

Alila | UBUD
BALI



ALILA UBUD
NYEPI GETAWAY



WELCOME TO ALILA UBUD

As Bali prepares to embrace Nyepi, the island enters a deeply spiritual transition. The day before, known as Pengerupukan, marks a time of purification. Families begin the ritual by cleansing their homes and temples, a sacred act to dispel negative energy and welcome renewal. As evening falls, the villages come alive with the Ogoh-Ogoh parade, where towering effigies—crafted from bamboo and paper—are carried through the streets in a dramatic display of fire and sound, symbolizing the casting away of malevolent spirits. Then, as the night fades, silence descends.

At Alila Ubud, Nyepi unfolds in its purest form—a full day of stillness, where the world beyond disappears, leaving only the whisper of the jungle and the gentle murmur of the Ayung River below. Guests are invited to welcome the morning with yoga amidst the treetops, embracing the peace that envelops the valley. A Balinese offering-making class provides insight into an ancient tradition, a meditative practice of gratitude and devotion. For those seeking solitude, the privacy of a Valley Villa or Forest Edge Villa offers the perfect retreat, a place to simply be, uninterrupted by the outside world.

As the island awakens from silence, the day after Nyepi brings a sense of renewal. Across Bali, purification rituals resume, marking the start of a new year, a new beginning, and a renewed spirit. In this suspended moment between past and future, Nyepi at Alila Ubud is not just a tradition—it is an invitation to reset, reflect, and embrace the beauty of stillness.

Discover a serene retreat at Alila Ubud, where Nyepi unfolds in quiet reverence. Embrace the stillness of Bali's sacred day through immersive experiences—yoga at sunrise, the art of Balinese offering-making, or simply the tranquility of nature from your private villa. A day of silence, reflection, and renewal awaits.

COMPLIMENTARY IN-HOUSE ACTIVITIES:

- Balinese Offering Making 10:00 – 11:00
- Poolside Afternoon Tea 15:00 – 17:00
- Balinese Dancing Class 16:00 – 17:00

OUTLETS WORKING HOURS:

- Plantation Restaurant 07:00 – 21:00
- Cabana Lounge 10:00 – 21:00
- Infinity Pool 10:00 – 18:00
- SPA ALILA 09:00 – 21:00
- ALILA GYM 24 Hours



For more information and reservation, please contact us at ubud@alilahotels.com or WhatsApp at +62 811-3808-159
www.alilahotels.com/ubud

2 COURSE LUNCH WESTERN

Pan seared Barramundi

Grilled Fresh Asparagus,
Sweet Potato Puree,
Capers Butter Sauce

OR

Organic Chicken Breast

Oven Roasted Chicken, Steam
Vegetables, Rosemary Roasted Potato,
Mushroom Jus

Chocolate Snicker

Dark Chocolate Mousse, Salted Caramel,
Peanut Butter Ice Cream

OR

The Tiramisu

Mascarpone, Kahlua, Jamaican Rum,
Coffee Sponge



2 COURSE LUNCH AUTHENTIC

Ikan Bakar

Grilled Local Fish Steak, Soy Sambal
Glazed, Ginger Torch Relish, Garlic
Grilled Vegetables, Organic Rice.

OR

Crispy Duck Beberuk

Crispy Fried Duck, Organic Rice,
Wild Eggplant and Long Bean Salad,
Spicy Tomato Dressing

Laklak Ketan nangka

Bali Style Pancake

OR

Trio jajan pasar

Banana Fritter, Pandanus Crepes,
Sweet Sticky Black Rice, Coconut
Gelato

NYEPI NIGHT MARKET MENU

NASI JINGGO

Mini Buffet of Nasi Campur
Shredded Chicken in Mild Red Spiced,
Peanut and Soy Bean Caramelized
Sambal, Stir-Fried Rice Noodle, Sweet
Soy Eggs, Corn Fritter, Spiced
Roasted Coconut, Stir-Fried Green
Bean and Tofu Shrimp Paste Red
Sambal, Sambal Matah

Live Gado – Gado

BBQ COUNTER

Locally Sourced Seafood Including
Prawns, Local Clams, Chicken Wings,
Squid and Fish Accompanied by a
Selection of Sauces, Pickles and
Chutneys

ADDITIONAL NYEPI PACKAGE

- Full Board on Nyepi Day	IDR.	1,100,000	net	per	person
- Lunch and Spice Market Dinner	IDR.	950,000	net	per	person
- Set 2-Course Nyepi Lunch	IDR.	400,000	net	per	person
- Nyepi Spice Market Dinner	IDR.	600,000	net	per	person



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HOT COUNTER

“Sayur Lodeh” (Braised Jackfruit, Long
Bean, Tofu and Soy Bean Cake in
Spiced Coconut Broth) Rendang Sapi
(Braised Beef Rump in Sumatran
Paste, Red Bean, Roasted Grated
Coconut) Babi Kecap (Pork with
Sweet Sour Sauce -Balinese Style)
Kare Ayam (Braised Spring Chicken In
Mild Javanese Paste)

SWEETS

Fresh Seasonal Balinese Tropical
Fruits, Assorted Local Kue Bali
(Sumping Waluh, Dadar Gulung,
Pisang Goreng)

CARVING STATION

“Samsam Guling” Balinese Roasted Pork Belly, Accompanied with Steamed Minced
Pork, Balinese Fried Sambal, Jackfruit Lawar, Fried Pork Skin,
Traditional “PAYANGAN” Pork Sausage

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RAHAJENG RAHINA NYEPI
ÇAKA 1947