

MENU I

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

YOGHURT PARFAIT

Homemade granola, Greek yoghurt, mixed berries

MATCHA CHIA SEED PUDDING

Almond milk, coconut yoghurt, mango, passion fruit, coconut flakes

MIDDLE EASTERN BOWL

Steamed barley, tabbouleh, falafel, roasted pumpkin, hummus, lemon tahini dressing

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

HUEVOS RANCHEROS

Skillet-baked eggs, black beans, tomato salsa, avocado, coriander

TRUFFLE BUN

Scrambled eggs, cheddar cheese, truffle aioli, watercress, bacon jam

SWEET CORN BENNY

Corn fritter, poached egg, spinach, cherry tomato, hollandaise sauce

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chive

BREAD & BATTER

HOMEMADE BREADS & BAKERY

AMERICAN PANCAKES

Hazelnut maple praline, butter

ALOO PARATHA

Spiced potato paratha, mango pickle, raita

CHOCOLATE FRENCH TOAST

Salted toffee whipped cream, banana brulee, caramelized cashew nuts

AVOCADO TOAST

Bamboo activated charcoal sourdough, crushed avocado, mixed seeds, lime, coriander

DELI

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG

Indonesian fried rice or noodles, fried egg, acar

BUBUR AYAM

Rice porridge, chicken, boiled egg

SOTO AYAM

Chicken soup, rice noodles, boiled egg, cabbage

BUBUR INJIN

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

TIME TO SHINE

Celery, ginger, lemon

WAKE-UP CALL

Turmeric, ginger, green apple, lemon, cayenne pepper

HANGOVER

Ginger, galangal, green apple, lemon

FARMER'S BLEND

BEET 'N' BERRY

Beetroot, strawberry, carrot, apple, orange

THE AUDITION

Pineapple, orange, grapefruit, turmeric

JUST GREEN

Green apple, celery, coriander, cucumber, kale, ginger

SUPERFOOD SMOOTHIES

HULK

Spirulina, moringa, spinach, kale, chia seeds, dates, banana, coconut milk, soy milk

PUMPKIN PUMP

Pumpkin butter, maca, flaxseeds, cacao nibs, vanilla, dates, banana, soya milk

PINK PANTHER

Pitaya, apple, banana, pineapple, veggie protein, lemon, goji berries

SPECIALTY HOT BEVERAGES

GOLDEN LATTE

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE

Pandan extract, coconut sugar, coconut milk

PINK LATTE

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK
CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE

MACCHIATO

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel

150

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco

180

MIMOSA

Orange juice, orange liqueur, sparkling wine

180

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

MENU 2

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS 🌿

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI 🌿 🥥 🥚

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

YOGHURT PARFAIT 🥥 🥚

Homemade turmeric granola, Greek yoghurt, dragon fruit

CHOCOLATE CHIA SEED PUDDING 🌿 🥚

Almond milk, peanut butter, banana, cocoa nibs, toasted peanuts

NUSANTARA BOWL 🌿 🥥

Soy glaze tofu and tempeh, red sorghum, snake beans, Moringa leave, roasted pumpkin, soy lime dressing

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

MOROCCAN SHAKSHOUKA

Skillet-baked eggs, tomato sauce, cumin, fresh parsley

KATSU SANDO 🥥 🌿

Panko fried egg omelet, Hokkaido milk toast, tonkatsu sauce, bonito flakes, nori

PERKEDEL BENNY 🥥 🌿

Potato cake, poached egg, wilted kale, gochujang hollandaise, black sesame

SCRAMBLED TOFU 🌿 🥥

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chive

BREAD & BATTER

HOMEMADE BREADS & BAKERY 🥥 🌿

MATCHA PANCAKES 🥥 🌿

Mascarpone mousse, blueberry jam

BREAKFAST SAUSAGE SLIDER 🥥 🌿

Buttermilk biscuit, caramelized onion, béchamel sauce, cheddar cheese

TROPICAL FRENCH TOAST 🥥 🌿

Pineapple compote, whipped coconut cream

BREAKFAST PIZZA 🥥 🌿

Mozzarella, red cheddar, bacon bits, sunny side up

DELI

FARMHOUSE CHEESES 🥥 🥚

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG 🌿

Indonesian fried rice or noodles, fried egg, acar

BUBUR AYAM

Rice porridge, chicken, boiled egg

LONTONG SAYUR

Spiced coconut curry soup, rice cake, stewed vegetable

BUBUR INJIN 🌿

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

ALKALINE BOOSTER

Cilantro, green pepper, kale, snake beans, apple

BLOODY MARIA

Tomato, sea salt, cayenne pepper, green apple

OMG

Lemongrass, galangal, green apple, lime

FARMER'S BLEND

APPLE AID

Cucumber, kale, spinach, apple, celery, mint

HIGH ON C

Carrot, pomelo, orange, pineapple

RADIANCE

Beetroot, pineapple, apple, ginger, lime

SUPERFOOD SMOOTHIES

KATANA

Shiso leaf, morinaga, mizuna, kale, chia seeds, dates, banana, yuzu, soy milk

MUSCLE-UP

Taro, maca, cacao nibs, vegie protein, dates, banana, soya milk

GO GOJI

Raspberries, dates, banana, flaxseed, goji berries, soy milk

SPECIALTY HOT BEVERAGES

GOLDEN LATTE 🥥

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE 🥥

Pandan extract, coconut sugar, coconut milk

PINK LATTE 🥥

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE 🥥

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE 🥥 🌿

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE 🥥

MACCHIATO 🥥

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel 150

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco 180

MIMOSA

Orange juice, orange liqueur, sparkling wine 180

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

MENU 3

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS 🌿

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI 🌿 🥥 🥜

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

APPLE PIE YOGHURT PARFAIT 🥥 🥜

Homemade Cinnamon granola, Greek yoghurt, apple compote

MANGO CHIA SEED PUDDING 🌿 🥥

Almond milk, coconut yoghurt, mango, kiwi

MASALA BUDHA BOWL 🌿

Turmeric quinoa, masala chickpea, roasted pumpkin, wilted kale,, semi dried tomatoes, yoghurt dressing

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

CHORIZO FRITATA 🥥

Skillet-baked eggs, ricotta cheese, chorizo, pesto

BREAKFAST DOG OMELETE 🥥 🌿

Rolled omelet, beef sausage, caramelized onion, cheddar cheese, crispy shallots, ketchup, mayonnaise, chive

OKONOMIYAKI BENNY 🥥 🌿

Cabbage pancake, poached egg, sautéed spinach, miso hollandaise, bacon bits

SCRAMBLED TOFU 🌿 🌿

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chive

BREAD & BATTER

HOMEMADE BREADS & BAKERY 🥥 🌿

RED VELVETS PANCAKES 🥥 🥜 🌿

Cream cheese frosting, Bedugul strawberries compote, pistachios

BUCKWHEAT GALLETE 🥥 🌿

Sauteed forest mushrooms, Brazilian spinach, sunny side up, cheddar cheese

TRIPPLE CHOCOLATE WAFFLE 🥥 🥜 🌿

Dark chocolate sauce, white chocolate whipped cream

PUMPKIN TOAST 🥥 🌿

Bamboo activated charcoal sourdough, roasted pumpkin, feta cheese, molasses, fried pumpkin seeds

DELI

FARMHOUSE CHEESES 🥥 🥜

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG 🌿 🌿

Indonesian fried rice or noodles, fried egg, acar

BUBUR AYAM

Rice porridge, chicken, boiled egg

GADO GADO 🥥

Snaked beans, rice cake, potato, egg, fried tofu, peanut sauce

BUBUR INJIN 🌿

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

AFTER PARTY

Basil, mint, ginger, spinach, cucumber, lime

THAI KICK

Cilantro, lemongrass, kafir leaves, galangal, lime, chili

REVIVE

Ginger, turmeric, green apple, pomelo

FARMER'S BLEND

GREEN SUPREME

Celery, cucumber, apple, kale, romaine, zucchini

BELIMBING SARI

Avheroa, apple, honeydew, lime, basil

PURIFY

Apple, beet, carrot, celery, orange

SUPERFOOD SMOOTHIES

HEARTBEET

Beetroot juice, vegie protein, dates, banana, chia seeds, blueberries soy milk

SALADIN

Tahini, maca, flaxseeds, cacao nibs, vanilla, dates, banana, soya milk

IJO SPECIAL

Matcha, banana, shiso leaves, mango, spinach, dates, soy milk

SPECIALTY HOT BEVERAGES

GOLDEN LATTE 🥥

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE 🥥

Pandan extract, coconut sugar, coconut milk

PINK LATTE 🥥

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE 🥥

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE 🥥 🥜

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE 🥥

MACCHIATO 🥥

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel 150

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco 180

MIMOSA

Orange juice, orange liqueur, sparkling wine 180

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

MENU 4

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

YOGHURT PARFAIT

Caramelized banana, Greek yoghurt, cinnamon granola

PINEAPPLE CHIA SEED PUDDING

Almond milk, coconut yogurt, coconut flakes, pineapple compote

POKE BOWL

Avocado, radish, Sushi rice, Nori Komi Furikake, edamame, mango, cucumber, sesame dressing

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

BAKED EGGS

Mushroom - asparagus ragout, herbs de province

SHOKUGEKI SOUFFLÉ OMELETTE

Spiced tomato sauce, gruyere cheese, egg yolks and whites

"THE FLORENTINE"

English muffin, poached egg, sautéed spinach, choron sauce espuma

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chives

BREAD & BATTER

HOMEMADE BREADS & BAKERY

PUMPKIN PANCAKES

Vanilla, frosting, maple syrup, spiced cashewnut

SWEET POTATO WAFFLE

Crème fraiche, chives, coffee wood smoked fish roe

SMØRREBRØD

Boiled finger potato, caper dressing, Artisan rye loaf, tartar sauce, pickled and crispy onions

DELI

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG

Indonesian fried rice or noodles, fried egg, acar

BUBUR AYAM

Rice porridge, chicken, boiled egg

PISANG RAI

Steamed banana dumplings, coconut flakes, palm syrup

BUBUR INJIN

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

BALI'S ELIXIR

Ginger, lemongrass, kafir leaf, kemangi, lime, honey

ORGANIC

Green tomato, green peppers, green chili, celery, Sichuan pepper, sea salt

GUARDIANCE

Ginger, turmeric, galangal, lime, green apple, sea salt

FARMER'S BLEND

COCO MELON

Coconut, yellow watermelon, honeydew, lime

BE ROOT

Beetroot, ginger, apple, strawberry

GREEN BREEZE

Green apple, celery, mint, kale

SUPERFOOD SMOOTHIES

HEAVENLY

Pig fruit, banana, dates, Goji berries, veggie protein, pineapple, pomegranate

VITARO

Taro powder, veggie protein, dates, banana, chia seeds, pumpkin seeds, almond milk

KELEPON

Pandan, vanilla, dates, kale, banana, coconut milk, rice milk

SPECIALTY HOT BEVERAGES

GOLDEN LATTE

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE

Pandan extract, coconut sugar, coconut milk

PINK LATTE

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK
CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE

MACCHIATO

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco

MIMOSA

Orange juice, orange liqueur, sparkling wine

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

MENU 5

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

PB&J YOGHURT PARFAIT

Bali cashew cloud, grape jelly, Greek yoghurt, homemade granola

AÇAÍ BERRY BOWL

Mix berries froyo, roasted pumpkin seeds, goji berry, homemade granola

POLENTAS FRIES

Black garlic aioli, parmesan cheese

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

AKOORI

Spiced Indian scrambled egg with onion tomato masala

CIRE TOASTIE

Lachsschinken ham, egg salad, cheddar cheese, truffle aioli

BREAKFAST BURRITO

Scrambled egg, chorizo & mix beans ragout, guacamole crème, Alila garden chili relish

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chives

BREAD & BATTER

HOMEMADE BREADS & BAKERY

BUTTERSCOTCH CREPES

Bali organic coconut syrup, chocolate sauce, roasted crumb peanuts, mix berries

CINNAMON SUGAR CROFFLE

Dulce de leche, Honeycomb butter

SMOKED SALMON BLINIS

Activated bamboo charcoal, cream cheese, smoked salmon, salmon roe, pickles

DELI

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG

Indonesian fried rice or noodles, fried egg, pickles

GADO GADO

Snake beans, rice cakes, potato, egg, fried tofu, peanut sauce

TINUTUAN

Manadonese spiced rice porridge with smoked garfish sambal

BUBUR INJIN

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

GENERIK

Ginger, turmeric, kencur, apple, lime

GALINGER

Galangal, ginger, apple, lime

GINLERY

Ginger, celery stick, celery leaf, apple, lime

FARMER'S BLEND

DAZZILING

Organic kale, kyuri cucumber, pineapple, green apple

SKINCARE

Beet root, carrot, celery stick, green apple

EVERGLOW

Carrot, orange, turmeric, kyuri cucumber, aloe vera

SUPERFOOD SMOOTHIES

AVOCCINO

Cold brew coffee, oat milk, avocado, protein powder, dates, banana

BLACK - PINK

Taro powder, pistachio, dates, banana, Strawberry, Cia seed Coconut and almond milk

TROPICANNA

Jack fruit, banana, goji berries, mango, passion, pineapple

SPECIALTY HOT BEVERAGES

GOLDEN LATTE

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE

Pandan extract, coconut sugar, coconut milk

PINK LATTE

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE

MACCHIATO

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco

MIMOSA

Orange juice, orange liqueur, sparkling wine

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

MENU 6

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

SOURSOP YOGHURT

Soursop flavored yoghurt, soursop puree, homemade granola

BUTTERFLY PEA BOWL

Frozen blueberries, butterfly pea, homemade granola, desiccated coconut, coconut cream

QUINOA & RED SORGHUM PORRIDGE

Almond milk, pistachio, palm sugar, Bedugul berries

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

TAMAGOYAKI

Japanese rolled omelette with brunoise vegetables, grated daikon, togarashi mayonnaise

TORTANG TALONG

Filipino style eggplant omelette, banana ketchup, alfalfa

SCOTCH EGG

Sausages wrapped soft boiled egg fritter, Dijon mayonnaise

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chives

BREAD & BATTER

HOMEMADE BREADS & BAKERY

CRUMPETS

British classic crumpets served with lemon cream, strawberry compote, butter

KAYA TOAST

CIRE milk toast, pandan flavored 'srikaya' Indonesian coconut jam, coconut coulis

SMOKED SALMON BAGEL

Dill cream cheese, smoked salmon, fried capers, red onion, house pickled cucumber

DELI

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG

Indonesian fried rice or noodles, fried egg, pickles

GADO GADO

Snake beans, rice cakes, potato, egg, fried tofu, peanut sauce

TAHU TELUR

Tofu and egg omelette topped with cabbage, cucumber, fried peanuts and peanut dressing

BUBUR INJIN

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

WAKE UP SHOOT

Ginger, galangal, apple, lime

CHEERLERY

Seledri, ginger, lime, green apple

O2

Ginger, turmeric, pomelo, apple, lime

FARMER'S BLEND

APLEMINT

Apple, seledri, cucumber, kale, mint

C SHINES

Tangerine, orange, pomelo, passion

VITABE

Beet, apple, cranberry, pineapple

SUPERFOOD SMOOTHIES

A B C

Acai berries, banana, coconut, protein powder vanilla, strawberry, blueberry

GOAT

Greatest of all time, chocolate protein powder, banana, coffee, oat milk

GREENDAY

Coconut milk, vegie protein, dates, spinach, banana, avocado, moringa

SPECIALTY HOT BEVERAGES

GOLDEN LATTE

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE

Pandan extract, coconut sugar, coconut milk

PINK LATTE

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE

MACCHIATO

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel

150

ORGANIC MARY

Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco

180

MIMOSA

Orange juice, orange liqueur, sparkling wine

180

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

🌿 : Vegan 🥜 : Nuts 🥛 : Lactose 🚫 : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

🌿 : Vegan 🥜 : Nuts 🥛 : Lactose 🚫 : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

MENU 7

FRUITS, GRAINS & VEGETABLES

SEASONAL FRUIT PLATE

CEREALS

Muesli, homemade granola, coco pops, corn flakes

BIRCHER MUESLI

Overnight oats, green apple, banana, mixed seeds, Medjool date syrup

MILK KEFIR

Homemade fermented yoghurt, cinnamon granola, mango coulis

KOREAN BOWL

Edamame, soy sprouts, Gojuchang tofu, carrots, kimchi, soy dressing

BARLEY BROWNS

Shitake mushroom, lemon ricotta, tomato sugo

EGGS-PECIALTIES

YOUR CHOICE OF EGGS ANY STYLE

Beef or chicken sausage, bacon, baked beans, sautéed mushrooms, slow-roasted tomato

EGG ROYAL

Smoked salmon, English muffin, poached egg, hollandaise espuma, ikura

ONSEN TOMAGO

60 minutes slow cooked egg in a soy dashi broth

JAY FAI

Crispy mixed seafood omelette, Alila garden chili jam

SCRAMBLED TOFU

Bamboo activated charcoal sourdough, turmeric fried tofu, spiced tomato sauce, chives

BREAD & BATTER

HOMEMADE BREADS & BAKERY

KANOM PANG SANGKAYA

Thai style pandan & Thai tea custard mini buns

CHOCOLATE PANCAKE

Caramelized banana, toasted almond splitter, praline & milk chocolate sauce

LIEGE WAFFLES

Belgian style sourdough waffle, candy milk, honeycomb butter

DELI

FARMHOUSE CHEESES

Served with grapes and fruit jam

ARTISANAL COLD CUTS

Served with pickles and grain mustard

FROM THE WARUNG

VEGETARIAN NASI OR MIE GORENG

Indonesian fried rice or noodles, fried egg, pickles

LONTONG SAYUR

Spiced coconut curry soup, rice cake, stewed vegetables

NASI KUNING

Fragrance rice cooked in coconut milk & turmeric, sambal tomat, tempe manis, boiled egg

BUBUR INJIN

Black rice porridge, coconut milk

PHARMACEUTICAL SHOTS

C PLUS

Coconut, kencur, lime, green apple, sea salt, honey

GREEN HORNET

Seledri, ginger, lime, green apple, honeydew

KUNYIT ASAM

Lemongrass, turmeric, green apple, yuzu, lime

FARMER'S BLEND

SPARTAN

Green tomato, cilantro, cucumber, green capsicum, green olive

KUNINGAN

Yellow watermelon, yuzu, passion pure

BERRIES

Strawberry, apple, cranberry, blueberry

SUPERFOOD SMOOTHIES

THOR

Coconut water, vanilla protein shakes, spinach honey, avocado, strawberry

ZEUS

Cold brew coffee, oat milk, banana, chocolate protein powder, banana, tahini

BIMA

Coconut milk, vanilla protein shakes powder, acai berries, banana, raspberry, blueberries

SPECIALTY HOT BEVERAGES

GOLDEN LATTE

Turmeric, black pepper, cardamon, maple syrup

PANDAN LATTE

Pandan extract, coconut sugar, coconut milk

PINK LATTE

Beetroot juice, taro, ginger

EARL GREY CHARCOAL LATTE

Activated charcoal powder, earl grey tea, honey

HOT CHOCOLATE

Cacao, cacao butter, cinnamon, vanilla, nutmeg, milk

ARTISAN TEA

BALINESE ORGANIC GREEN OR BLACK
CHAMOMILE

COFFEE

CAPPUCCINO / CAFE LATTE

MACCHIATO

AMERICANO / ESPRESSO

BALI COFFEE

Choice of milk: whole, soy, coconut, almond, condensed

BREAKFAST CONCOCTIONS

WESTPRESSO MARTINI

Vodka, cold brew espresso, Nusantara coffee liqueur, salted caramel

ORGANIC MARY





Vodka, green tomatoes, celery, cucumber, kale, sea salt, citrus, cilantro, honey, black sesame, tabasco

MIMOSA

Orange juice, orange liqueur, sparkling wine

ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel Lo, Macabeo and Parellada – that have been handpicked from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality.

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge

 : Vegan  : Nuts  : Lactose  : Gluten

Prices are in '000 Indonesian Rupiah and subject to 21% tax and service charge