

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)

Yogyakarta-style 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

Steamed Prawn with Spiced Coconut, Lemon Basil, Served with Balinese Style Green Papaya Salad

Urutan Bali 105 (G)

Homemade Payangan Style Pork Sausage, Tomato Sambal, Local Organic Vegetable Salad

Be Tongkol Sambal Matah 125

Freshly Cashed Kusamba Tuna in Shallot, Torched Ginger, & Lemongrass Dressing
Served with Balinese Vegetable Salad

Sate Ayam 105 (G, N)

Chicken Breast Sate, Vegetable Salad & Peanut Sauce

Sate Lilit 95 (G, N)

Minced Fish Sate Grilled on Lemongrass Skewers, Vegetable Salad & Homemade Peanut Sauce

SOUP

Soto Ayam Bali 120 (G)

Balinese Chicken & Glass Noodles Soup, Tomato, Boiled Egg, Fried Shallot & Celery

Kuah Udang Manis 130

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)

Battered Local Fish from Payangan Market, Spiced with Balinese Mild Paste, Purple Eggplant, Lemon Basil & Coconut Milk

Ikan Panggang 175 (G)

Grilled Local Fillet Topped with Mild Tomato Sambal, Pickled Vegetables, Wok-Fried Water Spinach

Cumi Bumbu Kuning 175 (G)

Stir Fried Squid, Seasonal Organic Garden Vegetables Braised, Mild Yellow Coconut Sauce

Udang Rica Rica 195 (G)

Manado style Stir Fried Prawns, Green Bean, Lemon Basil & Fried Shallot

Implement Hygiene menu pledge for all restaurant & bars – (We commit that our food & beverage venues are HACCP certified, internationally recognized as the highest food safety management system). 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 185 (G)

One of Bali's Most Traditional & Well-known Dish: Kedewatan's Slow Roasted Chicken Wrapped in Banana Leafs and Smoked in Rice Husk for 5-6 Hours Served with a Young Fern Tips salad

Babi Kecap 185 (G)

Payangan 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 Leaves, Coconut Milk, and Toasted Coconut

Bebek Goreng 185

Double Cooked Ubud-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

From Our Gardens to Your Plate

STARTER

Tum Jamur 65

Steamed Mushroom, Sweet Corn, Tomato, Lemon Basil in Yellow Balinese Paste

Perkedel Jagung 70 (G)

Sweetcorn Patties, Homemade Seasonal Pickles from the Gardens, Sweet Chili Sauce

Sayur Asam 85

Tamarind Broth, Long Bean, Peanut, Chayote, Sweet Corn, Red Chili

MAIN COURSE

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 Local Spiced Rice From Bayad Village, Lemon Basil, Mushroom Served with Urap Pakis

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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 135 (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 75

Balinese Black Rice Porridge Served with Coconut Milk, Local Palm Sugar Syrup & Grated Coconut

Pisang Goreng 70 (G, L)

Banana Fritter Made with Locally Sourced Bananas from Sayan Village, Served with Icing Sugar, Chocolate Sauce, and Vanilla Ice Cream

Dadar Gulung 70 (G, L)

Balinese Crepes with Palm Sugar & Coconut Ice Cream

Fruit Platter 65

Selection of Fresh Seasonal Fruits

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ALILA SIGNATURE – ROYAL RIJSTTAFEL

Rijstafel is a Dutch word meaning 'rice table'. It was invented by Dutch colonial plantation owners who enjoyed sampling different Indonesian dishes in small portions. Local dishes were selected and served on a long table. At Alila Ubud, our executive chef, hailing from Tabanan—a region renowned for its granaries—has meticulously selected the finest local ingredients. Blending his childhood experiences in Tabanan with the culinary influences of Payangan and Ubud, he presents the best picks of Indonesian dishes for your enjoyment, served family-style, for your memorable moments at Alila Ubud.

ROYAL RIJSTTAFEL

Kuah Udang Manis

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

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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

B 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 Jack Fruit, Long Bean, Red Bean Marinated in Balinese Paste

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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)

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APERITIF

Kemangi Sour 145
Butterfly Pea Infused Gin, Kemangi Leaves,
Snake Fruit Jam, Homemade Clove & Snake Fruit
Syrup, Lime Juice

Rumble in the Jungle (sweet/creamy/rich) 160
Lemongrass Infused Rum, Coconut Liquor,
Pineapple Juice, Lime Juice, Balinese Homemade
Syrup, Kefir Leaves, Seedless Chili, Chopped
Lemongrass

INDONESIAN INSPIRED

Pandan Tonic 155
Vodka, Pandan Infused Bianco Vermouth, Tonic
Water, Kefir Leaves, Lime Juice

Plantation Punch 155
Spiced Rum, Balinese Homemade Syrup, Passion
Fruit Jam, Grenadine, Tangerine Juice, Pineapple
Juice

Ubud Sangria 160
Coconut Liquor, Balinese Red Wine, Homemade
Clove & Snake Fruit Syrup, Clove, Kefir Lime
Leaves, Star Anise

Passion Coco 155
Balinese Arak, Spiced Rum, Coconut Liquor,
Passion Fruit Jam, Coconut Cream, Orange Juice

SPIKED ICE TEA

Pandan Tea 145
Pandan Infused Balinese Arak, Black Tea, Pandan
Syrup, Lime Juice, Selasih (Great Basil)

Butterfly Pea Tea 145
Butterfly Pea Infused Gin, Peppermint Tea,
Lemongrass Syrup, Lime Juice

CLASSICS MADE TROPICAL

MOJITOS

Mango or Strawberry Mojito 145
Lemongrass Infused Vodka, Mango or
Strawberry, Mint Leafs, Lime, Palm Sugar,
Kemangi Leafs

BELLINIS

Mango 150
Dry Sparkling Wine, Fresh Mango Puree

Strawberry & Vanilla 150
Dry Sparkling Wine, Strawberries, Vanilla

GINTONICAS

Cucumber & Basil 145
Gin, Cucumber, Basil, Tonic Water

Lemongrass & Lime 145
Lemongrass Infused Gin, Lime, Tonic Water

Any classic cocktail 155 Please ask the waiter for any classic cocktail

BEERS & CIDERS

LOCAL INDONESIAN BEERS

Bintang	75
The most well-known Indonesian pilsner, made in East Java	
Albens Apple Cider	75
Locally made English style apple cider using only hand-selected apples from Malang (Central Java)	
KURA KURA Island Ale	110
KUR KURA Lager	105

IMPORTED BEERS

Heineken	80
San Miguel	80

LOCAL BALINESE BEERS

Singaraja Beer, Prost Pilsner	65
Stark dark, Stark Dark Wheat, Stark Pilsners	80

NON-ALCOHOLIC DRINKS

ITALIAN SODAS

60

- Strawberry
- Mango
- Lychee

SOFTDRINKS & WATER

45

- Coca Cola, Coke Zero
- Sprite
- Tonic Water
- Soda Water
- Natural Mineral Water
- Sparkling Mineral Water

MOCKTAILS 70

Alila Fresh

Snake Fruit Infused Syrup, Cinnamon, Cloves, Vanilla Pods, Star Anise, Soda Water

Ipanema (Virjin Mojito)

Muddled Lime, Raw Sugar, Mint, Soda Water

Coconut Cooler

Blended Coconut Water, Cucumber, Coconut Flesh, Mint, Lime

Ginger Berry Sling

Muddled Strawberry, Lime, Grenadine, Vanilla Sugar, Crushed Ice, Ginger

Berry Cooler

Local Berries, Thyme, Vanilla Sugar, Soda Water

Basil Lemonade

Muddled Organic Basil, Kintamani Lime, Topped with Lemonade

FRESH JUICE BLENDS 60

Zing Zing

Coconut Water, Lime, Lemongrass, Fresh Mint

Payangan Sunrise

Pineapple, Mango, Lime

Tropical Twist

Coconut Water, Tangerine, Mango, Lime

Fresh Fruit Juice of your choice

SMOOTHIES 70

Pink Magic

Dragon Fruit, Bali Banana, Probiotic Yoghurt, Milk, Local Organic Raw Honey

Very Berry Banana Smoothie

Strawberry, Banana, Cashews, Lime, Yoghurt, Milk, Local Organic Raw Honey

Cookies & Cream

Oreo, Milk, Probiotic Yoghurt, Chocolate And Hazelnut Syrup

Mangonut

Mango, Coconut Meat, Coconut Milk, Milk, Organic Vanilla Bean Pods

LIQUORS & SPIRITS

Whisky and ice and everything nice

APERITIF

Martini Bianco	105
Martini Rosso	105
Pernod	110
Aperol	110
Campari	110

VODKA

Smirnoff	105
Absolut Vodka	135
Grey Goose	160
Belvedere	190
Arak BumBung	95

RUM

Captain Morgan Spice Rum	85
Captain Morgan White	85
Bacardi	110
Malibu Coconut	120
Appleton White	100
Myers Dark Rum	110

TEQUILA

Sauza	95
Jose Cuervo	125

GIN

Gordons	120
Bombay Sapphire	140
East Indies	140
Hendrick's	165

COGNAC

Martel VSOP	220
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LOCAL WHISKY

Batavia	100
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IRISH WHISKY

Jameson Irish	140
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BLENDED SCOTCH

Johnnie Walker Red	145
Johnnie Walker Black	145
Chivas Regal 12 years	160

BOURBON

Jim Beam White	120
Jack Daniel's	140
Wild Turkey 81	130

SINGLE MALT WHISKY

Singleton 12 years	165
Glenlivet 15 years	310
Glenfiddich	170

LIQUORS & DIGESTIFS

Crème de Cacao	95
Drambuie	120
Baileys Irish Cream	120
Kahlua	120
Galiano	120
Limoncello	120
Sambucca	145
Amaretto	145
Cointreau	145
Frangelico	155

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