

Alila UBUD . BALI

DINING IN

MORNING FARE (7:00am to 10:30am)

COFFEE & TEA 35

Coffee

Medium roasted Indonesian blended coffee (Arabica & Robusta) from Kintamani

Black Americano
Latte Espresso
Cappuccino Iced Coffee

Tea

Green Teh Hijau
Black Teh Asli

Hot Chocolate

Rich 69% local chocolate
Spiced 58% local chocolate with
Balinese cinnamon, palm sugar

LIQUID LOVE 35

Seasonal Fruit Juice - "Cold Down" – Watermelon, mint & cucumber

Healthy Drink - "Harry Potter" - carrot, apple, cinnamon

Smoothie - Mango blended with probiotic yoghurt and local organic raw honey

Jamu Daun Kayu Manis (Balinese chilled juice) - Cinnamon leaves, Balinese palm sugar, tamarind, local sea salt.

FAVOURITES

Baker's Basket (G,N,L) 65

Mixed pastries, croissants and bread rolls served with homemade jams

Fruit Platter 65

Balinese seasonal fruit selection

Eggs your way (G,L) 75

2 eggs served with potato hash brown, toast, and chicken sausage

Omelette (G,L) 75

2 egg spinach and asparagus omelette served with potato hash brown and toast

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Nasi Goreng (G,N) 75

Balinese fried rice, served with chicken & sautéed vegetables.

Mie Goreng (G,N) 75

Stir-fried noodles, egg, vegetables & crackers

CONFECTIONS

Pancake (G,L) 45

Pandan cream, strawberry

Kolak Pisang 45

Banana, coconut milk & sago

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

Items are Vegetarian (V) - Menu items can be made vegetarian upon request.

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

AVAILABLE ALL DAY (10:30am 10:00pm)

SMALL PLATES AND SALADS

INTERNATIONAL

Cherry Tomato Salad (V,L,N) 95
Cherry tomato, cucumber, red onion, mint,
almond, feta cheese & herbs dressing

Cabana Cobb Salad (L) 120
Crisp romaine, smoked chicken, bacon, corn,
avocado, mango, parmesan, lime aioli

Crispy Fried Calamari (G,L,N) 125
Spiced calamari, green papaya, tomato,
peanuts, fresh herbs & chili dressing

Epic Wings (G) 125
Chicken wings stuffed with spiced prawn,
soy sesame dressing

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Spring Rolls (V,G) 80
Crisp golden vegetable & turmeric rolls with
sweet chili sauce

Lemper (G,N) 95
Crispy sticky rice stuffed with spiced chicken,
chili lime soy

Be Tongkol Sambal Matah (N) 115
Grilled tuna in shallot, torch ginger, lemongrass
dressing served with Balinese vegetable salad

Urab (N) 95
Shredded chicken, spiced coconut, cabbage,
long bean, beans sprout, lemon basil

SOUPS

Pumpkin (V) 95
Roasted pumpkin & coconut soup, toasted
pumpkin seeds, crispy basil

Prawn 130
Hot & sour soup, shitake mushroom,
lemongrass, kaffir lime

LARGER PLATES

INTERNATIONAL

Bintang Battered Fish (G,L) 145
Fresh catch of the day, mint yogurt, mango
salsa and fried cassava

Cabana Burger (G,L) 185
200gr beef patty, pickled zucchini, tomato
& chili jam, bacon, cheddar cheese, shredded
lettuce & fried cassava

Pan Roasted Spring Chicken (L) 165
Confit baby chicken, mushroom ragout,
crushed potato, chicken jus

Pan-roasted Angus Tenderloin (G,L) 280
180-gram Angus beef tenderloin, crush
Potato caramelized onions, sautéed greens &
beef jus

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Udang Rica Rica (G) 185
Manado style stir fried prawns, green bean,
lemon basil & fried shallot

Ikan Panggang (G,N) 175
Grilled local fillet topped with mild tomato
sambal, pickled vegetables, wok-fried water
spinach

Kuah Kambing (G,N) 195
Braised lamb, mild yellow paste, coconut milk,
fried shallot & kaffir lime

Rendang Sapi (G,N) 195
Slow braised beef rump in Sumatran spice
paste, braised cassava leave, coconut milk,
and toasted coconut

AVAILABLE ALL DAY (10:30am to 10:00pm)

PIZZA

Margarita (V,G,L)	135
Tomato, basil, mozzarella, cold pressed olive oil	
Chicken Sambal (G,L)	145
Mozzarella, marinated chicken, shallot, chili & kaffir lime	
Babi Guling (G,L,N)	155
Roasted pork belly, island spices, mozzarella & coriander	
Chorizo (G,L)	165
Chorizo, wild rocket, cherry tomato, marinated peppers, mozzarella	

SWEET PLATES

Dadar Gulung (V,G,L)	60
Balinese crepes with palm sugar & coconut ice cream	
Pisang Goreng (V,G,L)	60
Banana fritters, palm sugar syrup & vanilla ice cream	
Cheese Cake (V,G,L)	60
Brulee cheese cake, berry compote & orange candied	

CRAFT COCKTAILS

Hibiscus Petal 110
Mint, lime, hibiscus infused Vodka, simple syrup

Loloh Bali 110
Kemangi(local lemon basil), mint, turmeric, rosemary, lemongrass, lime, lemongrass syrup, gin

Rujak Cocktail 110
Lemongrass, chili infused Vodka, passion fruit, tamarind syrup, cucumber, mango, kaffir lime leaves

The Angry Ubudian 120
Chili infused vodka, fresh mango, mango syrup, lime juice, club soda

Rumble in The Jungle 120
Lemongrass infused light rum, coconut liquor, pineapple juice, Balinese demerara syrup, kefir lime, seedless chili, lemon grass, lime juice

Plantation Punch 120
Spiced rum, Balinese demerara syrup, passionfruit jam, pineapple juice, tangerine juice, lime juice, angostura bitter

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