

# 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 Flavorful 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 105 (G)

Yogyakarta-style Crispy Sticky Rice Stuffed  
With Spiced Chicken, Chili Lime Soy

### Urab 100 (N)

Shredded Chicken, Spiced Coconut, Cabbage,  
Long Bean, Beans Sprout, Lemon Basil

### Botok Udang 130

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

### Urutan Bali 115 (G)

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

### Be Tongkol Sambal Matah 135

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

### Sate Ayam 115 (G, N)

Chicken Breast Sate, Vegetable Salad  
and  
Peanut Sauce

### Sate Lilit 105 (G,N)

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

## SOUP

### Soto Ayam Bali 135 (G)

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

### Kuah Udang Manis 145

Clear Sweet Corn Soup, Poached Prawns,  
Ginger Chili and Lemon Basil

## OFF THE BOAT – SEAFOOD MAINS

All authentic seafood is served with a mix of white and yellow rice

### Ikan Goreng Kesuna Cekuh 185 (G)

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

### Ikan Panggang 185(G)

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

### Cumi Bumbu Kuning 185 (G)

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

### Udang Rica Rica 205 (G)

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

Implement Hygiene menu pledge for all restaurant and bars – (We commit that our food and 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 and POULTRY

All authentic meat and poultry is served with a mix of white and yellow rice

## Ayam Betutu 200 (G)

One of Bali's Most Traditional and 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 195 (G)

Payangan Pork Shoulder and Belly  
Braised in  
Sweet Soy Sauce with Potatoes and Mild  
Balinese Spiced Paste

## Rendang Sapi 215

Slow braised beef rump in Sumatran spice  
paste, Braised Cassava Leaves, Coconut Milk,  
and Toasted Coconut

## Bebek Goreng 195

Double Cooked Ubud-style Duck Leg,  
Green Mild Sambal, Fresh Cucumber,  
Jackfruit and Long Bean Salad

## Kuah Kambing 215

Braised Lamb, Mild Yellow Paste, Coconut  
Milk, Fried Shallot and Kaffir Lime

# VEGETARIAN

From Our Gardens to Your Plate

## Starter

### Tum Jamur 75

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

### Perkedel Jagung 80 (G)

Sweetcorn Patties, Homemade Seasonal  
Pickles From The Gardens,  
Sweet Chili Sauce

### Sayur Asam 95

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

## Main Course

### Tumis Tempe Pelalah 105 (G)

Glazed Fried Tempe, Tofu, Green Bean With Red  
Sambal, Served With Steamed Rice

### Sayur Mesanten 105

Braised Bedugul Vegetable In Yellow Coconut  
Broth, Fried Shallot Served With Steamed Rice

### Nasi Bakar 115

Grilled Wrapped Local Spiced Rice From Bayad  
Village, Lemon Basil, Mushroom Served  
With Urap Pakis

Implement Hygiene menu pledge for all restaurant and bars – (We commit that our food and 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

## FRIED RICE AND NOODLES

---

### **Nasi Goreng Ayam** 140(G, N)

Fried Indonesian Style Rice With Chicken, Egg And Vegetables Served With Chicken Satay, Pickles And Prawn Crackers

### **Mie Goreng Ayam** 145 (G, N)

Fried Indonesian Style Noodles With Chicken, Egg And Vegetables Served With Chicken Satay, Pickles And Prawn Crackers

### **Nasi Goreng Udang** 150 (G, N)

Fried Indonesian Style Rice With Prawns, Egg And Vegetables Served With Minced Fish Satay, Pickles And Prawn Crackers

### **Mie Goreng Udang** 155 (G, N)

Fried Indonesian Style Noodles With Prawns, Egg And Vegetables Served With Minced Fish Satay, Pickles And Prawn Crackers

### **Nasi Goreng Vegetarian** 120 (G, N)

Fried Indonesian Style Rice With Vegetables Served With Tofu Satay, Pickles And Vegetables Crackers

### **Mie Goreng Vegetarian** 125 (G, N)

Fried Indonesian Style Noodles With Vegetables Served With Tofu Satay, Pickles And Vegetables Crackers

## DESSERT

---

### **Bubur Injin** 85

Balinese Black Rice Porridge Served With Coconut Milk, Local Palm Sugar Syrup And Grated Coconut

### **Dadar Gulung** 80 (G, L)

Balinese Crepes With Palm Sugar And Coconut Ice Cream

### **Pisang Goreng** 85 (G, L)

Banana Fritter Made With Locally Sourced Banana's From Sayan Village, Served With Icing Sugar, Chocolate Sauce, And Vanilla Ice Cream

### **Fruit Platter** 65

Selection Of Fresh Seasonal Fruits

Implement Hygiene menu pledge for all restaurant and bars – (We commit that our food and 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

## 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 And Lemon Basil

\* \* \*

#### To Share .....

#### Tongkol Sambal Matah

Grilled Local Tuna, Shallot, Torch Ginger And 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 And 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

\* \* \*

#### Pisang Goreng

Banana Fritter Served With Icing Sugar, Chocolate Sauce And Vanilla Ice Cream

Royal Rijsttafel IDR 990++ Per Couple

Royal Rijsttafel With Wine IDR 1.350++ Per Couple (Including a Bottle Of House Wine)

Implement Hygiene menu pledge for all restaurant and bars – (We commit that our food and 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

## APERITIF

### Kemangi Sour 165

Butterfly Pea Infused Gin, Kemangi Leaves, Snake Fruit Jam, Homemade Clove And Snake Fruit Syrup, Lime Juice

### Alila Negroni (Bitter) 165

Gin, Campari, Vermouth

### Rumble In The Jungle (Sweet/Creamy/Rich) 175

Lemongrass Infused Rum, Coconut Liquor, Pineapple Juice, Lime Juice, Balinese Homemade Syrup, Kefir Leaves, Seedless Chili, Chopped Lemongrass

### Mango-Mint-Arita (Sweet/Fruity) 165

Gin, Mango, Lime, Mint, Ginger Ale

## INDONESIAN INSPIRED

### Pandan Tonic 165

Vodka, Pandan Infused Bianco Vermouth, Tonic Water, Kaffir Lime Leaves, Lime Juice

### Plantation Punch 165

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

### Ubud Sangria 165

Coconut Liquor, Balinese Red Wine, Homemade Clove and Snake Fruit Syrup, Clove, Kaffir 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 155

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

### Butterfly Pea Tea 155

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

## CLASSICS MADE TROPICAL

### Mango Or Strawberry Mojito 155

Lemongrass Infused Vodka, Mango Or Strawberry, Mint Leafs, Lime, Palm Sugar, Kemangi Leafs

### Cucumber Mojito 155

Cucumber, Lemongrass, Lime, Kaffir Lime Leafs, Lemongrass Infused Vodka

### Mango Bellini's 165

Dry Sparkling Wine, Fresh Mango Puree

### Strawberry And Vanilla Bellini's 165

Dry Sparkling Wine, Strawberries, Vanilla

### Pineapple And Rosemary Bellini's 165

Dry Sparkling Wine, Pineapple, Rosemary

### Gintonicas

#### Cucumber And Basil 165

Gin, Cucumber, Basil, Tonic Water

#### Lemongrass And Lime 165

Lemongrass Infused Gin, Lime, Tonic Water

#### Jeruk Bali Gin And Tonic 165

Gin, Jeruk Bali (Pomelo), Lime, Tonic Water

#### Watermelon and Mint Gin Tonic 165

Gin, Watermelon, Mint, Tonic

#### Any classic cocktail 165

Please ask the waiter for any classic cocktail

# BEERS and CIDERS

---

## Local Indonesian Beers

### Bintang 80

The Most Well-Known Indonesian Pilsner,  
Made In East Java

### Albens Apple Cider 80

Locally Made English Style Apple Cider Using  
Only Hand-Selected Apples From Malang  
(Central Java)

### Kura Kura Lager 115

### Kura Kura Island Ale 120

## Imported Beers

### Heineken 85

### San Miguel 85

### Corona 90

## Local Balinese Beers

### Singaraja Beer, Prost Pilsner 70

### Stark Dark, Stark Dark Wheat, Stark Pilsner 90

# NON-ALCOHOLIC DRINKS

---

## ITALIAN SODAS

65

- Strawberry
- Mango
- Lychee
- Bubble Gum

## SOFTDRINKS and WATER

50

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

# MOCKTAILS 80

---

## Alila Fresh

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

## Ipanema (Virjin Mojito)

Muddled Lime, Raw Sugar, Mint,  
Soda Water

## Coconut Cooler

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

## Cucumber Crush

Cucumber, Apple, Celery

## 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

## Tamarind Cooler

Tamarind and Ginger Shaken With Fresh Lime  
Juice and Simple Syrup, Topped With Soda  
Water, Served Over Crushed Ice

## FRESH JUICE BLENDS 70

---

### **Zing Zing**

Coconut Water, Lime, Lemongrass,  
Fresh Mint

### **Payangan Sunrise**

Pineapple, Mango, Lime

### **Island Vibe**

Local Black Grape, Pear, Pineapple, And  
Fresh Mint

### **Tropical Twist**

Coconut Water, Tangerine, Mango, Lime

### **Pearfect**

Pear, Melon And Fresh Mint

### **Fresh Fruit Juice Of Your Choice**

## SMOOTHIES 80

---

### **Pink Magic**

Dragon Fruit, Bali Banana, Pro-biotic Yogurt,  
Milk, Local Organic Raw Honey

### **Very Berry Banana Smoothie**

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

### **Minted**

Mint, Mango, Pineapple, Homemade Vanilla  
Bean Ice Cream

### **Cookies And Cream**

Oreo, Milk, Pro-biotic Yogurt, Chocolate And  
Hazelnut Syrup

### **Mangonut**

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

### **Cheeky Monkeyz**

Bali Banana, Cinnamon, Coco Nib, Homemade  
Espresso Ice Cream



# ICED TEAS AND COFFEES 70

Coffee and friends are the perfect blend

## Teh Tarik 'Pulled Tea'

Black Tea, Condensed Milk  
The Tea And Milk Are Poured Through The Air  
Between Two Cups Until It Reaches a Rich,  
Frothy Texture - Skilled Teh Tarik Artists  
Never Spill a Drop!

## Lemon Iced Tea

Muddled Green Tea, Lime, Mint, Lemongrass

## Lemon Ginger Sweet Iced Tea

Muddled English Breakfast, Lime, Ginger,  
Honey

## Mango And Raspberry Iced Tea

Muddled English Breakfast, Mango, Raspberry,  
Mint

## Jasmine Iced Tea

Muddled Jasmine Tea, Strawberries, Local  
Lemon, Basil

## Rejuvenate Iced Tea

Muddled Green Tea, Lime, Ginger, Raw Honey

## Iced Cappo-Latte

Cold Coffee, Chilled Milk, Iced Foam

## Coconut Iced Coffee

Cold Coffee, Coconut Milk, Toasted Coconut  
Shavings, Vanilla Pod

## Alila Iced Hazelnut Latte

Cold Coffee, Milk, Hazelnut Syrup

## Fresh Mint Mocha

Cold Coffee, 65% Bitter Chocolate, Fresh Mint,  
Blended With Ice

# HOT TEAS AND COFFEES 60

Coffee time is anytime

## BREW ME TEA

The definitive experience for connoisseurs  
of quality tea

**Earl Grey** Invigorating, Fragrant, Balance

**Peppermint** Reviving, Mint, Golden

**Chamomile** Calming, Honey, Golden

**Jasmine** Fragrant, Soothing

**English Breakfast** Reviving, Malty, Copper

**Herbal** Herb And Spices

## TANAMERA COFFEE

Using Only The Highest Quality Organically  
Grown Beans From In Indonesia,, This Blend Of  
Arabica And Robusta Makes For The Perfect  
Brew. Meglio Is a Medium Roast Coffee That Is  
Subtle On The Palate, Highlighting Soft  
Aromatics And Giving For a Rich,  
Smooth Espresso.

**Espresso**

**Cappucino**

**Latte Macchiato**

**Any Style**

# LIQUORS and SPIRITS

Whisky and ice and everything nice

## APERITIF

Martini Bianco	110
Martini Rosso	110
Pernod	120
Aperol	120
Campari	120

## VODKA

Smirnoff	105
Absolut Vodka	135
Grey Goose	205
Belvedere	195
Arak BumBung	105

## RUM

Captain Morgan Spice Rum	105
Captain Morgan White	105
Bacardi	135
Malibu Coconut	140
Appleton White	105
Myers Dark Rum	120

## TEQUILA

Sauza	115
Jose Cuervo	130

## GIN

Gordons	120
Bombay Sapphire	155
East Indiez	140
Hendrick's	205

## COGNAC

Martel VSOP	265
-------------	-----

## LOCAL WHISKY

Batavia	105
---------	-----

## IRISH WHISKY

Jameson Irish	140
---------------	-----

## BLENDED SCOTCH

Johnnie Walker Red	155
Johnnie Walker Black	155
Chivas Regal 12 years	200

## BOURBON

Jim Beam White	125
Jack Daniel's	155
Wild Turkey 81	155

## SINGLE MALT WHISKY

Keris Local Single Malt	165
Singleton 12 years	225
Glenlivet 15 years	310
Glenfiddich	220

## LIQUORS and DIGESTIFS

Crème de Cacao	110
Drambuie	135
Baileys Irish Cream	120
Kahlua	135
Galiano	125
Limoncello	120
Sambucca	145
Amaretto	150
Cointreau	145
Frangelico	155

“A bottle of wine contains more philosophy  
than all the books in the world.”  
- Louis Pasteur



## ALILA UBUD WINE LIST

### House Wine

#### WHITE 150ml Glass/Bottle

Chardonnay, Plaga Limari Valley, Chile/Produced in Bali	130/600
2023    Sauvignon Blanc, Black Cottage Marlborough, New Zealand	180/870
2021    Riesling, Schieferkopf, Troken-Sec Baden.Pafalz, Germany	195/950
2022    Pinot Grigio, Caldera Terre Siciliane, Italia	170/950
2021    Sauvignon Blanc, Lisbonita Vinho Reg Lisboa, Portugal	175/840
2022    Chardonnay, Reserve White, Sababay Muscat Saint Vallier, Produced in Bali	140/650

#### ROSE 150ml Glass/Bottle

Cuvée, Rose, Plaga Limari Valley, Chile/Produced in Bali	130/600
2021    Beringer, White Zinfandel Rose California, United States	185/890

#### RED 150ml Glass/Bottle

Cuvée, Carbenet Sauvignon, Plaga Sicily, Italy and Spain/Produced in Bali	140/690
Carbenet Merlot, Rothbury Estate Hunter Valley, New South Wales, Australia	180/880
2022    Shiraz, Banrock Riverland, South Australia	170/800
2020    Pinot Noir, Beringer Founder Estate California, United States	190/900
2019    Syrah, Lisbonita Vinho Reg Lisboa, Portugal	175/840
2022    Carbenet Sauvignon, Reserve Red, Sababay Alphonse Lavallee/Produced in Bali	140/650

#### SPARKLING 120ml

Jepun, Hatten North Bali	130/590
Prosecco, Alba Luna Treviso, Italy	175/860

#### SPARKLING 120ml

Cuvée, Sweet Rose, Plaga Limari Valley, Chile/Produced in Bali	130/600
2022    Moscarosa, Sweet Sparkling Rose, Sababay Carbenet sauvignon and Shiraz/Produced in Bali	150/700

### White Wine

#### ITALIAN AND BALINESE ARTS OF VINICULTURE

Bianco, Isola, Cantine Balita Buleleng, North Coast Bali	640
-------------------------------------------------------------	-----

#### SAUVIGNON BLANC

Sauvignon Blanc, Plaga Limari Valley, Chile / produced in Bal	600
2023    Sauvignon Blanc, Two Rivers Marlborough, New Zealand	960
Sauvignon Blanc, Rothbury Estate Hunter Valley, New South Wales, Australia	880
2021    Sauvignon Blanc, Lisbonita Vinho Reg Lisboa, Portugal	840
2023    Sauvignon Blanc, Black Cottage Marlborough, New Zealand	870
B and G Cuvee Speciale Vin Blanc Ugni Blanc, France	810



Prices are in thousand Rupiaha and subject to 21% tax and service

“A bottle of wine contains more philosophy  
than all the books in the world.”

- Louis Pasteur



## ALILA UBUD WINE LIST

*Red Wine*

### CHARDONNAY

Chardonnay Plaga	
Limari Valley, Chile/Produced in Bali	600
2017    Georges Duboeuf	
Macon-Villages, France	960
2018    Penfolds Max's Chardonnay	
Adelaide Hills, Australia	890
2021    Beringer Founder's Estate	
California, United States	890
2017    Duet, Naked Range	
Yarra Valley, Australia	1,090
2021    Chardonnay, Banrock	
Riverland, South Australia	800

### PINOT GRIGIO

2019    Casillero Del Diablo	890
Casablanca Valley, Chile	
2022    Pinot Grigio, Caldora Terre	820
Siciliane, Italia	

### RIESLING

2021    Riesling, Schieferkopf	
Tröken-Sec Baden-Pfalz, Germany	950
2016    Astrolabe Farm (Dry)	
Marlborough, New Zealand	1,190
2019    Penfolds Bin 51 Riesling	
Eden Valley, Australia	1,750

### CHENIN BLANC

2019    M.A.N CHENIN BLANC	650
Coastal Region, South Africa	

### VIOGNIER BLEND

2022    The Wolftrap, Boekenhoutskloof	
Franschhoek, South Africa	890

### SWEET

Cuvée, Sweet Rose, Plaga	
Limari Valley, Chile/Produced in Bali	600

### BALINESE ARTS OF VINICULTURE

Rosso, Isola, Cantine Balita Buleleng, North Coast Bali	640
------------------------------------------------------------	-----

### CABERNET SAUVIGNON

Cuvée, Carbenet Sauvgnon, Plaga	690
Italy and Spain/Produced in Bali	
2019    Nederburg The Manor House	1,350
Western Cape, Australia	
2019    Chateau Los Boldos Tradition	900
Cachapoal Andes Valley, Chile	
2019    Beringer Estate	1,590
Knight's Valley, USA	

### MERLOT

Cuvée, Plaga	
Central Valley, Chile / produced in Bali	690
Carbenet Merlot, Rothbury Estate	880
Hunter Valley, New South Wales, Australia	

### SHIRAZ

2022    Shiraz, Banrock Riverland, South Australia	800
2020    Penfolds Bin 2 Shiraz Mataro,	1,700
Eden Valley, Australia	

### SYRAH

2018    Casilero del Diablo, Reserva	
Especial Central Valley, Chile	940
2019    Syrah, Lisbonita	840
Vinho Reg Lisboa, Portugal	
B and G Cuvee Speciale Vin Rouge	810
Grenache Blend, France	



Prices are in thousand Rupiaha and subject to 21% tax and service

"A bottle of wine contains more philosophy than all  
the books in the world."  
- Louis Pasteur



## ALILA UBUD WINE LIST

### BARBERA

Batasiolo	1,390
Barbera D'Alba, Italy	

### PINOT NOIR

Chassagne Montrachet, André Goichot	2,200
Cote de Beaune, Burgundy, France	
2022    Pinot Noir, Black Cottage	990
Marlborough, New Zealand	
2021    Escudo Rojo, Reserva	1,150
Valley de Casablanca, Chile	
2020    Pinot Noir, Beringer Founder	900
Estate California, United States	
2020    Pinot Noir, Patriarche	1,480
Bourgogne, France	
2019 C Pinot Noir, Cloudy Bay	2,880
Marlborough, New Zealand	

### PINOTAGE

2021   Obikwa Pinotage	850
Westen Cape ,South Africa	

### CARMENERE

2021   Chateau Los Boldos Tradition	900
Cachapoal Andes Valley, Chile	

### SANGIOVESE

2017    Poggio Alle Mura Castello Banfi,	2,590
Brunello Di Montalcino, Italia	

### PORT WINE

N.V, Port, Warre's Kings Tawny 10 years	1,800
Port, Portugal	

*Sparkling and Champagnes*

### SPARKLING

2020    Moscato de Bali, Sparkling	990
Sweet Sababay Winery North Bali	
2022    Ascaro ,Dry Sparkling White,	700
Pinot Grigio Muscat Saint Vallier,	
Sababay Winery	

Fantinel, Prosecco DOC	1,020
Asolo, Italy	

Cinzano, Prosecco DO,CG Veneto , Italy	950
----------------------------------------	-----

Prosecco, Alba Luna	860
Treviso, Italy	

Nederburg ,Cuvee Brut Premiere	1,050
South Africa	

Veuve Du Vernay, Ice Rose Demi Sec,	1,020
Vin Mousseux, France	

### NON ALCOHOLIC CHAMPAGNE

Pure, Fellinger Royal Attersee, Austria	1,990
-----------------------------------------	-------

### CHAMPAGNE

Louis Roederer Brut Premier	3,800
Champagne, France	

Moet Chandon Brut Imperial	3,950
Champagne, France	

G.H Mumm Brut Cordon Rouge	3,550
Champagne, France	

Duval Leroy Brut Premier	3,390
Champagne, France	

Duval Leroy Brut Premier	2,350
Champagne, France	

Gremillet Selection Brut	2,350
Champagne ,France	

### ROSE

Cuvée, Plaga Rosé	600
-------------------	-----

Limari Valley, Chile / produced in Bali  
70% Cabernet Sauvignon, 30% Shiraz

Rosato, Isola ,Cantine Balita	640
-------------------------------	-----

North Coast Bali, Cantine Balita  
Alphonso Lavallee and Malvasia Nera

2021    Beringer, White Zinfandel	890
California, United States	

2015    Rosé, Franck Massard Más Amor	990
DOC Catalonia, Spain, 100% Tempranillo	



Prices are in thousand Rupiaha and subject to 21% tax and service