

## *Selamat Datang!*

Welcome to The Warung at Alila Villas Uluwatu, where you will find authentic Indonesian cuisine presented in a redefined style. In line with our commitment to sustainability, our dishes are made using fresh, seasonal, locally sourced ingredients. Savour our mouth-watering, handcrafted dishes while enjoying the uninterrupted expanse of blue in Uluwatu.

To accompany your meal, we provide a variety of authentic Indonesian sambals served in a *congklak*. Feel free to inform our team if you would like us to tailor the level of spiciness.

### *The story behind congklak . . .*

No journey to Indonesia is complete without sambal. We have chosen 12 of our favourite sambals and serve them to you in our version of the congklak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of congklak, you need a congklak board and 98 small shells, seeds or stones. The object of the game is to get as many shells as you can into your store house. Your store house is the hole at the end of the board on your left side. You win the game if you are the person with the most shells in your store house (MENANG BIJI) or if you are the last person to run out of shells on your side of the board (MENANG JALAN).

This is how the congklak is used traditionally and what inspired us. In our congklak, you will find two of the most important condiments in Indonesian cuisine – sambal and kerupuk.

This is the kerupuk udang (prawn cracker) and kerupuk emping (bean cracker)



*Selamat Makan!*

### **#THEWARUNG**

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At The Warung we prepare our dishes as authentic as possible.  
If you do have any dietary restrictions or wish to decrease the spice level  
of the dishes, kindly let your host know.

## *Megibung* for two 975k

The Megibung is a traditional Balinese experience in which people share a meal served on a banana leaf, especially during a festive feast. The purpose of the meal is to strengthen the social ties among people. Enjoy a variety of authentic Balinese dishes including ayam mekalas, sate lilit, babi panggang, bebek goreng, tongkol sambal matah, lawar and assorted sambals.

Sate Lilit Ikan - *Minced fish skewer*

Lawar Udang - *Green papaya salad with prawns*

Lawar Ayam - *Long Bean salad with chicken*

Siap Base Kalas - *Boneless chicken legs in yellow coconut sauce*

Sambel Be Tongkol - *Tuna salad with shallot and lemongrass dressing*

Srombotan - *Balinese style salad in peanut dressing*

Bebek Goreng - *Fried duck leg*

Babi Panggang - *Grilled pork ribs*

Nasi Merah - *Red rice*

Es Puter – *Vegan coconut sorbet with mung bean and jack fruit*

## *Makanan Pembuka* Something small to begin with...

<b>PECEL MADIUN</b> – <i>Madiun, East Java (N,G)</i> Blanched Indonesian vegetables tossed in peanut dressing	115
<b>BATAGOR</b> – <i>Bandung, West Java (N,G)</i> Fried mackerel dumpling served with spiced peanut sauce	135
<b>TONGKOL GOHU</b> – <i>all over Ternate Island (N,G)</i> Raw tuna loin marinated in herbs, spices and kemangi oil, served with ‘rempeyek’	135
<b>LOENPIA SEMARANG</b> – <i>Semarang, Central Java (L,N,G)</i> Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce	135
<b>SATE LILIT IKAN</b> – <i>all over Bali (N)</i> Grilled fish sate wrapped on lemongrass stalk, served with ‘sambal matah’	175
<b>TAHU GEJROT</b> – <i>Cirebon, West Java (N)</i> Fried Sumedang tofu in spiced palm sugar sauce	120
<b>TUM UDANG</b> – <i>all over Bali (N)</i> Steamed marinated prawn in banana leaves, served with ‘sambal bongkot’	175

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*Makanan Utama* The fond object for your appetite...

<b>IKAN BAKAR DABU DABU</b> – Manado, South Sulawesi Grilled whole baby snapper served with fresh chili, shallot and tomato salsa	300
<b>GURAME ACAR KUNING</b> – Bandung, West Java (N) Fried whole carp gurame with pickled vegetables and yellow curry	250
<b>SAMBAL GORENG SANTAN UDANG DAN PETAI</b> – Medan, North Sumatra (N) Stir-fried prawns and twisted cluster beans in Sumatran spicy sauce	350
<b>SOTO AYAM LAMONGAN</b> – East Java (N) Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg, served with lime and ‘koya’	195
<b>SOP BUNTUT</b> – all over Java Indonesian-style herbed oxtail soup infused with nutmeg	275
<b>SATE CAMPUR</b> – all over Indonesia (N,G) Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce	200
<b>IGA BABI BAKAR KECAP</b> – Ubud, Bali (N,G) Chargrilled pork ribs served with curried cassava leaves and ‘sambal setan’ Indonesian spicy sambal	300
<b>BEBEK GORENG</b> – Ubud, Bali (N,G) Crispy fried cured duck served with curried long beans and assorted Balinese sambal	300
<b>AYAM TALIWANG</b> – all over Lombok (N,G) Famous Lombok chargrilled half spring chicken marinated in chili paste, served with ‘beberuk’ and ‘sambal tomat’	295

*My Mom's Recipe*

**RENDANG BUNDA TATIK** – Medan, North Sumatra (N,G) 395

Savour our signature Rendang, a braised beef in Indonesian spices and coconut milk a recipe that has been passed through three generations. The dish is commonly served at Eid as one of the delicacy during Ramadhan festival

prepared by Chef Sheandy Satria

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## *Nasi dan Mie* Rice and noodles

At The Warung, we cook rice the traditional Indonesian way using 'dandang' and 'kukusan', a steamer made of bamboo.

<b>NASI PUTIH</b> Steamed jasmine rice	40
<b>NASI KUNING</b> Turmeric and coconut milk flavoured steamed rice	40
<b>NASI MERAH</b> Steamed Tabanan heritage red rice	40
<b>NASI GORENG KAMPOENG</b> – <i>Choice Of Chicken Or Seafood</i> Traditional Indonesian fried rice served with prawn crackers and acar	185
<b>BAKMIE GORENG</b> – <i>Central Java (N,G)</i> Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder	185

## *Sayur* Vegetables

<b>PETAI BAKAR</b> Charred twisted cluster beans served	55
<b>KERING TEMPE KACANG</b> Caramelized fried soy bean cake with sambal	65
<b>PERKEDEL JAGUNG</b> Indonesian spiced corn fritters	95
<b>PERKEDEL KENTANG</b> Indonesian spiced potato fritters	95
<b>KACANG MEKALAS</b> Curried long beans with grated coconut	95
<b>TERONG BALADO</b> Stir-fried eggplant in 'balado' sauce	95
<b>PLECING KANGKUNG</b> Blanched water spinach tossed in 'sambal tomat'	90
<b>TUMIS KANGKUNG</b> Stir-fried water spinach	90

## *Makanan Penutup* Here's to the sweet ending...

<b>PISANG GORENG</b> – <i>all over Java (G)</i> Deep-fried battered banana	75
<b>ES PUTER</b> – <i>Central Java (N)</i> Traditional Indonesian coconut sorbet with jackfruit and mung bean	75
<b>DADAR GULUNG</b> – <i>all over Java (G)</i> Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet	75
<b>FRUIT PLATTER</b> Selection of tropical fruits	120
<b>KLAPPERTAART</b> – <i>Manado, South Sulawesi (L,G)</i> Manadonese coconut pudding	125

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**LIQUID ART**

White Noise 180  
*Fashion vodka, jasmine cordial, sirsak puree, elderflower liqueur, champak blossom citrus, sparkling wine*

Umadori 180  
*Cilantro saccharum, midori melon liquor, citrus, kyuri, sake*

Shiki Monki 180  
*Blanco rum, sake, falernum cordial, banana liquor, pomelo jam, aromatic bitter, citrus, sweet banana pure*

Omakase 220  
*Sakurao original dry gin, yamagata masamune umeshu, yuzu, Sichuan spice cordial, citrus, matcha, sbiso leaves*

Clarified Pina Colada 220  
*Dark rum, coconut liquor, coconut water, pineapple, citrus, honey, nutmeg*

Segara 250  
*Hendrik dry gin, sherry, seaweed cordial, butterfly pea curacao, and truffle oil, citrus*

**NON-ALCOHOLIC MOCKTAILS**

Dalaman 100  
*Organic grass jelly, coconut borchata, palm sugar, coconut sorbet*

Rosella Lemonade 100  
*Cold brewed rosella tea, rose syrup, Rose blossom*

Exotic Seaside 100  
*Blueberries, cranberry, strawberry, Passion fruit, mango, peach*

**SMOOTHIES**

Pineapple and Coconut 105  
 Mango and Passion Fruit 105

**FRESH JUICES**

Orange, Strawberry, Cantaloupe 75  
 Honeydew, Watermelon, Papaya, Pineapple

**MILKSHAKES**

Banana and Dark Chocolate 105  
 Raspberry and White Chocolate 105  
 Mixed Berry 105

**BEERS**

Bintang, Singaraja, Prost 70  
 Kencur Alila Root Beer (0% ABV) 90  
 Ginger Alila Root Beer (0% ABV) 90  
 Kura Kura Lager 120  
 Kura Kura Island Ale 120  
 Juho Hard Seltzer Lemon 120  
 Juho Hard Seltzer Apple 120  
 Juho Hard Seltzer Peach 120

**SQUASHES**

Lime, Lemon, Orange 60

**SPECIAL TEAS**

Party Iced Tea 75  
*Orange juice, green tea, mint, honey*

Lychee Iced Tea 75  
 Alila Kombucha – West Java Chai 90  
 Alila Kombucha – Digestive Wellness 90

**MINERAL WATER**

Aqua Reflection Natural/Sparkling 330ml 50  
 Aqua Reflection Natural/Sparkling 750ml 90

**SOFT DRINKS**

Coca Cola, Coke Zero, Diet Coke, Sprite 55  
 Ginger Ale, Tonic Water, Soda Water

**COFFEES**

Espresso, Long black, Americano 70  
 Cappuccino, Latte, Piccolo, Macchiato

**ARTISANAL BREW ME TEA**

Assam Breakfast 55  
 Earl Grey 55  
 Jade Sword 55  
 Yellow Gold 55  
 Whole Peppermint Leaf 55  
 Whole Chamomile 55  
 Blackcurrant & Hibiscus 55  
 Lemongrass & Ginger 55

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