

## DEGUSTATION

Experience a tantalising tasting menu of western dishes paired with a selection of fine wines or signature cocktails, thoughtfully chosen to elevate each course with their unique flavour notes.

### PRICES

Cocktail Pairing	1.500 per person
Wine Pairing	1.900 per person

#### Homemade Foie Gras Terrine

Remy Martin VSOP, apple textures, kumquat, brioche

Cocktail Pairing | **Salacca forest** . *Salacca ning spirit, rose cordial, citrus, champaca tincture*

Wine Pairing | **Viticoltori Ponte Prosecco Biologico Glera, NV, Veneto – Italy**

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#### Indian Ocean Lobster Bisque

Coconut milk, kaffir leaves & lemongrass infusion, lobster tail salad, fresh herbs

Cocktail Pairing | **Truffle On The Rock** . *Truffle washed bourbon, yuzu, albumen, agave nectar, citrus lime*

Wine Pairing | **Roche Mazet . Cinsault, Grenache 2022, Pays d'Oc – France**

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#### Pan Seared Barramundi

Fregula sarda, fennel, Beurre Blanc, spring onion oil

or

#### Middle Eastern Spiced Slow Cooked Lamb

Harissa, coriander gremolata, lemon gel, pomme paulo

Cocktail Pairing | **Embun (Ladies)** Saba vodka infused, Saba grappa, Mistelle vin de liqueur, frozen green grape, Citric solution, pomelo bitter

Negroni Bourbon Cask (**Gentlemen**), Bourbon, Vermouth di Torino, Campari, dark cherries liqueur, cynar, parmesan tuile

Wine Pairing | **Roche Mazet . Sauvignon Blanc, 2021, Pays d'Oc, – France**

**Roche Mazet . Cuvee Signature Merlot 2021, Pays d'Oc – France**

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#### Pistachio Baklava

Phyllo pastry, rose water cream, caramelized pistachio and ice cream








Cocktail Pairing | **The Heart of Strawberry** . *East Indies Pomelo Xrated liqueur, Elderflower, oak smoke*

Wine Pairing | **Frontera Late Harvest . Moscat of Alexandria NV, Central Valley – Chile**

















Prices are in thousand Rupiah and subject to 21% tax and service charge.

## RAW

<b>Tabbouleh</b> 	100
Parsley, bulgur, tomato, lemon dressing	
<b>Mackerel Ceviche</b>  	130
Leche de tigre, passion fruit, chili, lime and ginger	
<b>Tuna Tartar</b>  	185
Fermented citrus dressing, crispy garlic	
<b>Jimbaran Oysters 3pcs / 6pcs</b>  	115/230
Raspberry mignonette, lemon wedges	









## SMALL PLATES

<b>Uri's Focaccia</b>  	75
Sea salt, rosemary & sundried tomato, garlic butter	
<b>Falafel</b>  	115
Tzatziki yoghurt dip	
<b>Crunchy Cauliflower</b>  	115
Tahini dressing, Middle Eastern spices	
<b>Salt Baked Beets</b>   	135
Pistachio dukkah, raspberry vinaigrette, bocconcini cheese	
<b>Organic Heirloom Tomatoes &amp; Marinated Feta</b> 	150
Basil pesto, tomato gel	
<b>Salmon &amp; Gindara Mosaic</b>  	190
Dill vinaigrette, salmon roe	
<b>Foie Gras Terrine</b>     	290
Remy Martin VSOP, apple textures, kumquat, brioche	

## DIPS

<b>Classic Chickpea Hummus</b>   	85
<b>Lemon Lebneh</b>   	100
Pistachio, parsley, sumac	
<b>Sundried Tomato</b>  	125
Pine nuts, parmesan, Italian basil	



## FLATBREADS

<b>Basil Pesto</b>   	170
Semi dried tomato, feta crumbles, rocket leaves	
<b>Lamacun</b>   	200
Minced lamb, vegetables, Arabic spices mix	
<b>Truffle</b>  	230
Wild mushrooms, black truffle essence, mascarpone, watercress	







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## SEAFOOD

<b>Fritto Misto</b> 	230
Assorted seafood and vegetables, tartar & sauce Rouille	
<b>Pan Seared Barramundi</b> 	240
Fregula sarda, fennel	
<b>Grilled Red Snapper Fillet</b> 	250
Preserved lemon, coriander gremolata	
<b>Sambuca Prawns</b> 	280
Marinated tiger prawns, sambuca flambée	








## MEAT

<b>Chicken Ballotine</b> 	250
Mushroom duxelles, Beurre Blanc, burnt leek	
<b>Slow Cooked Beef Short Ribs</b> 	340
Truffle mash potato, glazed carrots, pickled onions	
<b>Braised Lamb Shank</b> 	350
Middle Eastern spices, harissa, lemon gel	
<b>Double Wagyu Striploin “Tagliata” MB 8/9</b> 	1.500
Grana Padano shaving, Vine tomatoes, rocket leaves, rosemary tossed potatoes	

## PASTA

<b>Pomodoro</b> 	170
Tomato sugo, Vine tomatoes	
<b>Truffle Pasta</b> 	230
Penne rigate, creamy white wine sauce, crispy oyster mushrooms	
<b>Holy Vongole</b> 	240
Local clams, sundried tomato, white wine, linguine pasta	
<b>Home Cooked Porcini Mushroom Risotto</b>	250
Parmesan crisps, Vine tomatoes	

## SIDES

Garlic Spinach 	70
Peppered Eggplant Confit & Mediterranean Mole 	70
Steamed Basmati Rice 	70
Glazed Young Carrots & Green Pea Mash 	70
Rosemary Tossed Baby Potatoes 	95
Fregula Sarda Pasta 	95
Grilled Asparagus – Parmesan Crust 	95
Truffle Mash Potato 	95



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## ALILA SELTZER

<b>Easy Hugo</b> Elderflower syrup, yuzu, mint, elderflower tonic, Alila seltzer	100
<b>Minosa</b> Sour mix, kombucha, Alila seltzer	100
<b>Granitaz</b> Kiwi, kiwi syrup, yuzu, lime, cilantro, Alila seltzer	100
<b>Apzero Spritz</b> Blood orange syrup, cranberry, kombucha, orange wedges Alila seltzer	100

## SIGNATURE

<b>Senja</b> Tequila Reposado fat washed parmesan, Aperol, agave nectar, AMO Sparkling Wine	220
<b>Truffle On The Rock</b> Bourbon fat washed truffle, yuzu, agave nectar, lime, saline solution, aromatic bitter	220
<b>Mean While in Bali</b> Barbados light rum, coconut liqueur, fresh pineapple juice, pandan cordial, lime juice	220
<b>Negroni Oak Barrel No.01</b> London dry gin, Starlino rosso, campari, 1 month matured in oak barrel	250
<b>Flora di Bali</b> Ornabrack gin, Mancino sakura, Alila botanical, elder flower tonic, sparkling gold pandan, marigold	250

## B E E R

<b>Pilsner</b> Bintang – Indonesia	90
<b>Lager</b> Heineken – Netherland	95
<b>Root Beer</b> Kencur Alila (0% ABV) Ginger Alila (0% ABV)	80 80
<b>Craft Beer</b> Island of Imagination Tropical NIPA - Bali Island of Imagination Padiluwih - Bali Island of Imagination Island Man XPA - Bali Canard Kolsch Canard Strawberry Gose Canard Session IPA Lion Island Lager Lion Pale Ale Kura Kura Lager, Plaga - Bali Kura Kura Island Ale, Plaga - Bali	130 130 160 130 130 130 130 130 130 130

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Our wide ranging wine list is available upon request. Please ask our team for assistance and suggestions