



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.

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

Lawar Kacang Be Siap [GF] Young coconut, long bean, chicken, aromatic ginger, spices, crispy garlic	95
Ayam Sambal Matah [GF] Shredded grilled chicken, Balinese salsa, long bean, spice, "emping" bitternut cracker	95

SOUP

Soto Ayam [GF] Shredded chicken soup, glass noodle, bean sprout, sliced white cabbage, bok choy	90
Kelor Mekuah [V] [GF] Moringa leaf, coconut, Balinese spice	95
Be Pasih Mesanten [GF] Seafood soup, fish mahi-mahi, young papaya, Balinese spices, coconut milk	115

*[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*



MAIN COURSES

AUTHENTIC INDONESIAN

Nasi Goreng Sune Cekuh [GF] Stir-fried Balinese rice, chicken, garlic, aromatic ginger, chicken skewer	130
Nasi Goreng Be Pasih [GF] Seafood fried rice, fish, prawn, vegetables, fish on bamboo skewer, peanut sauce	175
Bihun Goreng [GF] Stir-fried glass noodles, prawn, bean sprouts, carrot, mushroom, vegetables	135
Mie Goreng Stir-fried egg noodles, chicken, bok choy, carrot, Chinese cabbage, chicken skewer Peanut sauce	155
Ayam Kare [GF] Chicken curry of leg, Balinese spices, coconut milk, sautéed vegetables, steamed white rice	190
Timbungan Be Sampi [GF] Slow-cooked beef in Balinese spices, sautéed fern tip, bok choy, turmeric rice	200
Nasi Bungkus Balinese style mixed rice, braised chicken curry, fish skewer, spicy tomato sauce, vegetables salad, sweet corn fritters, wrapped in banana leaves	135
Tempe Tahu Kare [V] [GF] Tofu, soy bean cake, yellow curry paste, coconut milk, bok coy, egg plan steamed red rice	115
Be Pasih Mesanten [GF] Seafood curry, fish mahi-mahi, prawn, Balinese spices, coconut milk steamed white rice	145



Asian Fusion

SALADS

Roket Salad [V] Rocket salad, nashi pear, lime, olive oil	85
Tomato Avocado Salad [VE] [GF] Fresh tomatoes, avocado, lime, olive oil, capers	95
Alila Manggis Salad [V] [GF] Mixed garden salad, tomatoes, vegetables, tempe, parmesan cheese honey mustard dressing	95
Crispy local tofu [V] Fried local tofu, herbs basil salad, mixed garden vegetables	75
Caesar Salad Romaine lettuce, crispy bacon, Caesar dressing, boiled egg, croutons	110
Romaine Tacos [VE] [GF] Baby romaine, carrot, green mango, yam bean, red cabbage, bell pepper guacamole, tomato salsa, hummus, coriander, lime	110

SOUP

Chilled or Hot Sweet Corn Soup [VE] [GF] Ginger, lemongrass and coconut milk	105
Cauliflower Soup [VE] [GF] Cauliflower, onion, garlic, ginger, cream, white wine, grilled sour dough	110
Spicy Seafood Soup Fish, prawn, coriander, tomato, bok choy	120



MAIN COURSES

Chicken Breast	185
Sweet corn risotto, grated coconut, Alila organic spinach, bone gravy sauce	
Baked Mahi Mahi	195
Baked fish mahi-mahi, tomatoes avocado salad, lime, olive oil capers, garlic, steamed red rice	
Pan Sheared Mahi Mahi	195
Braised white bean, cellar vegetables, char-grilled spring leeks, tomato conserva, yellow-curry oil	
Beef Tenderloin	295
Marinated Kusamba rock salt, caramelized mashed potato, confit cherry tomato, red wine sauce	
Roasted Pumpkin and Mushroom Risotto [V]	155
Garden herbs, sundried tomato, grilled eggplant Parmagiano cheese	
Eggplant In The Garden [V] [GF]	125
Steam eggplant, carrot, pumpkin, zucchini, bell peppers, garlic, onion curry sauce	
Green Veggies [VE] [GF]	125
Edamame hummus, broccoli, snow peas, green bean, nori seaweed	

SANDWICHES

Alila Manggis Club Sandwich	117
Grilled chicken, tomatoes, egg, tomato relish, cassava chips	
Roasted Open Vegetables Sandwich [V]	100
Roasted mixed vegetables, basil pesto, cheese, French fries	

*[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*



PASTAS

Spaghetti Tuna Sambal Matah	190
Yellow-fin tuna, traditional Balinese lemongrass salsa, chiffonade kaffir lime leaf	
Seafood Spaghetti or Penne	145
Prawn, fish mahi-mahi, garlic, tomato, herbs from our garden	
Arabiata Spaghetti or Penne [V]	110
Pastas, home-made tomato chili basil sauce	
Spaghetti Bolognese	185
Spaghetti, Bolognese sauce	
Spaghetti Carbonara	185
Spaghetti, carbonara cream sauce, bacon, parmesan cheese	

PIZZA

Pizza Margarita [V]	97
Home-made tomato ragout, basil, mozzarella cheese	
Chicken Pizza	125
Home-made tomato ragout, chicken, mozzarella cheese	
Seafood Pizza	145
Home-made tomato ragout, prawn, fish, mozzarella cheese	