

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)

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

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)

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 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

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 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)

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

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

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)
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 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)

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 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, fried shallot & celery

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 a mix of white and yellow 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

Ikan Panggang 175 (G)

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

Cumi Bumbu Kuning 165 (G,N)

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

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 a mix of white and yellow rice

Ayam Betutu 175 (G)

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

Babi Kecap 185 (G)

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

Rendang Sapi 195

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

Bebek Goreng 185

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

Kuah Kambing 195

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

VEGETARIAN

STARTER

Tum Jamur 65

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

Perkedel Jagung 70

Sweetcorn patties, homemade seasonal pickles, sweet chili sauce

Sayur Asam 85

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

MAINCOURSE

Tumis Tempe Pelalah 95 (G)

Glazed fried tempe, tofu, green bean with red sambal, served with steamed rice

Sayur Mesanten 95

Braised bedugul vegetable in yellow coconut broth, fried shallot served with steamed rice

Nasi Bakar 100

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

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

FRIED RICE & NOODLES

Nasi Goreng Ayam 125 (G, N)

Fried Indonesian style rice with chicken, egg and vegetables served with chicken sates, pickles and prawn crackers

Nasi Goreng Udang 140 (G, N)

Fried Indonesian style rice with prawns, egg and vegetables served with minced fish sates, pickles and prawn crackers

Nasi Goreng Vegetarian 110 (G, N)

Fried Indonesian style rice with vegetables served with tofu sates, pickles and Vegetables crackers

Mie Goreng Ayam 130 (G, N)

Fried Indonesian style noodles with chicken, egg and vegetables served with chicken sates, pickles and prawn crackers

Mie Goreng Udang 150 (G, N)

Fried Indonesian style noodles with prawns, egg and vegetables served with minced fish sates, pickles and prawn crackers

Mie Goreng Vegetarian 110 (G, N)

Fried Indonesian style noodles with vegetables served with Tofu sates, pickles and Vegetables crackers

DESSERT

Bubur Injin 60 (G, L)

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

Pisang Goreng 60 (G, L)

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

Dadar Gulung 60 (G, L)

Balinese crepes with palm sugar & coconut ice cream

Fruit Platter 60

Selection of fresh seasonal fruits

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

ALILA SIGNATURE

Indonesia is the land of spices and herbs and this was the main reason the Dutch, Arab, Indian, Chinese, Portuguese and British tried to colonize it. Rijstafel is a Dutch word and means 'rice table'. It was invented by the Dutch colonial plantation owners, who loved to sample different Indonesian dishes with small portions at a time. Local dishes were selected and served on a long table. Our executive chef has chosen his best picks for your enjoyment.

ROYAL RIJSTTAFEL

Kuah Udang Manis

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

* * *

To share

Tongkol Sambal Matah

Grilled local tuna, shallot, torch ginger & lemongrass dressing

Ikan Goreng (G)

Battered local fish, fern tips, eggplant, "Kesuna Cekuh" sauce, lemon basil

Rendang Sapi

Braised beef rump in Sumatran paste, coconut milk, potato, fried shallot

Ayam Betutu

Slow roasted free-range chicken wrapped in banana leaves & smoked in rice husk for 5-6 hours

Sate Campur (G, N)

Mixed chicken and fish sates grilled on bamboo skewers

Sampler Gorengan (G)

Sweet corn fritter, tofu, soy bean cake served with homemade chili sauce

Kuah Kambing

Balinese Lamb Curry

Lawar

Blanched of jack fruit, long bean, red bean marinated in Balinese paste

* * *

Pisang Goreng

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

Royal Rijsttafel IDR 890 per couple

Royal Rijsttafel with Wine IDR 1.150 per couple (including a bottle of house wine)

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

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