

Alila UBUD . BALI



Weekly Culinary Journey at Alila Ubud

Alila Ubud offers an oasis of Balinese culinary and cultural experiences nestled in the heart of Ubud's lush rainforest. From the stunning valley views to the authentic cuisine crafted from locally sourced ingredients, every aspect of our restaurant has been designed to transport you on a journey through Bali's rich heritage. Our weekly events showcase the very best of Balinese culture, with performances by local artists who bring the traditions of the island to life before your very eyes. Discover the wondrous journeys, from the magical performances of Barong Dance Night to fancy Classic Disco Djs. Indulge in a magical weekly culinary journey at Alila Ubud's Plantation Restaurant and Cabana Lounge



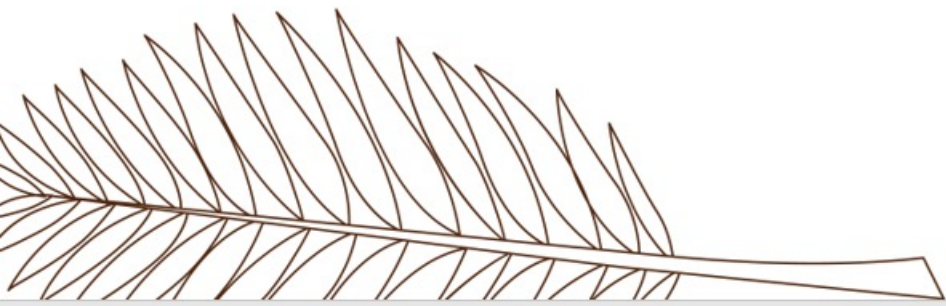


Barong Dance Night

Every Monday | Plantation Restaurant | 07-09 PM Onwards
IDR 550,000++ per person

Experience an enchanting evening of Balinese culture and cuisine with our Barong Dance Dinner at the beautiful Plantation Restaurant at Alila Ubud. Enjoy a sumptuous four-course set dinner menu featuring authentic Balinese flavors crafted from fresh, locally sourced ingredients.

The highlight of the evening is a mesmerizing performance of the Barong Dance, a traditional Balinese dance that symbolizes the eternal struggle between good and evil. Let the hypnotic rhythm and colorful costumes transport you to a magical world of myth and legend. With its breathtaking valley views and lush rainforest surroundings, Plantation Restaurant provides the perfect setting for a truly unforgettable evening of food, culture, and tradition. Join us for an unforgettable night and experience the true essence of Bali.



Barong Dance Night

Sayur Urap

Steamed vegetables with grated coconut, crispy shallot
& Bali spices

* * *

Kuah be Pasih

Balinese fish Chunk Soup, Melinjo Leaves, Soft
Cucumber & lime

* * *

Sambal Udang

Pan seared prawns, young kale, Balinese red sambal,
pickles

Or

Ayam Betutu

Slow roasted chicken wrapped in banana leafs and
smoked in rice husk
for 5-6 hours

Or

Sampi Mekalas

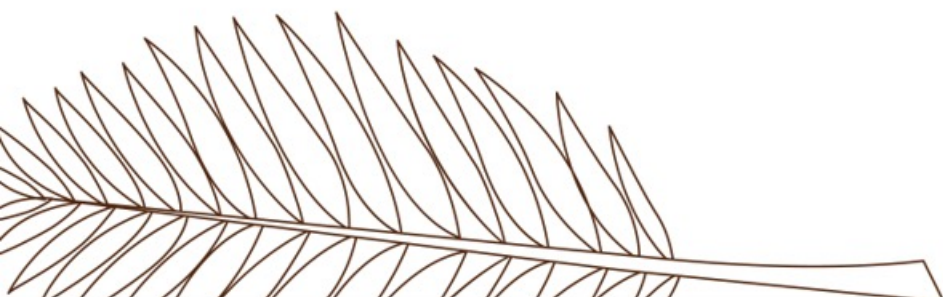
Braised beef rump in Balinese spiced paste, coconut
milk, potato, fried shallot

All main courses is served with a duo of steamed white
and brown rice

* * *

Trio Assiette

Pisang Goreng,
Dadar Gulung, Bubur Ijin.



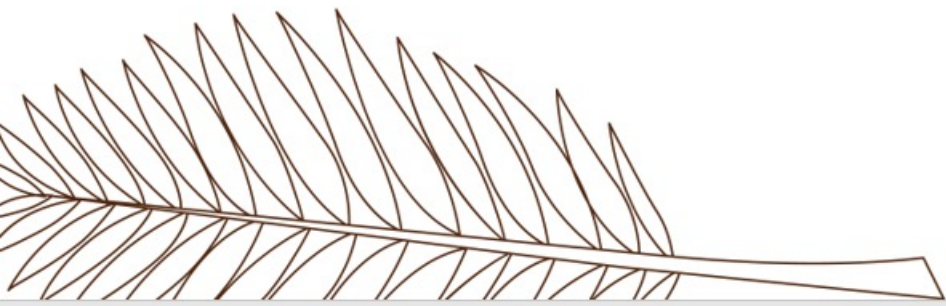


The Spice Market

Every Wednesday | Plantation Restaurant | 07-09 PM Onwards
IDR 600,000++ per person

Indulge in the rich and flavorful local Balinese cuisine at our Spice Market, a culinary journey through the vibrant and diverse flavors of the island. This weekly event is a celebration of the authentic Balinese dishes that are prepared using traditional techniques and local ingredients, including the famous Pork Belly, and other specialties such as Balinese Sweets, and Sate Lilit.

At the Spice Market, you'll have the chance to savor the distinct flavors of Bali while enjoying the lively and colorful atmosphere. Immerse yourself in the cultural richness of the island with mesmerizing Balinese dance performances, including the Legong Dance, accompanied by the traditional Gamelan music. The Spice Market takes place at Plantation Restaurant, our signature venue nestled in the lush tropical rainforest overlooking the verdant valley. Join us for an unforgettable culinary and cultural experience.



The Spice Market

Nasi Jinggo

Mini Buffet of Nasi Campur

Shredded chicken in mild red spiced, peanut and soy bean caramelized sambal, stir-fried rice noodle
sweety soy eggs, corn fritter, spiced roasted coconut, stir-fried green bean and tofu
shrimpaste red sambal, sambal matah

Live Gado – gado

Live Station

Fried rice & fried Noodle

Bakso (beef or chicken meat ball, clear broth, rice noodle, celery leave, fried shallot)

Sates (beef, chicken and pork served with peanut sauce, rice cake, fried shallot)

Carving Station

Pork Belly,

Accompanied with steamed minced pork, Balinese fried sambal, jackfruit lawar, fried pork skin and Balinese pork sausages.

BBQ Counter

Localy sourced seafood including prawns, local clams, squid and fish
Aaccompanied by a selection of sauces, pickles& chutneys

Hot Counter

Sayur Lodeh (braised jacfruit, long bean, tofu & soy bean cake in spiced coconut broth)

KenusMebase Bali (Calamari with traditional spices)

Rendang Sapi (braised beef rump in Sumatran paste, red bean, roasted grated coconut)

Babi Kecap (pork with sweet sour sauce -Balinese style)

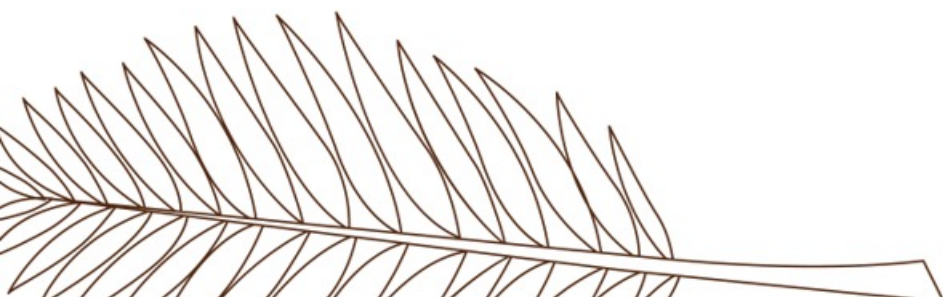
Kare Ayam (braised spring chicken in mild javanese paste)

Sweets

Fresh seasonal Balinese tropical fruits

Assorted local Kue Bali (sumping waluh, dadar gulung, pisang goreng, serabi solo, terang bulan)

Es Teller (jack fruit, avocado, coconut young, condensed milk)





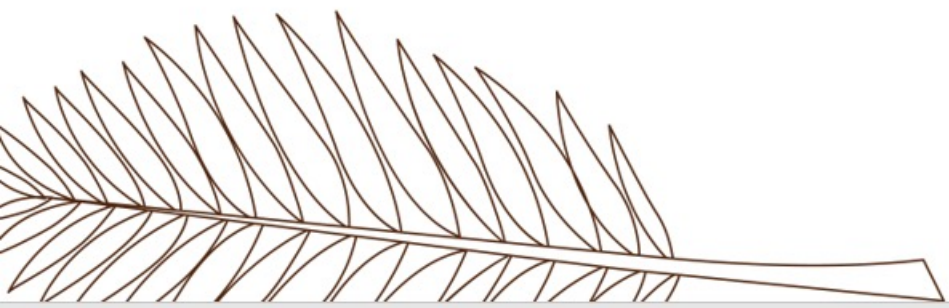
Music Brew & BBQ

Every Saturday | Plantation Restaurant | 07-09 PM Onwards
IDR 550,000++ per person

Join us at Alila Ubud every Saturday for our Music Brew & BBQ at our Plantation Restaurant, an unforgettable evening of live acoustic performances, delicious grilled cuisine, and refreshing craft brews.

Set against the backdrop of our lush rainforest and valley views, this weekly event is the perfect way to unwind and enjoy the beauty of Bali. Savor our freshly grilled seafood, meats, and vegetables, all cooked to perfection over an open flame, and wash it all down with our selection of cold craft brews.

Our local musicians will provide the perfect soundtrack for the evening, serenading you with their soulful and enchanting tunes. Whether you're looking for a romantic night out or a fun evening with friends, Music Brew & BBQ at Alila Ubud is the perfect choice



Music Brew & BBQ

On The Table to Share

Crudités

Selection of raw vegetable, crispy cassava and dips

Bedugul Salad

Romaine, mango, avocado, red onion, sweet corn and chili aioli

Potato & Coconut Chowder

Roasted sweet potato, coconut cream

From The Grill

Mahi Mahi with Turmeric & Garlic | Marinated Squid

| Slipper Lobster | Jerk Spiced Chicken |

Smoked Chili Glazed Beef Kebab

Sides

Roasted garlic and rosemary baby potato

Grilled vegetables, Steamed rice

Sauces

BBQ sauce, fruit salsa, chimichurri, jerk sauce

Sweets

Lime Pie

Toasted merengue, berry coulis & kaffir lime sorbet



Music Brew & BBQ

BREWS

All beers

Bintang, Albens, Heineken, San Miguel

Lokal Beer

Prost Pilsner, Singaraja Beer

Beer Bucket

Any five Indonesian beers

COCKTAILS

Hibiscus Petal

Mint, lime, hibiscus infused vodka, simple syrup

Elderflower Martini

Gin, lime, ginger, elderflower syrup

Clarified Mojito

White rum, peppermint tea, mojito syrup, lime juice, soda

Loloh Bali

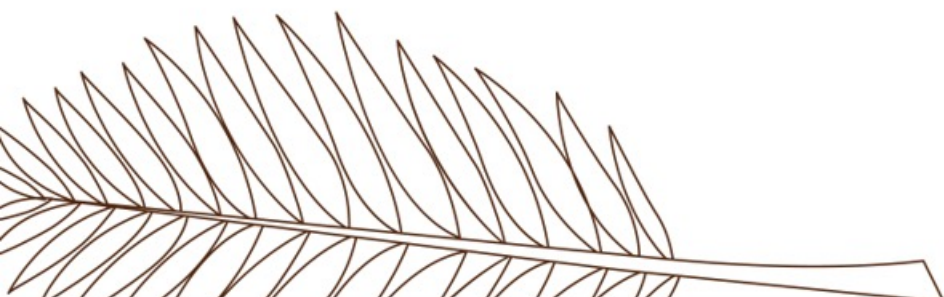
Kemangi (local lemon basil), mint, turmeric, rosemary, lemongrass, lime, lemongrass syrup, gin

Rujak Cocktail

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

Bali Saz-Arak

Bumbung Balinese arak, rosemary, kemangi basil, simple syrup, lime juice



CABANA SIGNATURE 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 infuse bianco vermouth, tonic water, kefir lime
Kemangi Sour 130
Butterfly pea infused gin, kemangi leaves, sanke fruit jam, homemade clove & sanke fruit syrup, lime juice
Bali Saz-Arak 120
Bumbung local Balinese wishky, rosemary, kemangi basil, simple 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
Plantation Pouch 120
Rum, pineapple juice, lime juice, orange juice, grenadine syrup

CLASSIC MADE TROPICAL

MOJITOS	
Mango or Strawberry Mojito 120	
Lemongrass infused vodka, mango or strawberry, mint leaves, lime, palm sugar, kemangi leaves	
BELLINIS	
Mango 140	
Dry sparkling wine, fresh mango pure	
Strawberry & Vanilla 140	
Dry sparkling wine, strawberries, vanilla	
GINTONICAS	
Cucumber & Basil 120	
Gin, cucumber, basil, tonic water	
Lemongrass infused gin, lime, tonic water	

ANY CLASSIC COCKTAIL 140
Please ask your server for any classic cocktail



LIQUORS & SPIRITS Whisky and ice and everything nice

APERITIF		IRISH WHISKY	
MARTINI BIANCO 95		BUSHMILLS IRISH 110	
MARTINI ROSSO 95		BLENDED SCOTCH	
PERNOD 110		JOHNNIE WALKER RED 120	
APEROL 110		JOHNNIE WALKER BLACK 145	
VODKA		CHIVAS REGAL 12 YEARS 150	
SMIRNOFF 85		BOURBON	
ABSOLUT VODKA 110		JIM BEAM WHITE 110	
GREY GOOSE 155		JACK DANIEL'S 135	
BELVEDERE 155		SINGLE MALT WHISKY	
ARAK BUMBUNG 95		SINGLETON 12 YEARS 165	
RUM		GLENLIVET 15 YEARS 170	
CAPTAIN MORGAN 85		GLENFIDDICH 170	
BACARDI 110		LIQUORS & DIGESTIFS	
APPLETON WHITE 100		CRÈME DE CACAO 95	
TEQUILA		DRAMBUIE 120	
JOSE CUERVO 110		BAILEYS IRISH CREAM 120	
GIN		KAHLUA 120	
GORDONS 110		GALIANO 120	
BOMBAY SAPPHIRE 140		LIMONCELLO 120	
EAST INDIEZ 140		SAMBUCCA 145	
HENDRICK'S 165		AMARETTO 145	
COGNAC		COINTREAU 145	
MARTEL VSOP 220		FRANGELICO 155	

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	
Singaraja Beer Prost Pilsner 65	
Stark dark, Stark dark Wheat, Stark Pilsners 70	

MOCKTAILS 60

Alila Fresh	
Sanka 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, Kitamani lime, topped with lemonade	

FRESH JUICE BLENDS 60

Zing Zing	
coconut water, lime, lemongrass, fresh mint	
Payanan Sunrise	
pineapple, mango, lime	
Tropical Twist	
coconut water, tangerine, lime	
Fresh Fruit Juice of your choice	

NON – ALCOHOLIC DRINKS SMOOTHIES 65

ITALIAN SODAS 60	Pink Magic
Strawberry Mango Lychee	dragon fruit, Bali banana, probiotic yoghurt, local organic raw honey
SOFT DRINK & WATER 45	Very Berry Banana Smoothie
Coca Cola Cola Zero Sprite	raspberry, strawberry, banana, cashews, lime, yoghurt, local organic raw honey
Tonic Water Natural Mineral Water	
Sparkling Mineral Water	Cookies & Cream
	grea, milk, probiotic yoghurt, chocolate & hazelnut syrup
	Mangonut
	mango, coconut meat, coconut milk, organic vanilla bean pods

