

Unwind in the tranquility and savor our signature collection . . .

FOOD

STARTERS

Salads

- Tomato Avocado Salad [VE] [GF] [R]** 95
Fresh tomatoes, avocado, cappers, lettuce, lime, olive oil,
- Tuna Salad [GF]** 115
Tuna, sesame seed, Balinese long pepper, cucumber, garden salad,
Spicy soy lime dressing
- Chicken Salad [GF]** 100
Spice marinated grill chicken salad, avocado, sour dough croutons,
Honey mustard dressing

Soup

- Cauliflower Soup** 95
Cauliflower, onion, garlic, fresh milk, grilled sour dough
- Pumpkin Carrot and Turmeric Soup [VE] [GF]** 110
Pumpkin, ginger, coconut cream, carrot, turmeric, orange, apple
roasted almond
- Hot Sour Seafood Soup [GF]** 120
Fresh fish, prawn, coriander, cherry tomato, bok choy

[VE] – Vegan dishes – [V] Vegetarian dishes – [GF] – Gluten free dishes – [R] Raw dishes

Many of the other dishes could also be modified to be vegetarian

We also understand that the taste and dietary requirements of one individual differ from the next.

Do let us know so that we can create that special meal or drink based on your preference and personal taste.

Price are in thousand Indonesian Rupiah and are subject to 21% tax and service charge

MAIN COURSES

Western

Roasted Chicken [GF]	185
Roasted chicken breast herbs marinated, mustard, mashed potatoes, Bacon, onion, green peas, bone gravy sauce	
Pan Sheared Barramundi	195
Sea bass, sautéed mixed vegetables, mashed potatoes, kemangi crusted, lemon butter sauce	
Grilled Prawn [GF]	245
Prawn marinated spices, red rice risotto, dried tomatoes, herbs salad, salty duck egg, lemon butter sauce	
Beef Tenderloin [GF]	295
Marinated "Kusamba" rock salt, caramelized mashed potato, garlic butter carrot tomato, red wine sauce	

Plant Based

Eggplant In The Garden [VE] [GF]	125
Steam and grilled eggplant, carrot, pumpkin, zucchini, bell peppers, garlic, onion, curry sauce, herbs salad	
Green Veggies [VE] [GF]	125
Edamame hummus, broccoli, snow peas, green bean, nori seaweed	
Pumpkin Risotto [V] [GF]	155
Garden herbs, red rice risotto, dried tomato, mushroom, pumpkin, Parmagiano cheese, garlic lemon butter sauce	

Dishes on the side

Mashed potatoes [V] [GF]	75
Crispy fried baby potatoes, Kusamba salt, garlic, parsley [VE] [GF]	75
Sautéed garlic butter broccoli [V] [GF]	85

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DESSERT

Home-Made Ice Cream	45
Vanilla, Milk chocolate, Coconut, Bali coffee, Cinnamon Ice cream, Honey comb	per scoop
Home-Made Sorbets	45
Mango, Ginger flower, Passion fruit, Bali lime, Lemon Basil, Strawberry	per scoop
Sliced Fresh Fruit Platter	60
Assorted fresh seasonal locally grown fruits	
Affogato Flores	75
Espresso coffee tana merah topped a scoop of home-made vanilla ice cream	
Lemongrass Pannacotta	85
Spiced salak compote, mango gel, home-made passion fruit sorbet	
Tiramisu	85
Mascarpone cheese, coffee, cream, egg, sponge cake, cocoa powder Home-made vanilla ice cream	
French Toast Orange Banana	85
Caramelized white bread, orange banana, home-made vanilla ice cream	
Chocolate Lava	95
Dark chocolate cake, home-made vanilla ice cream Allow us 15 minutes to cook	

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CHILDREN MENU

Mashed Potatoes [VE] [GF]	60
Avocado Tomato Salad, lime, olive oil [VE] [GF]	65
Chicken Spring Rolls	65
Vegetables Dip [V] [GF] Cucumber, carrot, bell peppers, honey lime yoghurt	75
Cheese and Tomato Pizza	75
Ham Cheese and Tomato Sandwich	75
Fried Rice Fried rice, sunny side up, chicken sate, crackers	80
Spaghetti / Penne with Tomato and Basil or Bolognese Sauce	85
Tempura Battered Fish and Chips	85

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BEVERAGE

CRAFTSMANSHIP OF MANGGIS

SIGNATURE

Arakasem **130**
 Pura Arak Karangasem, Falernum syrup, yuzu pure, lime juice, Aromatic bitter, albumen, Marigold flower
 “Represented by Karangasem Village inspired”

Salacolada **130**
 Salaka Ning, Dark rum, Nangka Pandan syrup, Salak juice, Coconut liqueur, Pandan leaf
 “Harmonious combination Snack fruits, Pandan and jack fruit makes the sweet moment to remember”

Lost in Eastland **130**
 Salaka Ning, Dry Gin, Yuzu, fresh lime juice, Sichuan cordial, Choya , Shiso Leaf
 “A subtle taste of bittersweet yuzu linger on your palate”

Samudera **140**
 Dry Gin, Mancino Bianco, Dry vermouthe, Kusamba salt, Eucalyptus water
 “Intrinsic collaboration elements of the ocean, beach and Seasalt”

APERITIVO

Flamingo **140**
 Dark rum, Apricot brandy, Campari, Falernum, Fresh Pineapple juice, Fresh lime juice, Aromatic bitter
 “Refreshing tropical Aperito Style”

Senja **150**
 Tequila parmesan washed, Campari, Dry vermouthe, Sparkling wine, Soda water, Kyuri cucumber
 “Savory, Sparkling, and Aperitivo”

Candikala **150**
 Dry Gin Semi washed cacao, Cherry brandy liqueur, 1757 rosso vermouthe, Campari
 “An experience unlike any other”

MODERN CLASSIC

Tratae On the Rock **150**
 Bourbon semi washed truffle, yuzu, fresh lime juice, aromatic bitter, Petae honey syrup, Nasturtium leaf
 “The interpretation of Whiskey Sour”

Old Refashioned **180**
 Bourbon, Cherry brandy, 1757 rosso vermouthe, Cynar, Italian bitter, Crystal candy with Edible flower
 “Twisted Old Fashion for the night to pleasant and merry”

WINE

BY THE GLASS (150 ml)**WHITE**

Two Island Sauvignon Blanc, Australia-Bali, Indonesia - 2019	125
Sababay Reserve White, Australia-Bali, Indonesia - 2017	130
Ravens Wood Vinters Blend Chardonnay, California, U SA - 2015	195
Villa Maria, Prive Bin Dry Riesling, Marlborough - New Zealand - 2017	200

ROSE

Hatten Aga Rose, Bali - Indonesia – 2019	99
Sababay Pink Blossom, Bali, Indonesia - 2017	125
Sacha Lichine Single Blend Rose, France - 2018	195

RED

Two Island Shiraz, Australia-Bali, Indonesia - 2019	125
Sababay Black Velvet, Bali, Indonesia - 2017	125
Sababay Reserve Red, Australia-Bali, Indonesia - 2017	130
Santa Ema, Select Terroir, Reserve Cabernet Sauvignon, Chile - 2019	180

ALILA MANGGIS – WINE SELECTION BY BOTTLE

SPARKLING WINE

Jepun Sparkling Rose, Bali - Indonesia - NV	585
Erica Prosecco, Treviso Extra Dry - Italy - NV	985
Atilus Asolo Prosecco Superiore DOCG - Italy - NV	995
Cava Segura Viudas Brut - Spain - NV	1 200

LIGHT AROMATIC WHITE

White wines reflecting a light – playful – nature. While young, often displaying plenty of refreshing citrus like acidity, that softens with age. These wines reflect a pure and honest expression of the grape's varietal characteristics, therefore oak barrel handling plays little to no role in their creation. Food Match – Think of light, clean and uncomplicated seafood dishes, shellfish and appropriate tapas or canapés.

Two Island Sauvignon Blanc, Australia-Bali, Indonesia - 2019	599
Villa Maria, Prive Bin Pinot Gris, East Coast - New Zealand - 2018	985

MEDIUM BODIED WHITE

White wines with a wide range of characteristics. Stylistically, mostly fresh with a good level of acidity, but with a slightly broader palate structure. Sometimes modestly enhanced by the sensations of oak barrel treatment. Food Match – Think white fleshed seafood, oysters, salads and some spicy foods.

Sababay Reserve White, Australia-Bali, Indonesia - 2017	635
d'Arenberg The Dry Dam Riesling, Australia - 2020	985
Villa Maria, Prive Bin Dry Riesling, Marlborough - New Zealand - 2021	985
Concha Y Toro, Casillero del Diablo Sauvignon Blanc, Chile - 2017	995
Klein Constantia Sauvignon Blanc, South Africa - 2015	1 400

FULL BODIED WHITE

White wines that display deep and full flavoured sensations in the mouth. Often structured around lower acidity, and enhanced by the flavours of oak barrel maturation and other winemaking techniques – resulting in complex and layered wines. Food Match – Think white meat dishes, dressed with rich flavoured sauces.

Two Island Chardonnay, Australia-Bali, Indonesia - 2019	599
Johnny Quarisa Chardonnay, South Australia - 2020	935
Ravens Wood Vinters Blend Chardonnay, California, U SA - 2015	970
Sacha Lichine Sauvignon Blanc, Vins Sans Frontieres – France - 2018	975
Mad Fish Chardonnay, Western Australia - 2019	1 200

ROSE & LIGHT BODIED RED

Red wines that appear light and brilliant to the eye. Their structure on the palate is fresh and vibrant, usually releasing an abundance of fruit. The acidity is mostly high in the younger wines, softening with age. Sometimes, a little oak barrel treatment is evident, but kept to a minimum. Food Match – Think fatty or rich meat – duck -, also dishes with high acidity – perhaps dressed with balsamic vinaigrette.

Hatten Aga Rose, Bali - Indonesia – 2019	425
Sababay Pink Blossom, Australia-Bali, Indonesia - 2017	610
Sacha Lichine Single Blend Rose, France - 2018	975

Maycas Del Limari Pinot Noir Reserva Especial, Stone Coast, Chile-2015	1 275
Oakridge Over the Shoulder Pinot Noir, Yarra Valley, Australia - 2018	1 300

MEDIUM BODIED RED

Red wines displaying intense varietal characteristics on the palate. Their overall impressions are not inhibited by overly extracted fruit or oak tannins. Their acidity levels are generally medium to high. Food Match - gamey meats, or dishes where oil and natural fats can be cleansed with the acidity that these wines possess.

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Two Island Shiraz, Australia-Bali, Indonesia - 2019	595
Sababay Black Velvet, Bali, Indonesia - 2017	610
Sababay Reserve Red, Australia-Bali, Indonesia - 2017	635
Santa Ema, Select Terroir, Reserve Cabernet Sauvignon, Chile - 2019	875
Noble Vines Marquis Red, Red Blend, California, U S A - 2018	1 000
M. Chapoutier Petite Ruche Crozes – Hermitage, France - 2016	1 350

FULL BODIED & AGED RED

These red wines have deep, dense colour spectrums. They are wines with complex flavour and broad tannin structures. Powerful and sometimes high in alcohol, most of these wines need time – aging – to become more mellow and enjoyable. Food Match – Think mostly red meat dishes or braised meats. Rich glazes or sauces are wonderful with these wines!

Rawson's Retreat Shiraz, Australia - 2019	885
Vasse Felix Cabernet Sauvignon, Margaret River, Australia - 2015	1 350
Ruffino Aziano Chianti Classico, DOCG – Italy - 2016	1 350
Atilius Prestigio Chianti Riserva – Italy - 2013	1 400
Shaw + Smith Shiraz, Adelaide Hills – Australia - 2015	1 600

APPERITIF, SPIRIT & LIQUEUR

Campari Bitter	125
Bacardi Light, Myer's Dark, Malibu	125
Baileys' Irish Cream	125
Hennessy V.S.O.P, Remy Martin V.S.O.P, Martell V.S.O.P	150

BEERS

Bintang Zero	50
Small Bintang,	59
Large Bintang	99

ROOT BEER

Kunyit asem	50
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SOFT DRINKS

Coca Cola, Sprite, Soda Water, Tonic Water	45
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MINERAL WATER

Aqua Reflection Natural or Sparkling Mineral 380 MI	39
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ALILA BLEND ESPRESSO COFFEE

with soy milk, almond milk or coconut milk, palm sugar

Black Coffee, Bali Coffee, Espresso, Maciato	45
Cappuccino Or Café Latte	49
SHAKES & SMOOTHIES	64

Bali Banana

Wooden Bananas, Milk, Honey, Vanilla Bean Ice Cream

Kintamani Strawberry

Kintamani Strawberries, Vanilla Ice Cream, Honey & Milk

Mango Lassi

Fresh Mango with Yoghurt, Milk and Honey

COOL, FREEZY & REFRESHING**64****Cheers**

Cucumber, Orange, Mints, Orange Cordial, Ginger Ale.

Fantasy

Lime, Mints, Sugar and Soda Water

Jing Pink

Kintamani Strawberry, Lime, Sugar, Green Jasmine Tea