

The Terrace Bar Menu

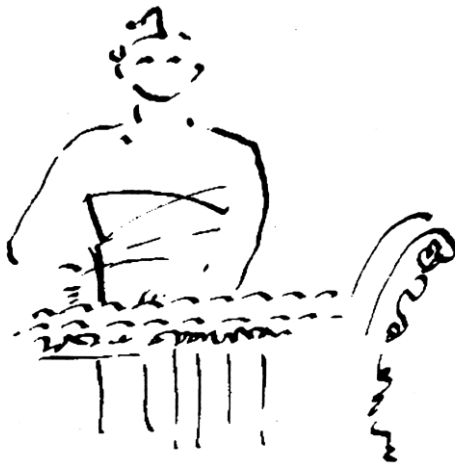
The perfect convivial venue for
after-dinner drinks, cigars and cocktails.

Open 10am - 11pm every day.

Om Swastiastu

Welcome to Amandari's Terrace Bar.

As the setting sun bathes the Terrace Bar in warm rose tones, watch as the barman muddles the finest spirits and liqueurs with homegrown ingredients – from galangal and lime to cinnamon and lemongrass – to make the freshest of island cocktails.



Terrace Bar Menu Content

The Terrace Bar at Amandari offers a wide range of refreshing beverages and delectable meals.

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You may ask for preferences and specials from our bar team members.

Make sure you are above a responsible age for drinking and/or smoking.

Dari Signature Cocktails

Bartender Special

daily changing cocktail with homemade and seasonal ingredients

Ubud Swargan

ketel one vodka, lime juice, mint leaves, sugar, homemade ginger beer

Taru Tewel

Whisky jackfruits infused, arak dewi sri, jackfruits cordial, lemon juice, aromatic bitter

Taksu Ubud

gin, arak selaka, turmeric, tamarind, lime juice, honey

Balinese Storm

plantation dark rum, lime wedges, brown sugar, aromatic bitter, homemade ginger beer

Jivantha

campari, plantation dark rum, lime juice, mango, kombucha

Metangi

plantation dark rum, arak, brem (black rice liqueur) syrup, lime

Sandi'kala

east indies pomelo gin, Aperol, lime juice, syrup, carbonated kemangi soda

All prices are in thousands of Rupiah (IDR) and subject to 10% service charge and 11% government tax

Pepper Hill

espolon blanco tequila, citrus arak, clarified watermelon, chilli syrup, lime juice

Akasha

ketel one vodka, triple sec, lime juice, homemade mint cordial, watermelon foam

Semara Honey

bourbon, luxardo maraschino, herb cordial, lime juice, honey

Beji

arak, orange liqueur, pineapple, lemon grass, citrus, honey

Aksara

arak dewi sri, lychee liquor, lime juice, pandan vanilla syrup

Batukaru Sunset

karusotju 38, cointreau, orange juice, lime juice, rosella syrup

Dragon Heart

1615 pisco, triple sec, purple dragon fruit, yuzu syrup

Smooky Moky

montelobos mezcal, ketel one vodka, tamarind cordial, citrus juice

White Sangria

white wine, arak, cointreau, passion fruits, lime and tropical chop fruits

Red Sangria

red wine, arak, brem, vanilla syrup, lime and tropical chop fruits

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Classic Cocktails

Dry/Dirty Martini
choice of gin or vodka, dry
vermouth, olive

Negroni
gin, campari, sweet vermouth

Espresso Martini
ketel one vodka, espresso, coffee
liqueur, palm sugar

Bloody Mary
ketel one vodka, tomato juice, lime
juice, worcestershire sauce,
tabasco, salt, pepper

Cosmopolitan
ketel one vodka, cointreau, lime
juice, cranberry juice

Pina Colada
plantation 3-stars, coconut liqueur,
pineapple juice, coconut cream

Whiskey Sour
bulleit bourbon, lime juice, sugar
syrup, albumen

Old Fashioned
bulleit bourbon, brown sugar,
aromatic bitter

Manhattan
bulleit bourbon, sweet vermouth,
aromatic bitter

Aperol Spritz
aperol, prosecco, soda

Margarita
choice of espolon blanco tequila or
montelobos mezcal, cointreau, lime
juice

Pisco Sour
1615 pisco, citrus juice, sugar syrup,
albumen

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Mocktails

Kintamani Squash

kintamani tangerine, rosella syrup, lime juice, carbonated rosella

Bali Rice Mojito

fermented rice, mint leave, lime juice, syrup, soda water

Rujak

tamarind cordial, tabasco, pineapple juice, lime juice

Julungwangi

dragon fruit puree, elderflower syrup, lime juice, kemangi leaves, tonic water

Purnamaning

pineapple juice, strawberry puree, lime juice, raspberry syrup, coconut cream

Wedang Ireng

bali espresso, passion fruit syrup, tonic water

Homemade Ginger Beer

freshly brewed by our bartender

Amandari's fresh squeeze of the day – Fruit Smoothies

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Spirits

42,5ml/portion

Local – Arak

Selaka Ning Arak
Palawana Arak
Bumbung Original
Bumbung Barrel Age
Arak Barong Dewi Sri
Karustoju 38/18 alc
Marak

Aperitif

Campari
Martini Dry
Antica Formula
Aperol
Pisco 1615

Cognac

Courvoisier VSOP
Hennessy VSOP
Hennessy XO

Gin

Tanqueray
Bombay Sapphire
Hendrick's
Roku
East Indies

Vodka

Absolut Blue
Ketel One
Haku
Grey Goose
Beluga
Belvedere

Rum

Plantation 3-Stars
Plantation Dark
Sailor Jerry Spiced
Myer's Dark

Tequila

Espolon Blanco
1800 Blanco
Patron Silver
Patron Reposado
Don Julio Reposado
Don Julio Anejo
Codigo Anejo
Codigo Barrel Strength
Clase Azul Reposado
Don Julio 1942
Patron El Cielo

Mezcal

Montelobos Espadin

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Spirits

42,5ml/portion

Single Malt

Glenfiddich 12 years old (Speyside)

Auchentoshan Three Wood 12 years old (Lowlands)

Highland Park 12 years old (Orkney Island)

Bowmore 12 years old (Islay)

Macallan 12 years old (Speyside)

Lagavulin 16 years old (Islay)

Scotch Whisky (Blended)

Chivas Regal 12 Years old

Johnnie Walker Black Label

The Naked Grouse

Johnnie Walker Gold Label

Monkey Shoulder

Irish Whiskey

Jameson

American Whiskey

Jack Daniels (Tennessee)

Bulleit Bourbon (Kentucky)

Maker's Mark (Kentucky)

Japanese Whisky

Kakubin Suntori

Hakushu 12 years old (Single Malt)

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Liqueurs

42,5ml/portion

Cointreau

Kahlua

Amaretto Disaronno

Sambuca

Baileys

Nusantara Coffee

Nusantara Java Cream

Beers

330ml

Bintang

Corona

Island Brewing Pilsner

Island Brewing

Summer Pale Ale

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Alcohol by Volume (ABV)

A guideline of the alcoholic strength of all beverages is as follows:

Red Wine	12.0% – 14.5%
White Wine	12.0% – 14.5%
Champagne	12.0% – 13.0%
Whisky	40.0% – 60.8%
Gin	37.5% – 47.3%
Rum	37.5% – 43.0%
Vodka	37.5% – 40.0%
Cognac	35.0% – 47.0%
Campari	25.0%
Sherry	15.5% – 17.5%
Vermouth	14.8% – 18.0%
Beers	4.2% – 5.2%

Light Beverages

Spend some quiet time at the Terrace Bar by reading or playing a board game every afternoon, savouring the delectable light-homemade island treats offered with a cup of tea or coffee.



Light Beverages

Water	330ml	Balinese fine blend Tea
Equil Sparkling		Organic Green Tea
Equil Still		Organic Black Tea
		Minty Breeze
		Royal Earl Grey
Equil Sparkling	750ml	Jasmine Green
Equil Still		Chamomile Mint
		Vanilla
Imported Natural Water		Balinese-Java Coffee blend
Evian 330ml		Espresso
Acqua Panna 500ml		Long Black
Imported Sparkling		Flat White
Water		Latte
Perrier 330ml		Cappuccino
San Pellegrino 500ml		
		Indonesian Coffee
		Bali
Soft Drink		Sumatra
Coke		Toraja
Coke Zero		
Sprite		
Soda Water		
Tonic Water		

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Bar Snacks

Featuring a wide range of organic herbs and fresh produce, Amandari's curated cuisine honours local tradition methods expresses regional diversity and is ethically conscious and sustainable, Amandari sources fresh produce from its own organic garden and local farms.



The Terrace Bar Snacks

available between 12pm to 12am

Patatas Bravas V, E
crispy potato cubes, spicy
smoked paprika tomato
sauce, garlic aioli.

Gambas Al Ajillo C
sizzling prawns with garlic,
chili, parsley, and olive oil.

Marinated Olives and Feta
V, D
mixed olives and feta,
marinated with oregano,
lemon zest, and olive oil.

Lamb Kofta with Tzatziki D
charcoal-grilled lamb
skewers, cucumber-yogurt
tzatziki.

Balinese Artisanal Board
D G P - VG option
available
selection of local artisanal
cheese, cold cuts and
preserves

Calamari Fritti C, E, G
lightly battered squid rings,
lemon, garlic-parsley aioli.

Hummus with Pita VG, G
chickpea-tahini dip with
olive oil and paprika, served
with warm pita.

Caprese Skewers V, D
cherry tomato, mozzarella,
and basil with olive oil and
balsamic.

(V) Vegetarian

(VG) Vegan

(C) Crustacean

(G) Gluten

(D) Dairy

(N) Nuts

(E) Egg

(F) Fish

(P) Pork

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

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Tobacco and Shisha

This thoughtfully chosen collection of cigars and shisha invites you to pause, offering a moment to immerse yourself in the present. Each inhalation carries a narrative, crafted by expert hands and the flow of time.

Whether it's the richness of a meticulously aged cigar or the fragrant allure of shisha, the experience is one of profound enjoyment and tranquility.

Shisha Menu

Choose from various flavors, each expertly crafted for smooth, aromatic enjoyment. Perfect for sharing with friends or enjoying your own moment of relaxation.

10 – 15 minutes of preparation

45 – 60 minutes of smoking duration

Flavors

Double Apple

Mint

Strawberry

Mango

Mojito

Blueberry

Melon

SMOKING RECOMMENDATIONS

We recommend smoking one shisha for not longer than 60 minutes.

One shisha is good for up to 4 people maximum.

Please consult The Bar staff for any questions.

Please be careful while using the shisha to avoid fire. Smoking of shisha is at your own risk. Breakage or damage due to shisha usage is the guest's responsibility and will result in an additional charge.

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Cigar Selections

Romeo Y Julieta No. 2 Tubos
earth, walnut, cocoa

Romeo Y Julieta No. 3 Tubos
wood, earth, spice

H Upmann Magnum 54 Tubos
toasted, nut, spice

Montecristo Petit No.2 Tubos
caramel, earth, wood

Montecristo Edmundo Tubos
wood, fruit, nut

Partagas Serie E No.2 Tubos
walnut, coffee, cocoa

Cohiba Ciglo I Tubos
nougat, spice, nut

Cohiba Robusto Tubos
cocoa, nut, wood

Cohiba Siglo III Tubos
hazelnut, cocoa, wood

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Culinary Experiences at Amandari

Situated in the stunning surroundings of the Island of the Gods, Amandari is ideally positioned to provide a heavenly culinary journey that highlights the rich seasonal produce and distinct flavors of Bali.

Our chefs carefully select the freshest ingredients from Amandari's own organic garden and from nearby farms, while freshly caught seafood is delivered daily from the Indian Ocean.

Delight in authentic Balinese and Indonesian dishes, along with international options, at The Restaurant, The Terrace Bar, and private Dining Balé, available 24 hours a day.

Sundowners on the Hill

starts at 5pm, watch the colors of the sky change and the shadow roll in as the sun goes down across the Ayung River Valley, enjoy this moment accompanied with signature mixtures and classic concoctions of cocktails along with a selection of Artisan Cheese to satisfy savory cravings. . This experience includes one bottle of Duval Leroy Champagne (375 ml) and canapé per guest.

Jamuan Makan Nusantara

savor the symphony of tastes through an array of Nusantara's rich dishes, with an exhaustive collection of regional dishes and accompaniments, celebrating the culinary heritage of Indonesia.

Ayam Panggang Dinner

the Ayam Panggang Dinner consists of an organic free-range chicken marinated in Bumbu Bali, a Balinese spice paste using over 23 locally sourced herbs and spices - prepared by gently roasting and smoking the chicken over coconut husk.

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