

Selamat Pagi (Good Morning). It's **Monday**.

Enjoy breakfast served from our heart.

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

### Liquid Love

Seasonal Fruit Juice 40

- "Cool Down" – watermelon, cucumber & mint

Healthy Drink 40

- "Mangolicious Citrus" - mango, apple, tangerine

Smoothie 40 (L)

- Jackfruit blended with probiotic yoghurt and local organic raw honey

Fresh Fruit Juice 40

- Orange juice
- Watermelon
- Pineapple

Jamu Lima (Balinese chilled juice) 45

- Ginger, cinnamon, betel leaves, turmeric, tamarind  
(The Balinese use Jamu Lima to treat headaches, indigestion, constipation and arthritis)

### Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

### Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine juice, orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato Juice, lime juice, Worchester, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

V: Item is vegan N: Item contains nut L: Item contains lactose G: Item contains gluten

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

## Made with Dough 65 (L,G)

Pastries and bread are served together with homemade apple jam and strawberry marmalade.

Today's basket: homemade croissants, cinnamon muffin, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, tamarillo

### Cereal 55 (G,L)

- Homemade muesli with dried fruits served with plain probiotic yoghurt, local organic honey, fruit compote

### Eggs 65

- Scrambled eggs, mushrooms, baked beans, herb potatoes, white toast (G,L)
- Avocado on toast, mashed avocado, poach egg, lettuce, balsamic, pumpkin seed, cherry tomato, sour dough (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40 (N,G,L)

- Plan base protein toast, hummus, roasted eggplant, cashew, pesto, ciabatta

### Authentic 50

- "Nasi Pecel" - Balinese rice dish with steamed vegetables, peanut sauce, fried tempe, cucumber, local lemon basil (N,G)
- "Mie Goreng Ikan" - Balinese egg noodles with carrot, caisin, fish, egg, crackers (G)

### Confections 50

- Banana pancake with whipped vanilla cream, berry compote and mint (G,L)
- "Bubur Sago" - sago pearl, grated coconut, sweet coconut milk, palm sugar sauce

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

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# Selamat Pagi (Good Morning). It's **Tuesday**.

Be happy. Be bright. Be you.

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

## Liquid Love

Seasonal Fruit Juice 40

- "Tropical Tango" - pineapple, snake fruit and lime

Healthy Drink 40

- "Adios Coffee" - apple, carrot, lime, and honey

Smoothie 40 (L)

- Dragon fruit and banana, local organic raw honey and probiotic yoghurt

Fresh Fruit Juice 40

- Orange juice
- Watermelon
- Pineapple

Jamu Beras Kencur (Balinese Warm Juice) 45

- Rice, local spices, green leaves  
(According to age-old Balinese beliefs, this jamu eliminates fatigue, promotes overall health, invigorates the body and aids blood circulation)

## Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

## Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine Juice, Orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato Juice, lime juice, Worchester, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali Coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

V: Item is vegan N: Item contains nut L: Item contains lactose G: Item contains gluten

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

## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade mango jam and salak marmalade.  
Today's basket: homemade croissants, pumpkin muffin, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, passion fruit

### Cereal 55 (G,L)

- Homemade toasted granola served with sliced baby banana, plain probiotic yoghurt and local organic honey

### Eggs 65

- Frittata, onion, parsley, red pepper & tomato ragout, spinach (G,L)
- Scrambled egg with ratatouille, olive tapenade, basil, hash brown, white toast and chicken sausage (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast(G,L)

### Healthy 40

- Green mix salad, pomelo, toasted almond and orange dressing (N)

### Authentic 50

- "Nasi Kuning" - Balinese yellow rice served with shredded chicken, sambal, boiled egg, glazed tempe, peanuts and crackers (G,N)
- Bubur Manado" - rice porridge, pumpkin, sweet corn, local spinach, dabu-dabu with salted fish

### Confections 50

- Chocolate pancake, house sour cream, red berry compote (G,L)
- "Kue Kaca Mata" steam cassava, sweet banana, grated coconut, nectar

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

# Selamat Pagi (Good Morning). It's **Wednesday**.

## Trust us to put a smile on your face!

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

### Liquid Love

Seasonal Fruit Juice 40

"Apple Berry Lush" - carrot, strawberry, apple

Healthy Drink 40

▪ "Force Field" - carrot, ginger, turmeric, lime

Smoothie 40 (L)

▪ Banana, local organic raw honey and probiotic yoghurt

Fresh Fruit Juice 40

▪ Orange juice

▪ Watermelon

▪ Pineapple

Jamu Daun Kayu Manis (Balinese Chilled Juice) 45

▪ Cinnamon leaves, Balinese palm sugar, tamarind, local sea salt (According to age-old Balinese beliefs, this jamu improves alertness and the ability to stay awake.)

### Hot Beverages

Coffee 35

▪ Cappuccino or Cafe Latte (L)

▪ Americano or Espresso

▪ Bali Coffee

▪ Macchiato (L)

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

Hot Chocolaté 35

▪ Rich 69% local chocolate (L)

▪ Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

▪ Organic Black Tea

▪ Organic Green Tea

▪ Chamomile Tea

▪ Peppermint Tea

▪ Earl Grey Tea

▪ Jasmine tea

▪ Herbal Tea

### Breakfast Concoctions

Strawberry Bellini 140

▪ Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

▪ Tangerine juice, orange liquor, sparkling wine

Bloody Mary 130

▪ Vodka, tomato Juice, lime juice, Worchester, tabasco, salt & pepper

Alila Ubud Coffee 130

▪ Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

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## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade rock melon jam and tangerine marmalade.  
Today's basket: homemade croissants, raisin muffin, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, star fruit

### Cereal 55 (G,L)

- Bircher muesli, poached apple, strawberry, yogurt, dragon fruit

### Eggs 65

- Mashed pea, poached egg, mashed peas, chop parsley, roasted pumpkin, hash brown, sour dough (G,L)
- Fried egg, chilli jam béchamel, spinach, chicken sausage, green herb (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40

- Toasted crushed avocado, with pesto, tomato, almond, and parsley (G,N,V)

### Authentic 50

- "Mie Bihun" - Indonesian-style fried rice noodles served with chicken, fried egg, pickles, crackers (G)
- "Bubur Ayam" - rice porridge, yellow spiced broth, fried peanuts, shredded chicken, boiled egg, celery leaves (N)

### Confections 50

- Strawberry Nutella pancake roll (G,L)
- Bubur sumsum, pandanus sweet rice porridge, nectar, coconut, and mint (G)

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

# Selamat Pagi (Good Morning). It's **Thursday**.

Greatness exists in all of us. Let us go out and deliver it.

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

## Liquid Love

Seasonal Fruit Juice 40

- "Mango Tango" - mango, pineapple, lime

Healthy Drink 40

- "Morning Green Valley" – kale, spinach, cucumber, lime

Smoothie 40 (L)

- Pineapple and banana blended with probiotic yoghurt and local organic raw honey

Fresh Fruit Juice 40

- Orange juice
- Watermelon
- Pineapple

Jamu Kuat (Balinese warm juice) 45

- Galangal, ginger, organic honey, lime leaves  
(According to age-old Balinese beliefs, this jamu improves stamina, alertness and the ability to stay awake.)

## Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

## Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine Juice, Orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato juice, lime juice, Worcestershire, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade coconut jam and jackfruit marmalade.  
Today's basket: homemade croissants, banana muffin, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, rambutan

### Cereal 55 (G,L)

- Oatmeal porridge served with strawberry, grated palm sugar, golden raisins, toasted cashew nuts

### Eggs 65

- Spanish omelette, brown onion, potato, capsicum, olives (G,L)
- Scrambled egg with fresh sweet corn, feta cheese, roasted tomato, bacon (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40

- Breakfast protein salad, kale, red bean, black bean, cucumber, tomato, lemon herb dressing (V)

### Authentic 50

- "Lontong Sayur " - Balinese rice cake served with braised tropical vegetables in coconut broth topped with fried shallots (V)
- "Nasi Goreng Ayam " – Indonesian style fried rice served with shredded chicken, fried egg, pickles (G)

### Confections 50

- Banana French Toast with crumble ,cream and raisin (G,L)
- "Kolak" – banana, sago pearl, sweet coconut milk, palm sugar sauce

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

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# Selamat Pagi (Good Morning). It's **Friday**.

## Don't limit yourself. Feel free to indulge.

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

### Liquid Love

Seasonal Fruit Juice 40

- "Big Squeeze" - mango, melon, mint

Healthy Drink 40

- "Beet & Treat" - beetroot, red cabbage, carrot, lime

Smoothie 40 (L)

- Strawberry, banana and cinnamon powder blended with probiotic yoghurt and honey

Fresh Fruit Juice 40

- Orange juice
- Watermelon
- Pineapple

Jamu Don Cem - Cem (Balinese chilled juice) 45

Pinnata leaves, tamarind, lime juice, honey  
(The Balinese use Jamu don cemcem to treat soft cough, body refreshment, and sore throats.)

### Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

### Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine Juice, orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato Juice, lime juice, Worcestershire, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)  
V: Item is vegan N: Item contains nut L: Item contains lactose G: Item contains gluten  
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## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade banana and ginger jam and papaya marmalade.  
Today's basket: homemade croissants, apple muffins, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, dragon fruit

### Cereal 55 (G,L)

- Bircher "Bali" muesli with fresh ripe jackfruit, grated dry coconut, raisin, and mint

### Eggs 65

- Ranchero scramble egg, red bean ragout, tomato salsa, jalapeno, crispy corn tortilla (G,L)
- Classic egg florentine, poached egg, spinach, English muffin, tarragon hollandaise, pesto cherry tomato (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40

- Toasted sour dough, white scramble, olive tapenade, arugula and herbs (G,L)

### Authentic 50

- "Nasi Opor Ayam" - Javanese rice dish with chicken braised in coconut broth, stir-fried chayote, boiled egg
- "Gado Gado" - Steamed vegetables, potato, fried tofu, boiled egg, topped with peanut sauce (G)

### Confections 50

- Jackfruit cinnamon jacket crepes (G,L)
- Mango chia seed pudding and mint (G,L)

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

# Selamat Pagi (Good Morning). It's **Saturday**.

## Fuel up. Live life to the max this weekend!

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

### Liquid Love

Seasonal Fruit Juice 40

- "Pink Panther" - watermelon, strawberry, tangerine

Healthy Drink 40

- "Green Ginger Ale" - apple, celery, cucumber, ginger

Smoothie 40 (L)

- Bedugul passion fruit and bananas blended with probiotic yoghurt and local organic raw honey

Fresh Fruit Juice 40

- Orange Juice
- Watermelon
- Pineapple

Jamu Temulawak (Balinese chilled juice) 45

- Curcuma, turmeric, galangal, lemongrass, honey and lime juice. (According to age-old Balinese beliefs, this Jamu improves body detox, digestion, blood pressure control, and reduce cholesterol)

### Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

### Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine juice, orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato juice, lime juice, Worcestershire, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)  
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## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade pineapple jam and raspberry marmalade.  
Today's basket: homemade croissants, almond muffins, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, guava

### Cereal 55 (G,L)

- Rainforest granola served with poach salak fruit, probiotic yogurt and local organic honey

### Eggs 65

- Breakfast egg couple, with Feta Cheese, cherry tomato, basil, balsamic, toast (G,L)
- Poached egg with carrot, shaved coconut, curry hollandaise, English Muffin (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40

- Breakfast salad of avocado, toasted cashew nut, pickle mushroom (N)

### Authentic 50

- "Nasi Sela" - Balinese sweet potato rice served with urap, chicken sambal matah, fried peanuts (N)
- "Nasi Uduk" - cooked rice with coconut milk, chicken floss, salted grated coconut, soy tempe, and eggs (G)

### Confections 50

- Chocolate French Toast with tangerine sauce and papaya (G,L)
- "Bubur Ketan" - steamed sticky rice, coconut milk, palm sugar syrup

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

# Selamat Pagi (Good Morning). It's **Sunday**.

Sunday is fun day. Do what makes your soul shine!

Your daily changing artisanal breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeals to you.

## Liquid Love

Seasonal Fruit Juice 40

- "Fresh shooter" – cucumber, lime, and mint

Healthy Drink 40

- "Harry Potter" - carrot, apple, pumpkin, cinnamon

Smoothie 40 (L)

- Mango blended with probiotic yoghurt and local organic raw honey

Fresh Fruit Juice 40

- Orange juice
- Watermelon
- Pineapple

Jamu Kunyit Asam (Balinese chilled juice) 45

- Turmeric, tamarind, lime juice, honey.  
(According to age-old Balinese beliefs, this Jamu improves body immune, anti-oxidant and anti-inflammatory.)

## Hot Beverages

Coffee 35

- Cappuccino or Cafe Latte (L)
- Americano or Espresso
- Bali Coffee
- Macchiato (L)

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

Hot Chocolaté 35

- Rich 69% local chocolate (L)
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar (L)

Tea 35

- Organic Black Tea
- Organic Green Tea
- Chamomile Tea
- Peppermint Tea
- Earl Grey Tea
- Jasmine tea
- Herbal Tea

## Breakfast Concoctions

Strawberry Bellini 140

- Fresh strawberry, strawberry liquor, sparkling wine

Tangerine Mimosa 150

- Tangerine juice, orange liquor, sparkling wine

Bloody Mary 130

- Vodka, tomato Juice, lime juice, Worchester, tabasco, salt & pepper

Alila Ubud Coffee 130

- Vanilla infused arak, Bali coffee, fresh local palm sugar & unsweetened cream

All-inclusive breakfast at IDR 300.000++ per person (exclude breakfast concoctions)

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## Made with Dough 65 (G,L)

Pastries and bread are served together with homemade tamarillo jam and passion fruit marmalade.  
Today's basket: homemade croissants, chocolate chip muffins, and white baguette

## From The Restaurant's Heart

### Seasonal Fruit 45

- Balinese seasonal fruit platter  
Watermelon, rock melon, pineapple, papaya, salak

### Cereal 55 (G,L)

- Ubud oatmeal, sliced finger banana, raisin, toasted almond maple and nectar syrup, and mint

### Eggs 65

- Scrambled egg with slow braised red cabbage, bacon, hash brown, serve on white toast (G,L)
- Omelette with chili, celery, leek, grated coconut serve with sambal eggplant (G,L)
- Two eggs cooked to your preferred style served with hash brown, sausage and toast (G,L)

### Healthy 40

- Toasted ciabatta with tomatoes, basil, homemade feta cheese, basil (G,L)

### Authentic 50

- "Nasi Merah" - Balinese red rice, served with chicken, sautéed green beans, egg sambal, spiced coconut
- "Nasi Goreng Mawut" – mix of fried rice and noodles, vegetables, chilli paste, crackers (G)

### Confections 50

- Oatmeal Raisin Pancake with strawberry and cream (G,L)
- "Pisang Rai Payangan" Poached floured banana in sweet pandanus coconut milk.

## Side Dishes

### Cheese Platter 80 (L)

- Cheddar, Feta, Grana Padano

### Crispy Bacon 40

### Chicken Sausage 40

### Pork Ham 40

### Hash Brown 40

### Sautéed Vegetables 40 (L)

- Kale, cauliflower, broccoli, carrot 40

### Grilled Asparagus 40

### Sautéed Spinach 40 (L)

Selamat Makan! (Enjoy your meal)

# SLOW FOOD BALI

Plantation restaurant prides itself on being a member of Slow Food Bali. Slow Food envisions a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet. Slow Food's approach is based on a concept of food quality that is defined by three interconnected principles:  
good, clean and fair.

## GOOD

A flavorsome seasonal diet that satisfies the senses  
and is part of the local culture.

## CLEAN

Food production and consumption that does not harm  
the environment, animal welfare or human health.

## FAIR

Accessible prices for consumers and fair conditions  
and pay for producers.

Slow Food was started with the initial aim to defend regional traditions, good food, gastronomic pleasure and a slow pace of life. In over two decades of history, the movement has evolved to embrace a comprehensive approach to food that recognizes the strong connections between plate, planet, people and culture.



## APPETIZERS

**Lemper** 95 (G,N)

Crispy sticky rice stuffed with spiced chicken, chili lime soy

**Urab** 95 (N)

Shredded chicken, spiced coconut, cabbage, long bean, beans sprout, lemon basil

**Botok Udang** 120 (G,N)

Steamed prawn with spiced **coconut**, lemon basil, served with Balinese style green papaya salad

**Urutan Bali** 105 (G,N)

Homemade Balinese style pork sausage, tomato sambal, local organic vegetable salad

**Be Tongkol Sambal Matah** 115 (N)

Grilled tuna in shallot, torch ginger, lemongrass dressing served with Balinese vegetable salad

**Sate Ayam** 95 (G, N)

Chicken breast sate, vegetable salad & peanut sauce

**Sate Lilit** 95 (G, N)

Minced fish sate grilled on lemongrass skewers, vegetable salad & peanut sauce

## SOUP

**Soto Ayam Bali** 120 (G, N)

Balinese chicken & glass noodles soup, tomato, boiled egg,

**Kuah Udang Manis** 130 (G)

Clear sweet corn soup, poached prawns, ginger, chili & lemon basil

## OFF THE BOAT – SEAFOOD MAINS

All authentic seafood is served with steamed rice

**Ikan Goreng Kesuna Cekuh** 175 (G,N)

Battered local fish from the market spiced with Balinese mild paste, purple eggplant, lemon basil and coconut milk

**Cumi Bumbu Kuning** 165 (G,N)

Stir fried squid, seasonal vegetables braised in mild yellow coconut sauce

**Ikan Panggang** 175 (G)

Grilled local fillet topped with mild tomato sambal, pickled vegetables, wok-fried water spinach

**Udang Rica Rica** 185 (G)

Manado style stir fried prawns, green bean, lemon basil & fried shallot

Items contain (G) Gluten (N) Nuts (L) Lactose

Menu items can be made vegetarian upon request

Beef, Lamb and Duck are Halal certified. Please ask the waiter for further information

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



# FROM THE FARM - MEAT & POULTRY

All authentic meat & poultry is served with steamed rice

## Ayam Betutu 175 (G,N)

The most traditional & well-known dish in Ubud: Slow roasted chicken wrapped in banana leaves and smoked in rice husk for 5-6 hours served with a young fern tips salad

## Bebek Goreng 175 (G)

Double cooked Balinese style duck leg, green sambal, fresh cucumber, coconut and long bean salad

## Babi Kecap 185 (G,N)

Local pork shoulder and belly braised in sweet soy sauce with mild Balinese spiced paste

## Rendang Sapi 195 (G,N)

Slow braised beef rump in Sumatran spice paste, coconut milk, and toasted coconut

## Kuah Kambing 195 (G,N)

Braised lamb, mild yellow paste, coconut milk, fried shallot & kaffir lime

## VEGETARIAN

### STARTER

#### Tum Jamur 65 (N)

Steamed mushroom, sweet corn, tomato, lemon basil in yellow Balinese paste

#### Perkedel Jagung 70 (G,N)

Sweetcorn patties, homemade seasonal pickles, sweet chili sauce

#### Sayur Asam 85 (N)

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

### MAIN COURSE

#### Tumis Tempe Pelalah 95(G)

Glazed fried tempe, tofu, green bean with red sambal

#### Sayur Mesanten 95 (N)

Braised bedugul vegetable in yellow coconut broth, kaffir lime & fried shallot

#### Nasi Bakar 100 (G,N)

Grilled wrapped spiced rice, lemon basil, mushroom serve with urap pakis

## DESSERT

#### Bubur Injin 60

Balinese black rice porridge served with coconut milk, local palm sugar syrup & grated coconut

#### Dadar Gulung 60 (G, L)

Balinese crepes with palm sugar & coconut ice cream

#### Pisang Goreng 60 (G, L)

Banana fritter served with icing sugar, chocolate sauce and vanilla ice cream

#### Fruit Platter 60

Selection of fresh seasonal fruits

Items contain (G) Gluten (N) Nuts (L) Lactose

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# ALILA SIGNATURES

But, First, Cocktails...

## Frozen Basil Madu (sour) 120

local lemon basil leaves, Arak muddled with blossom honey and lime

## Rumble in the Jungle 130

lemongrass infused rum, coconut liquor, pineapple juice, lime juice, Balinese demerara syrup, kefir leaves, seedless chili, chopped lemongrass

## Pandan Tonic 130

vodka, pandan infused bianco vermouth, tonic water, kefir lime

## Kemangi Sour 130

butterfly pea infused gin, kemangi leaves, snake fruit jam, homemade clove & snake fruit syrup, lime juice

## Hibiscus Petal (sweet/light) 120

hibiscus infused vodka, mint, lime, simple syrup

## The Rujak (light/spicy) 120

chili infused vodka, lemongrass, passion fruit, tamarind syrup, cucumber, mango, kaffir lime

## Loloh Bali (herbaceous) 120

gin, kemangi (local lemon basil), mint, turmeric, rosemary, lemongrass, lime, lemongrass syrup

## The Angry Ubudian (light/spicy/refreshing) 130

chili infused vodka, fresh mango, mango syrup, lime juice, club soda

## CLASSICS MADE TROPICAL

### MOJITOS

#### Mango Mojito 120

lemongrass infused vodka, mango, mint leaves, lime, palm sugar, kemangi leaves

#### Strawberry Mojito 120

lemongrass infused vodka, strawberry, mint leaves, lime, palm sugar, kemangi leaves

#### Passionito 120

vodka, fresh passion fruit, mint leaves, lime, palm sugar

### GINTONICAS

#### Cucumber & Basil 120

gin, cucumber, basil, tonic water

#### Lemongrass & Lime 120

lemongrass infused gin, lime, tonic water

#### Any classic cocktail 130

please ask the waiter for any classic cocktail

## BEERS & CIDERS

### LOCAL INDONESIAN BEERS

#### Bintang

60

The most well-known Indonesian pilsner, made in East Java

#### Albens Apple Cider

75

Locally made English style apple cider using only hand-selected apples from Malang (Central Java)

### IMPORTED BEERS

#### Heineken

70

#### San Miguel

70

### LOCAL BALINESE BEERS

65

Stark Dark Wheat, Stark Wheat, Stark Pilsner

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

## NON-ALCOHOLIC DRINKS

### ITALIAN SODAS 50

- Strawberry
- Mango
- Lychee

### SOFTDRINKS & WATER 45

- Coca Cola, Cola Light, Cola Zero
- Sprite
- Tonic Water
- Ginger Ale
- Natural Mineral Water

## MOCKTAILS 60

#### Alila Fresh

snake fruit infused syrup, cinnamon, cloves, vanilla pods, star anise, soda water

#### Ipanema (Virgin Mojito)

muddled lime, raw sugar, mint, ginger ale

#### Coconut Cooler

blended coconut water, cucumber, coconut flesh, mint, lime

#### Ginger Berry Sling

muddled raspberries, lime, grenadine, vanilla sugar, crushed ice, ginger

#### Berry Cooler

local berries, thyme, vanilla sugar, soda water

#### Basil Lemonade

muddled organic basil, Kintamani lime, topped with lemonade

## FRESH JUICE BLENDS 60

#### Zing Zing

coconut water, lime, lemongrass, fresh mint

#### Payangan Sunrise

pineapple, mango, lime

#### Tropical Twist

coconut water, tangerine, mango, lime

Fresh Fruit Juice of your choice

## SMOOTHIES 65

#### Pink Magic

dragon fruit, Bali banana, probiotic yoghurt, local organic raw honey

#### Very Berry Banana Smoothie

raspberry, strawberry, banana, cashews, lime, yoghurt, local organic raw honey

#### Cookies & Cream

Oreo, milk, probiotic yoghurt, chocolate and hazelnut syrup

#### Mangonut

mango, coconut meat, coconut milk, organic vanilla bean pods

## LIQUORS & SPIRITS

Whisky and ice and everything nice

<b>APERITIF</b>		<b>IRISH WHISKY</b>	
Martini Bianco	95	Bushmills Irish	110
Martini Rosso	95		
Pernod	110	<b>BLENDED SCOTCH</b>	
		Johnnie Walker Red	120
<b>VODKA</b>		Johnnie Walker Black	145
Smirnoff	85	Chivas Regal 12 years	150
Absolut Vodka	110		
Grey Goose	155	<b>BOURBON</b>	
Belvedere	155	Jim Beam White	110
		Jack Daniel's	135
<b>RUM</b>			
Captain Morgan	85	<b>SINGLE MALT WHISKY</b>	
Bacardi	110	Singleton 12 years	165
Malibu Coconut	120	Glenlivet 15 years	170
<b>TEQUILA</b>		<b>LIQUORS &amp; DIGESTIFS</b>	
Sauza	95	Crème de Cacao	95
Jose Cuervo	110	Drambuie	120
		Baileys Irish Cream	120
<b>GIN</b>		Kahlua	120
Gordons	110	Galiano	120
Bombay Sapphire	140	Limoncello	120
Komasa Japanese Gin	180	Sambucca	145
East Indiez	140	Amaretto	145
		Cointreau	145
<b>COGNAC</b>		Frangelico	155
Martel VSOP	220		