

ALILA MANGGIS DAILY ARTISAN BREAKFAST

"Rise and Shine to an Alila breakfast or Adventure out for a breakfast experience . . .
The choice is yours.... and always "surprisingly different"

ON REQUEST

Fresh Seasonal Fruit Juice

2 types of fresh squeezed healthy juices; water melon or mixed juice

Seasonal Tropical Fruits

Chef's creation of assorted fruits in season

Baker's Basket

A selection of home-made freshly baked pastries, home-made preserves

Hot Or Cold Coffee and Tea

Choice of Indonesia or fresh herbal teas and Alila's own blend coffee

ON REQUEST

The Indonesian elixir of life

For Centuries Indonesian people have harnessed the curative properties of the plants that flourish in their lush countryside and created beverages healing for both mind and body.

Jamu is taken in small doses so the body can more easily absorb the goodness inside. Our Jamu is served as 'Shot' not as a tall drink. Down in one and feel natural energy fill your body.

Loloh Kunyit

Women use this powerful elixir to relieve period pain, new mothers to gain energy, it helps to reduce blood pressure, and protect against cancer and Alzheimer disease.

Grated turmeric, Bali honey, tamarind, salt, rock sugar and cold water

Jamu Don Kayu Manis

Cools the internal body organs and purifies the blood.

Cinnamon leaf, tamarind, Bali honey, salt and cold water

Jamu Beras Kencur

Reduces the symptoms of the flue, coughs and colds, give energy and vitality.

Kencur root, ground Balinese rice, Bali lime, rock sugar and cold water

Egg yolk optional

PLUS A CHOICE OF THE FOLLOWING:

EGG AND GREENS

Tofu Salad [VE] [GF]

Steamed tofu, herbs salad, tomatoes, pesto dressing

Two Eggs Any Style

Grilled tomato, choice of one of the following side dishes: Chicken sausage or baked beans

Two Egg Benedict Your Style

Classic / Florentine

English muffin, hollandaise sauce

Herbs White Omelets

Grill sour dough bread, egg white, herbs

Vegetables Omelets

Grill sour dough sautéed mixed vegetables, egg

GRAINS AND SWEETS

Super Bowl [VE]

Dragon fruit, rolled oats, mixed fruit

Granola

Home-made toasted granola, mixed fruits, yoghurt

Urab Sela [VE] [GF]

Steamed cassava, sweet potatoes, grated coconut, palm sugar

French Toast

Caramelized sweet bread, banana orange star anise sauce

Banana Pancakes

Buttermilk pancake, banana, maple syrup, chantilly cream

AUTHENTIC LOCAL INSPIRED

Bihun Goreng

Stir-fried glass noodles, chicken, casein, carrot, Chinese cabbage, sliced fresh celery

Nasi Goreng Kampung

Stir-fried rice, chicken & "Sune Cekuh" paste, beans, vegetables

Bubur Masak

Balinese rice porridge, vegetables salad, boiled egg, emping crackers, yellow curry sauce

Kolak Pisang [VE] [GF]

Slow cooked banana, coconut milk, palm sugar

Bubuh Sum-Sum [VE] [GF]

White rice pudding, coconut milk, palm sugar syrup

Enjoy the views, relax amidst the tranquility and savor the lunch and dinner

We want your meal to be an enjoyable experience, be it breakfast, lunch, dinner or any meal or drink in between.

The sea salt we use is farmed from the salt pans in Goa Lawah nearby, thus the name of the restaurant. We bring you flavours that are both local and international, some inspired and others traditional, some simple and a few slightly more complicated, some meals for one and others to share, some spicy and a couple that are not too spicy...

We also understand that the taste and dietary requirements of one individual differ from the next. Do let us know so that we could create that special meal or drink based on your preference and personal taste. The vegetarian items are marked with a 'V' while many of the other dishes could also be modified to be vegetarian.

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

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

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

Should you wish to learn how to cook any of the dishes you savour, we would be happy to introduce you to the secrets. Please contact our Leisure Concierge for a Cooking School experience.

STARTERS

Authentic Balinese & Asian Fusion

Salads

Lawar Kacang Be Siap [GF] Young coconut, long bean, chicken salad, aromatic ginger spices, crispy garlic	95
Tuna Panggang Sambal Matah [GF] Grilled yellow fin tuna, Balinese salsa, sautéed vegetables	115
Crispy local tofu [V] Fried local tofu, herbs salad, garden vegetables, sweet soy dressing	85
Alila Manggis Salad [V] [GF] Arugula, tomatoes, bell peppers, tempe, almond, parmesan cheese honey mustard dressing	95
Rocket Salad [VE] [GF] Arugula salad, nashi pear, lime juice, olive oil	85
Tomato Avocado Salad [VE] [GF] Fresh tomatoes, avocado, lime, olive oil, balsamic	95

Soup

Kelor Soup [VE] [GF] Moringa "Daun Kelor", coconut, Balinese spice	95
Cauliflower Soup [GF] Cauliflower, onion, garlic, ginger, celery, cream, grilled sour dough	95
Pumpkin Carrot and Turmeric Soup [VE] [GF] Pumpkin, ginger, coconut cream, cumin leaves, carrot, turmeric, orange, apple, almond	110
Chilled or Hot Sweet Corn Soup [VE] [GF] Sweet corn, ginger, lemongrass, coconut milk	105
Soto Ayam [GF] Shredded chicken soup, glass noodle, boiled egg, bean sprout, sliced white cabbage bok choy, celery	90

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Be Pasih Mesanten [GF]	115
Seafood soup, fish mahi-mahi, young papaya, red bean, Balinese spices, coconut milk	

MAIN COURSES

Nasi Goreng Sune Cekuh [GF]	130
Stir-fried Balinese rice, chicken, garlic, aromatic ginger, chicken skewer	
Nasi Goreng Be Pasih [GF]	175
Fish fried steamed white rice, fresh vegetables, fish on bamboo skewer, peanut sauce	
Bihun Goreng [GF]	135
Stir-fried glass noodles, chicken, bean sprouts, carrot, mushroom, vegetables	
Mie Goreng	155
Stir-fried egg noodles, chicken, bok choy, carrot, Chinese cabbage, chicken skewer	
Ayam Panggang Sereh [GF]	185
Grilled chicken fillet marinated with lemongrass, garlic, sautéed vegetables lemongrass tomato sauce	
Ayam Kare [GF]	190
Chicken curry of leg, Balinese spices, coconut milk, sautéed green vegetables steamed rice	
Fish Kare [GF]	145
Fish mahi-mahi, Balinese spices, coconut milk, steamed rice	
Timbungan Be Sampi [GF]	200
Slow-cooked beef in Balinese spices, sautéed fern tip, bok choy, yellow rice	
Tumpek Panggang [GF]	185
Pan sheared fish mahi-mahi, Balinese spice, yellow curry emulsion Balinese mixed vegetables salad, steamed white rice	
Baked Mahi Mahi [GF]	195
Baked fish mahi-mahi, braised white bean, cellar vegetables, tomato avocado salad tomato conserva, garlic cephers sauce	
Chicken Breast [GF]	185
Sweet corn kernels, grated coconut, Alila organic spinach, vegetables risotto bone gravy sauce	

Tempeh and Tahu Curry [V] [GF]	115
Tofu, fermented soy bean cake, yellow curry paste, coconut milk, vegetables steamed white rice	
Eggplant In The Garden [V] [GF]	125
Steam and grilled eggplant, carrot, pumpkin, zucchini, bell peppers, garlic onion, curry sauce, sesame seed	
Green Veggies [VE] [GF]	125
Edamame hummus, broccoli, snow peas, green bean, nori seaweed	
Pumpkin Risotto	155
Garden vegetables, pumpkin, red rice, onion, sundried tomato Parmagiano cheese	

Sandwich

Alila Manggis Club Sandwich	117
Grilled chicken, tomatoes, egg, tomato relish, cassava chips	

Pastas and Pizza

Fish Spaghetti or Penne	145
Fish mahi-mahi, tomato, herbs from our garden	
Arabiata Spaghetti or Penne	110
Home-made pastas, tomato and chili basil sauce	
Spaghetti Bolognese	185
Spaghetti, Bolognese sauce	
Carbonara Chicken	185
Spaghetti or Penne, onion, cream sauce, parmesan cheese	
Pizza Margarita	97
Home-made tomato ragout, basil, mozzarella cheese	
Chicken Pizza	125
Home-made tomato ragout, chicken, mozzarella cheese	

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DESSERT

Fruit Platter [GF] [VE] Assorted Fresh Seasonal Locally Grown Fruits	60
Dadar Gulung Balinese pandan pan cake, grated coconut, home-made vanilla ice cream palm sugar	75
Bubur Injin [GF] Black rice pudding, coconut milk, palm sugar, home-made coconut ice cream	65
Pisang Goreng Traditional Balinese battered fried banana, home-made vanilla ice cream	77
Affogato Flores Espresso coffee from Flores Island topped a scoop of home-made vanilla ice cream	75
Chocolate Lava Dark chocolate cake, home-made vanilla ice cream <i>Allow us 15 minutes to cook</i>	95
Home-Made Ice Cream Vanilla, Milk chocolate, Coconut, Honey comb Cinnamon Ice cream	45 per scoop
Home-Made Sorbets Mango, Ginger flower, Passion fruit, Bali lime,	45 per scoop

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SeaSalt

Lemon Basil, Strawberry

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