

Terrace Bar

Terrace Bar offers stunning views of the Lombok Strait, making it the perfect spot for sunset drinks, celebrations, or relaxing with family and friends. Enjoy the ocean breeze in a spacious setting, ideal for pre- or post-dining experiences, with shisha and cigars available upon request.

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Alcoholic Beverages

Experience the essence of East Bali through handcrafted cocktails and refined refreshments, thoughtfully crafted with local botanicals and ingredients, reflecting Amankila's commitment to luxury and sustainability.



Kila Signature Cocktails

Five-Spice Old Fashioned

bourbon whiskey, homemade bitter, maple syrup

Indra Kila Iced Tea

Arak Bali, gin, rum, tequila, Cointreau, lime juice,
earl grey iced tea, topped with cola

Karangasem

Arak Bali, Cointreau, ginger syrup, lime juice,
tamarind juice

Fresh East Side

vodka, Midori, homegrown fresh mint, lime juice,
shaved cucumber, topped up with soda water

Kemangi Margarita

tequila, Cointreau, kemangi (lemon basil), lime juice,
simple syrup

Passionfruit Daiquiri

white rum, Cointreau, passion fruit, lime juice

Kila Colada

dark rum, brandy, pineapple juice, coconut milk

Frozen Bali Limo

tequila, Martini Bianco, kaffir lime sorbet, lime juice

Enhance your cocktail experience with our selection of
premium spirits.

Gin Cocktails Selection

« from the Pyramid »

Handcrafted by our bar team, discover local and international premium gin-based specialty cocktails. Our gin selection is displayed on our signature pyramid at the bar counter.

Aman Angel

Monkey 47 Gin,
Cointreau, cranberry
juice, pomelo juice,
homemade rosemary
syrup, fresh rosemary,
topped up with soda
water

Gin Basil Smash

Star of Bombay Gin,
fresh Amankila garden
basil leaves, lime juice,
simple syrup, topped
up with homemade
pineapple Campari
foam

Blueberry Cooler

Hendrick's Gin,
St-Germain,
blueberries, mint
leaves, lime juice,
simple syrup, topped
up with soda water

Kyoto Miso

Kinobi Kyoto Gin, miso
paste, nori leaf, egg
white, lemon juice,
simple syrup

Holy Goddess

Balinese East Indies
Gin, Cointreau, torch
ginger, chili, lime
juice, simple syrup,
topped up with tonic
water

Pomegranate Crush

Mom Gin, Cointreau,
pomegranate juice,
lime juice, homemade
raspberry syrup

Oak Aged Earl Grey Negroni

Two-month barrel
aged of homemade
earl grey tea-infused
Tanqueray No.10 Gin,
Campari, St-Germain

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
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commitment to sustainability.

All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

Martini

Classic Dry Martini

gin or vodka, dry vermouth, lemon peel or olives

Azul Martini

Clase Azul Reposado, dry vermouth, lemon peel

Spritzers

Aperol Spritz

Aperol, sparkling wine, sparkling water

Hugo

elderflower liqueur, mint, sparkling wine,
sparkling water

White or Rosé

white or rosé wine, triple sec, pineapple juice,
lime juice, fruit slices, sparkling water

Low-Alcohol

Homemade Kombucha limited availability

please ask our team for currently available flavors

Homemade Ginger Beer

brewed by our family

Digestifs

Café Tini

Patrón XO Café, kahlúa, espresso

Green Heaven

dark rum, Frangelico, matcha, cream, milk, nuts

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Gin

45ml

East Indies

MOM, Queen of Gin

Sipsmith

Tanqueray

Bombay Sapphire

The London No. 1 Blue Gin

Bulldog

Thomas Dakin

Roku

Ornabrak Single Malt

Malfy Limone

Tanqueray 10

Star of Bombay

Hendrick's

Kinobi Kyoto

Monkey 47

The Botanist

Vodka

45ml

Saba Vodka

Absolut

Absolut Citron

Grey Goose Le Citron

Grey Goose L'Orange

Beluga

Belvedere

Grey Goose

RUM

45ml

Plantation 3 Stars

Bacardi Carta Blanca

Plantation Original Dark

Myers's Dark

Bacardi Gold

Havana Club 7 Years

Appleton Estate 12 Years

Ron Zacapa No. 23

Sagatiba Cachaça Gold

Tequila

45ml

Jose Cuervo Especial Reposado

Patrón XO Café

1800 Silver

Don Julio Blanco

Herradura Reposado

Patrón Silver

Código 1530 Reposado

Herradura Añejo

Patrón Reposado

Don Julio Reposado

Clase Azul Reposado

Don Julio 1942 Añejo

Mezcal

45ml

Montelobos

Código 1530 Artesanal

Clase Azul Durango

Scotch Whisky

45ml

Single Malt

Aultmore 12 Years

Glenlivet 12 Years

Craigellachie 13 Years

Talisker 10 Years

Glenfiddich 12 Years

Highland Park 12 Years

Laphroaig 10 Years

Aberfeldy 16 Years

Lagavulin 16 Years

Glenfiddich 18 Years

The Macallan 12 Years Sherry Oak

Glenlivet 18 Years

Aberfeldy 21 Years

Singleton of Dufftown 21 Years

The Dalmore King Alexander III

Glenfiddich 21 Years

The Balvenie PortWood 21 Years

The Macallan 18 Years Sherry Oak

Scotch Whisky

45ml

Blended Scotch

Johnnie Walker Red Label

Monkey Shoulder

Chivas Regal 12 Years

Dewar's 15 Years

Ballantine's 17 Years

Johnnie Walker Black Label

Johnnie Walker Gold Label Reserve

Dewar's 18 Years

Chivas Regal 18 Years

Ballantine's 21 Years

Dewar's 25 Years

Johnnie Walker Blue Label

Chivas Regal 25 Years

Irish Whiskey

45ml

Bushmills Original

John Jameson

American Whiskey

45ml

Jim Beam

Jack Daniel's

Wild Turkey

Maker's Mark

Wild Turkey 101

Bulleit Rye 95

Canadian Whisky

45ml

Canadian Club

Japanese Whisky

45ml

Single Malt

Hakushu 12 Years

Hakushu 18 Years

Yamazaki 18 Years

Blended Whisky

Hibiki Japanese Harmony

Hibiki 21 Years

Brandy and Cognac

45ml

St-Rémy Authentic V.S.O.P. Brandy

Vecchia Romagna Etichetta Nera Brandy

Courvoisier V.S.O.P.

Rémy Martin V.S.O.P.

Hennessy V.S.O.P.

Martell Cordon Bleu

Hennessy X.O.

Rémy Martin X.O.

Martell X.O.

Apéritifs

45ml

Aperol

Campari

Martini Dry

Pernod

Pastis Richard

Liqueurs and Digestifs

45ml

Amaretto

Baileys

Cointreau

Kahlúa

Fernet Branca

Jägermeister

Sambuca

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Port

90ml

Cockburn's No.1 Special Reserve

Graham's Fine Tawny

Dow's 10 Years

Grappa

45ml

Saba Grappa

Alexander Grappa Brunello di Montalcino

Alcoholic Interpretations

Shaped by local traditions and culture, Balinese arak has become one of Indonesia's most distinctive spirits. Like Japanese sake, it is deeply rooted in ceremonies and traditions and is produced in a variety of styles. While both share cultural significance, each offers its own unique character, flavour, and heritage.



Balinese Arak

45ml

De' Awa, Selaka

De' Awa, Coconut

De' Awa, Palm Sugar

Japanese Sake

Kurosawa Nigori (300ml)

Kurosawa Junmai Kimoto (300ml)

Hakkaisan Snow Aged (280ml)

Hakkaisan Sparkling (360ml)

IWA 5 Assemblage 4 (720ml)

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Craft Beers from the Island of Gods

330ml

Island Brewing Pilsner (organic)

Island Brewing Small Hazy (organic)

Black Sand Brewery IPA (natural)

Kura Kura Island Ale (natural)

Domestic and International Beers

330ml

Bintang

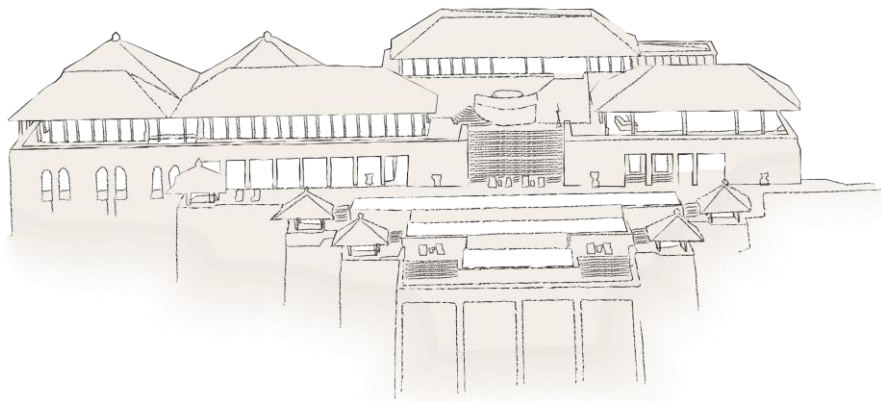
Heineken

Corona Extra

Asahi Super Dry

Non-Alcoholic Beverages

Discover the vibrant flavors of East Bali through our refreshing mocktail collection, thoughtfully crafted with the region's finest local ingredients. Each glass captures the island's natural beauty, delivering a light and revitalizing experience.



Mocktails

Tarragon Tonic

homegrown tarragon, lime juice, tonic water

Kila Garden

cucumber, lime, pandan syrup, coconut water

Lychee Breeze

lychee, fresh mint, lime, coconut water, soda water

Espresso Tonic

Amankila espresso blend, lime juice, palm sugar, tonic water

Aman Colada

pineapple juice, banana, coconut milk

Sunset Serenity

orange, cranberry, raspberry syrup, soda water

Homemade Jamu *limited availability*

turmeric, lime, ginger, palm sugar, lemongrass, Balinese spices

Amankila Sunrise

tangerine, banana, strawberries, lime juice, seasonal fruits

Light Beverages

Mineral Waters

Balian Natural Mineral Water/ Sparkling Water
330ml
750ml

Soft Drinks

Coca-Cola

Coke Zero

Sprite

Fever Tree Tonic Water

Fever Tree Soda Water

Non-Alcoholic Beer

Bintang Zero

Juices

Freshly Squeezed Juices
may depend on seasonality

Smoothies and Milkshakes

please ask our team for currently available flavors

Whole Young Coconut

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Coffee

Local Coffee

Hot or Iced

Kopi Bali

Balinese local signature coffee, prepared in a traditional brewing method of “Kopi Tubruk”

Amankila Blend Coffee Beans

Espresso-based coffee

Single or Double Espresso

Macchiato

Americano

Cappuccino

Café Latte

Vanilla Latte, Caramel Latte

Matcha Latte

Chocolate

Hot or Iced

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Tea

Loose Leaf Tea

Hot or Iced

Bali Black Organic

Indonesian Breakfast

French Earl Grey

Minty Breeze

Green Tea

Tisane

Hot or Iced

Amankila Herb Garden

fresh mint, tarragon, lemongrass

Ginger

Chamomile

Rooibos

Rosella Flower

Lemongrass

Royale Milk Tea

Bali Black Organic

Indonesian Breakfast

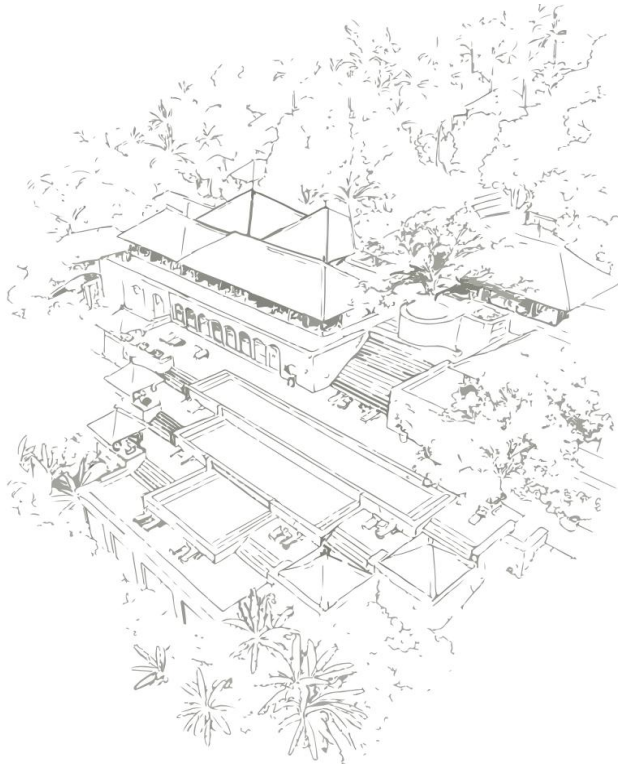
French Earl Grey

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Terrace Bar Food Menu

Experience the flavors of East Bali through a curated selection of bar bites and light refreshments, thoughtfully crafted with locally sourced ingredients, reflecting Amankila's commitment to authentic culinary experiences, luxury, and sustainability.



Light and Bites

Bites

Marinated Olives (VG)
mixed olives, fresh herbs, citrus

Fried Calamari (G, E, F)
crunchy calamari, aioli

Crispy Chicken Wings
sweet chili dipping

Cheese Board (G, D)
Gruyère, Camembert, Manchego, chutney, sourdough

Bowls

Tomato Gazpacho (VG)
chilled tomato soup with olive oil, vinegar, diced
avocado

Spicy Tuna Poke
steamed rice, avocado, yellowfin tuna, edamame,
spring onion, nori, daikon, gochujang mayo, sesame
seeds

Amankila Bowl (VG, N)
a nourishing bowl of
red rice, tempe, lawar sayur, charred corn, pickled,
toasted peanut, crispy shallot, lime-vegan mayo
add seared tuna (F)

Mix Leaves Salad (VG)
romaine, rocket, lollo, radicchio, tomatoes, kemangi
basil, mint, vinaigrette

(VG) Vegan (N) Nuts (G) Gluten (D) Dairy (C) Crustacean (E) Egg (F) Fish

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Light and Bites

Sandwiches

Amankila Smashed Burger (G, D, E)
smashed beef burger patties, Gruyere cheese, acar
timun, base genep mayo, sambalemba

Crispy Fish Wrap (G, E, F)
deep fried fish fingers, curry mayo, Asian coleslaw

Club Sandwich (G, D, E)
house-made white bread, chicken, bacon, fried egg,
lettuce, tomato, Dijon mustard, mayonnaise

Sweets

Tropical Fruit Platter (VG)
local fruits selection

Chocolate & Coffee
Pot de Crème (D, E)
sea salt, cacao nibs, vanilla Chantilly

Sticky Rice Sundae (VG)
black sticky rice cream, coconut sorbet, banana,
palm sugar nectar

(VG) Vegan (N) Nuts (G) Gluten (D) Dairy (C) Crustacean (E) Egg (F) Fish

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