

## CABANA SIGNATURES

But, First, Cocktails...

<b>Frozen Basil Madu</b> (sour) 160 Local Lemon Basil Leaves, Arak Muddled with Blossom Honey, and Lime	<b>Rumble in the Jungle</b> (sweet/creamy/rich) 175 Lemongrass Infused Rum, Coconut Liquor, Pineapple Juice, Lime Juice, Balinese Homemade Syrup, Kaffir Leaves, Seedless Chili, Chopped Lemongrass
<b>Star Fruit Sangria</b> (sweet) 165 White Wine, Star Fruit, Dash of Gin, Lime, Fresh Ginger	<b>The Rujak</b> (light/spicy) 175 Chili Infused Vodka, Lemongrass, Passion Fruit, Tamarind Syrup, Cucumber, Mango, Kaffir Lime, Lime Juice
<b>Hibiscus Petal</b> (sweet/light) 165 Hibiscus Infused Vodka, Mint, Lime, Simple Syrup	<b>The Angry Ubudian</b> (light/spicy/refreshing) 175 Chili Infused Vodka, Fresh Mango, Mango Syrup, Lime Juice, Soda Water
<b>Bali Saz-Arak</b> (smoky/strong) 165 Bumbung Local Balinese Whisky, Rosemary, Kemangi, Simple Syrup, Lime Juice	<b>Tangerine and Clove Margarita</b> (sweet/sour) 175 Clove Infused Tequila, Tangerine, Lime, Cointreau, Blossom Honey
<b>Loloh Bali</b> (herbaceous) 165 Gin, Kemangi (Local Lemon Basil), Mint, Turmeric, Rosemary, Lemongrass, Lime, Lemongrass Syrup	

## CLASSICS MADE TROPICAL

<b>Mango or Strawberry Mojito</b> 155 Lemongrass Infused Vodka, Mango or Strawberry, Mint Leaves, Lime, Palm Sugar, Kemangi Leaves	<b>GINTONICAS</b>
<b>Cucumber Mojito</b> 155 Cucumber, Lemongrass, Lime, Kaffir Lime Leaves, Lemongrass Infused Vodka	<b>Cucumber and Basil</b> 165 Gin, Cucumber, Basil, Tonic Water
<b>Mango Bellini's</b> 165 Dry Sparkling Wine, Fresh Mango Puree	<b>Lemongrass and Lime</b> 165 Lemongrass Infused Gin, Lime, Tonic Water
<b>Strawberry and Vanilla Bellini's</b> 165 Dry Sparkling Wine, Strawberries, Vanilla	<b>Jeruk Bali Gin and Tonic</b> 165 Gin, Jeruk Bali (Pomelo), Lime, Tonic Water
<b>Pineapple and Rosemary Bellini's</b> 165 Pineapple, Rosemary, Dry Sparkling Wine	<b>Watermelon and Mint Gin Tonic</b> 165 Gin, Watermelon, Mint, Tonic
	<b>Any Classic Cocktail</b> 165 Please Ask the Waiter for Any Classic Cocktail

Prices are thousands of Rupiah and to 21% tax and service charge

## BEERS AND CIDERS

### LOCAL INDONESIAN BEERS

<b>Bintang</b>	80
The Most Well-Known Indonesian Pilsner, Made in East Java	
<b>Albens Apple Cider</b>	80
Locally made English Style Apple Cider Using Only Hand-Selected Apples from Malang (Central Java)	
<b>KURA KURA Lager</b>	115
<b>KURA KURA Island Ale</b>	120

### IMPORTED BEERS

<b>Heineken</b>	85
<b>San Miguel</b>	85
<b>Corona</b>	90

### LOCAL BALINESE BEERS

<b>Singaraja Beer, Prost Pilsner</b>	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

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

### Ipanema (Virgin 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

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### **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

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### **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

### **Minted**

Mint, Mango, Pineapple, Homemade Vanilla  
Bean Ice Cream

### **Cookies and Cream**

Oreo, Milk, Probiotic Yoghurt, Chocolate and  
Hazelnut Syrup

### **Mangonut**

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

### **Cheeky Monkey**

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  
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. Tanamera is a Medium Roast Coffee  
that is Subtle on the Palate, Highlighting Soft  
Aromatics and Giving for a Rich, Smooth  
Espresso.

- **Espresso**
- **Cappuccino**
- **Latte Macchiato**
- **Any Style**

## LIQUORS and SPIRITS

Whisky and ice and everything nice

### APERITIFE

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 Indie	140
Hendrick's	205

### COGNAC

Martel VSOP	220
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### LOCAL WHISKY

Batavia	105
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### IRISH WHISKY

Jameson Irish	140
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### BLENDED SCOTCH

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

### BOURBON

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

### SINGLE MALT WHISKY

Kris 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

## 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 inspire an air of sophistication, perfect for enjoying evening cocktails or a light meal.

### SMALL PLATES and SALADS

<b>Cherry Tomato Salad</b> (V, L, N)	105	<b>Crispy Fried Calamari</b> (G, L, N)	135
Cherry in Tomato, Arugula, Cucumber, Red Onion, Almond, Feta, Parsley Vinaigrette Dressing		Spiced Calamari, Green Papaya, Tomato, Peanuts, Fresh Herbs and Chili Dressing	
<b>Cabana Cobb Salad</b> (L)	135	<b>Epic Wings</b> (G)	135
Crisp Romaine, Smoked Chicken, Bacon, Egg, Corn, Avocado Mango, Parmesan, Lime Aioli		Chicken Wings Stuffed with Spiced Prawn, Soy Sesame Dressing	
<b>Greek Salad</b> (V, L)	135	<b>Spring Rolls</b> (V, G)	95
Locally Sourced Lettuce from Bedugul, Paprika, Olive Cherry Tomato, Feta Cheese and Herbs Vinaigrette		Indonesian Style Crisp Golden Vegetable and Turmeric Rolls with Sweet Chili Sauce	
<b>Grilled Halloumi</b> (V, L, N)	145	<b>Fish Tacos</b> (L)	145
Pear, Onion, Tomato, Green Leaves, Walnut Maple Syrup Dressing		Crispy Freshly Cached Fish in the Morning, Guacamole, Pico De Gallo, Green Sauce	
<b>Protein Bowl</b> (V)	130	<b>Hand Cut Fries</b> (V, L)	70
Black Bean, Quinoa, Humus, Red Onion, Cherry Tomato, Cucumber from Our Organic Gardens, Olives and Basil, Citrus Dressing		Organic Potato, Smoke Salt with Spicy Aioli	
		<b>Tuna Empanada</b> (F, G)	155
		Tuna, Capers, Pimentos, Olives, Chili Pineapple Chutney	

. 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 safety management system). Items contain (G) Gluten

(N) Nuts (L) Lactose items are Vegetarian (V) – Menu items can be made vegetarian upon request.

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## SOUPS

<b>Pumpkin</b> (V)	105	<b>Prawn</b>	135
Roasted Pumpkin and Coconut Soup, Toasted Pumpkin Seeds, Crispy Basil		Hot and Our Soup, Cherry Tomato, Mushroom, Lemongrass, Kaffir Lime	

## LARGER PLATES

<b>Bintang Battered Fish</b> (G, L)	170	<b>Pan-roasted Angus Tenderloin</b> (G, L)	305
Fried Catch of The Day, Mint Yoghurt, Mango Salsa, Fries		180-gram Angus Beef Tenderloin, Crushed Potato, Caramelized Onions, Sautéed Organic Garden Greens and Beef Jus	
<b>Prawn Roll</b> (G, L)	155	<b>Pan Roasted Spring Chicken</b> (L)	190
Poached Tiger Prawn, Avocado, Celery, Jalapeno, Spring Onion, Fries		Confit Baby Chicken, Mushroom Ragout, Crushed Potato, Chicken Jus	
<b>Sea Burger</b> (G, L)	175	<b>Balinese Duck</b> (G)	205
Herb-Spiced Mahi Ubud Style, Eggplant Relish, Tomato, Peppers, Spiced Yoghurt, Rocket and Fries		Stir-Fried Soy Duck, Organic Bok Choy, Red Chili, Ginger, Mushroom, Thai Basil	
<b>Cabana Burger</b> (G, L)	215	<b>Pork Ribs</b> (N)	205
200gr Beef Patty, Pickled Zucchini, Homemade Tomato and Chili Jam, Bacon, Cheddar Cheese, Shredded Lettuce, Fries		Sous Vide Pork Ribs, Chili Glaze, Fern Tip, Coriander Leaf, Sesame Seed, Chili Oil, Peanut	
<b>Caprese Sandwich</b> (G, V, L)	155	<b>Chargrilled Tiger Prawn</b> (G, L)	235
Ciabatta, Fresh Local Tomato, Tomato Chutney, Fresh Mozzarella, Basil, Olive Oil, Fries		Tomato and Dill Salsa, Couscous, Rocket and Feta Cheese	
<b>Betutu Wrap</b> (G, L)	175	<b>Tuna Poke</b> (G, L)	165
Balinese Signature Roasted Chicken, Pineapple Slaw, Fries		Raw Tuna, Red Rice, Edamame, Cucumber, Spicy Mayo, Sesame	
<b>Chicken ricotta Meatball Alfredo</b> (L, G)	175	<b>Classic lamb Shank</b> (G)	280
Free Range Chicken, Ricotta Cheese, Spinach, Caramelized Onions, Sauteed Organic Garden		Lamb, Confit Shallot, Organic Vegetables, Mashed Potato and Gravy	
		<b>Ubud Village Croque Monsieur</b> (G, L)	175
		Pork Ham, Sour Dough, Cheddar, Cinnamon Grill Pineapple, Cheese Sauce	

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## PASTA

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

<b>Tomato Sauce</b> (G, L)	150	<b>Aglio Olio</b> (G, L)	160
Tomato, Garlic Oregano, Basil		Virgin Olive Oil, Garlic, Basil	
<b>Bolognaise</b> (G, L)	170	<b>Carbonara</b> (G, P, L)	175
Grain Fed Minced Beef, Thyme, Tomato,		Smoked Pork, heavy Cream, Parmesan	

## PIZZA

<b>Margarita</b> (V, G, L)	155	<b>Prawn</b> (G, L)	185
Tomato, Basil, Mozzarella, Clod Pressed Olive Oil		Marinated Prawn, Wild Rocket, Cherry Tomato, Marinated Peppers, Mozzarella	
<b>Chicken Sambal</b> (G, L, N)	165	<b>Quattro Formaggi</b> (G, L)	175
Mozzarella, Marinated Chicken, Shallot, Chili, Kaffir Lime		Cheddar, Mozzarella, Gorgonzola, Parmesan	
<b>Babi Guling</b> (G, L, N)	175	<b>Vegetable</b> (V, G, L)	155
Roasted Payangan Style Prok Belly, Island Mozzarella, Coriander		Zucchini, Capsicum, Onion, Sliced Tomato, Arugula	

## SWEET PLATE

<b>Chocolate Snickers</b> (L, N, G)	115	<b>Strawberry</b> (V, L)	105
Dark Chocolate Mousse, Salted Caramel, Peanut Butter Ice Cream		Strawberry Consommé, Panna Cotta, Yoghurt Basil Sauce, Homemade Strawberry Sorbet	
<b>Cheesecake</b> (V, L, N, G)	105	<b>Ice Cream of the Day</b>	40
Brulé Cheesecake, Berry Compote, Orange Candied		Per Scoop	

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