into a mouthwatering delicacy.

Now with 25 venues Asia-wide, from Shanghai and Beijing to Jakarta, Singapore and Bangkok, Ah Yat opens its first Bali restaurant – at RIMBA Jimbaran, just minutes by complimentary shuttle from AYANA Resort and Spa.

Complementing RIMBA's eco-chic design by WATG Architects, Ah Yat Bali embodies old-world Chinese hospitality and cuisine, in a modern, stylish setting. An eclectic mix of custom-made furniture and artworks contrasts with traditional Chinese table settings, matched by impeccable service from waitresses in bright cheongsam dresses.

## FAST FACTS

Opened	November 2013
Architect:	WATG, California
Size:	2,400 sqm
Capacity:	300-350 people
Number of private dining rooms:	9
Cuisine:	Cantonese
Opening hours:	Lunch: 11:00 - 15:00 (Monday-Saturday)
	Lunch: 10:00 - 15:00 (Sunday & Public Holidays)
	Dinner: 17:30 - 22:00





## MENU

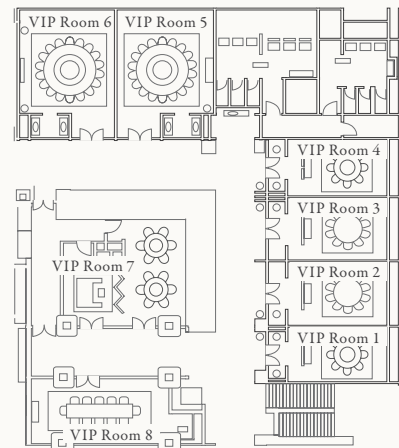
Reflecting Ah Yat's Cantonese heritage, the extensive menu features traditional delicacies alongside popular dishes that cater for a wider range of taste buds. Adventurous diners may enjoy the distinct flavors and renowned health benefits associated with Birds' Nest, Sea Cucumber and Abalone, while dim sum lovers may opt for Yum Cha with a selection of 50 different types of dim sum. Built-in tanks offer an extensive selection of live seafood, ensuring maximum freshness before the chefs perfectly cook your selection, whether stirfried, steamed, barbecued or baked, and serve it with your choice of flavors and sauces.

## AWARDS

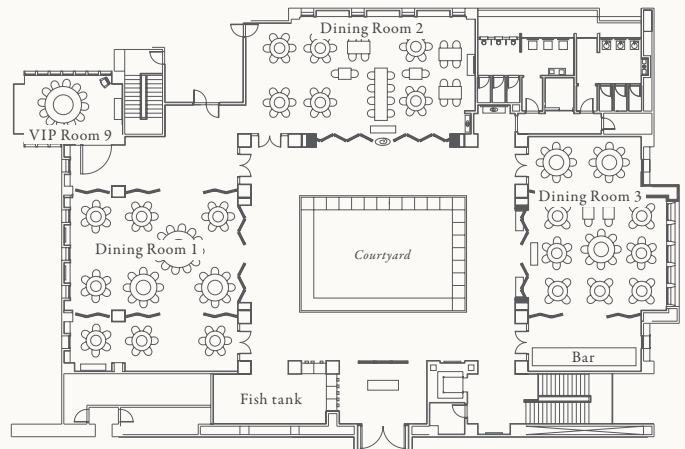
Founder-chef, Yeung Koon Yat is a member of Le Club des Chefs des Chefs, the world's most exclusive gastronomic society, a Knight of the order of the Agriculture Merite, and an Honorary Chinese Cuisine Euro Toques President of Asia.

## PRIVATE FUNCTIONS

The two-storey restaurant has its own entrance and valet parking, VIP rooms and large open dining areas, making it a perfect choice for wedding receptions, private parties and corporate functions for over 300 people. Featuring chic decor and opening onto Chinese gardens, the private dining rooms are ideal for pre-wedding 'meet-and-greet' gatherings and tea ceremonies, while the transposable design also enables these rooms to be set up as break-out meeting rooms for corporate groups.



Lower Ground Floor



Upper Ground Floor

ROOM	SIZE (SQM)	STANDING RECEPTION (PAX)	BANQUET (PAX)
<b>LOWER GROUND FLOOR</b>			
VIP Room 1	25	12	8
VIP Room 2	30	14	10
VIP Room 3	30	14	10
VIP Room 4	25	12	8
VIP Room 5	45	n/a	18
VIP Room 6	45	n/a	18
VIP Room 7	40	20	12
VIP Room 8	40	n/a	12
<b>UPPER GROUND FLOOR</b>			
VIP Room 9	35	14	12
Dining Room 1	205	120	70
Dining Room 2	145	100	60
Dining Room 3	125	90	60



RIMBA JIMBARAN BALI BY AYANA

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