

CABANA SIGNATURES

But, First, Cocktails...

Frozen Basil Madu (sour) 145 Local Lemon Basil Leaves, Arak Muddled with Blossom Honey, and Lime	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
Star Fruit Sangria (sweet) 145 White Wine, Star Fruit, Dash of Gin, Lime, Fresh Ginger	The Rujak (light/spicy) 160 Chili Infused Vodka, Lemongrass, Passion Fruit, Tamarind Syrup, Cucumber, Mango, Kaffir Lime, Lime Juice
Hibiscus Petal (sweet/light) 145 Hibiscus Infused Vodka, Mint, Lime, Simple Syrup	The Angry Ubudian (light/spicy/refreshing) 165 Chili Infused Vodka, Fresh Mango, Mango Syrup, Lime Juice, Soda Water
Bali Saz-Arak (smoky/strong) 145 Bumbung Local Balinese Whisky, Rosemary, Kemangi, Simple Syrup, Lime Juice	Tangerine & Clove Margarita (sweet/sour) 145 Clove Infused Tequila, Tangerine, Lime, Cointreau, Blossom Honey
Loloh Bali (herbaceous) 145 Gin, Kemangi (Local Lemon Basil), Mint, Turmeric, Rosemary, Lemongrass, Lime, Lemongrass Syrup	

CLASSICS MADE TROPICAL

MOJITOS

Mango or Strawberry Mojito 145 Lemongrass Infused Vodka, Mango or Strawberry, Mint Leaves, Lime, Palm Sugar, Kemangi Leafs
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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 Lager	105
KURA KURA Island Ale	110

IMPORTED BEERS

Heineken	80
San Miguel	80

LOCAL BALINESE BEERS

Singaraja Beer, Prost Pilsner	65
Stark dark, Stark Dark Wheat, Stark Pilsner	80
	105

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 & 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 Indiez	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

CABANA KITCHEN

The Cabana Lounge is an intimate social space for daytime relaxation, while mood lighting On the two-story- high Terracotta Brick feature walls inspires an air of sophistication, perfect for enjoying evening cocktails or a light meal.

SMALL PLATES & SALADS

Cherry Tomato Salad (V, L, N) 95 Cherry Tomato, Arugula, Cucumber, Red Onion, Almond, Feta, Parsley Vinaigrette Dressing	Crispy Fried Calamari (G, L, N) 125 Spiced Calamari, Green Papaya, Tomato, Peanuts, Fresh Herbs & Chili Dressing
Cabana Cobb Salad (L) 125 Crisp Romaine, Smoked Chicken, Bacon, Egg, Corn, Avocado Mango, Parmesan, Lime Aioli	Epic Wings (G) 125 Chicken Wings Stuffed with Spiced Prawn, Soy Sesame Dressing
Greek Salad (V, L) 125 Locally Sourced Lettuce from Bedugul, Paprika, Olive Cherry Tomato, Feta Cheese & Herbs Vinaigrette	Spring Rolls (V, G) 90 Indonesian Style Crisp Golden Vegetable & Turmeric Rolls with Sweet Chili Sauce
Grilled Halloumi (V, L, N) 140 Pear, Onion, Tomato, Green Leaves, Walnut Maple Syrup Dressing	Fish Tacos (L) 135 Crispy Freshly Cached Fish in the Morning, Guacamole, Pico De Gallo, Green Sauce
Protein Bowl (V) 125 Black Bean, Quinoa, Humus, Red Onion, Cherry Tomato, Cucumber from Our Organic Gardens, Olives & Basil, Citrus Dressing	Hand Cut Fries (V, L) 65 Organic Potato, Smoke Salt with Spicy Aioli

SOUPS

Pumpkin (V) 95	Prawn 130
Roasted Pumpkin & Coconut Soup, Toasted Pumpkin Seeds, Crispy Basil	Hot & Our Soup, Cherry Tomato, Mushroom, Lemongrass, Kaffir Lime

LARGER PLATES

Bintang Battered Fish (G, L) 155	Pan-roasted Angus Tenderloin (G, L) 280
Fried Catch of The Day, Mint Yoghurt, Mango Salsa, Fries	180-gram Angus Beef Tenderloin, Crushed Potato, Caramelized Onions, Sautéed Organic Garden Greens & Beef Jus
Prawn Roll (G, L) 145	Pan Roasted Spring Chicken (L) 165
Poached Tiger Prawn, Avocado, Celery, Jalapeno, Spring Onion, Fries	Confit Baby Chicken, Mushroom Ragout, Crushed Potato, Chicken Jus
Sea Burger (G, L) 165	Balinese Duck (G) 195
Herb-Spiced Mahi Ubud Style, Eggplant Relish, Tomato, Peppers, Spiced Yoghurt, Rocket & Fries	Stir-Fried Soy Duck, Organic Bok Choy, Red Chili, Ginger, Mushroom, Thai Basil
Cabana Burger (G, L) 195	Pork Ribs (N) 185
200gr Beef Patty, Pickled Zucchini, Homemade Tomato & Chili Jam, Bacon, Cheddar Cheese, Shredded Lettuce, Fries	Sous Vide Pork Ribs, Chili Glaze, Fern Tip, Coriander Leaf, Sesame Seed, Chili Oil, Peanut
Caprese Sandwich (G, V, L) 145	Chargrilled Tiger Prawn (G, L) 210
Ciabatta, Fresh Local Tomato, Tomato Chutney, Fresh Mozzarella, Basil, Olive Oil, Fries	Tomato & Dill Salsa, Couscous, Rocket & Feta Cheese
Betutu Wrap (G, L) 165	Tuna Poke (G, L) 155
Balinese Signature Roasted Chicken, Pineapple Slaw, Fries	Raw Tuna, Red Rice, Edamame, Cucumber, Spicy Mayo, Sesame

PASTA

Trio Pasta through your preference; Fettucine, Spaghetti, Penne with your choice of sauce

Tomato Sauce (G, L) 140 Tomato, Garlic, Oregano, Basil	Aglio Olio (G, L) 150 Virgin Olive Oil, Garlic, Basil
Bolognese (G, L) 160 Grain Fed Minced Beef, Thyme, Tomato, Beef Jus	Carbonara (G, P, L) 165 Smoked Pork, Heavy Cream, Parmesan

PIZZA

Margarita (V, G, L) 140 Tomato, Basil, Mozzarella, Cold Pressed Olive Oil	Prawn (G, L, N) 165 Marinated Prawn, Wild Rocket, Cherry Tomato, Marinated Peppers, Mozzarella
Chicken Sambal (G, L, N) 150 Mozzarella, Marinated Chicken, Shallot, Chili, Kaffir Lime	Quattro Formaggi (G, L) 165 Cheddar, Mozzarella, Gorgonzola, Parmesan
Babi Guling (G, L, N) 160 Roasted Payangan Style Pork Belly, Island Spices, Mozzarella, Coriander	Vegetable (V, G, L) 145 Zucchini, Capsicum, Onion, Sliced Tomato, Arugula

SWEET PLATE

Chocolate Snickers (L, N, G) 110 Dark Chocolate Mousse, Salted Caramel, Peanut Butter Ice Cream	Strawberry (V, L) 95 Strawberry Consommé, Panna Cota, Yoghurt Basil Sauce, Homemade Strawberry Sorbet
Cheese Cake (V, L, N, G) 95 Brulee Cheesecake, Berry Compote, Orange Candied	Ice Cream of the Day 40 Per Scoop