

The Terrace Bar

Resting alongside Amankila's Restaurant, with a panoramic view of the Lombok Strait, The Terrace Bar is an idyllic setting to linger for sunset drinks or celebrations with friends or family, accompanied by the soundtrack of ocean waves and gentle sea breeze.

A lofty ceilinged space, The Terrace Bar provides an ideal location to enjoy a pre or post-dining experience, or a special occasion. Shisha and cigars are also available at The Bar upon request.

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Mediterranean Bites and Snacks

Truffle Potatoes V D

homemade fried potatoes, toasted in truffle oil,
parmesan cheese

Marinated Sardines H

marinated sardines, fresh fennel, kalamata olives

Olives and Nuts VG H N

kalamata olives, almonds, walnuts, dried tomatoes,
fresh herbs, lemon, balsamic glaze

Cheese Board V G D

Gruyère, Camembert, Manchego, condiments

Eggplant Parmigiana V D

fried eggplant, tomato sauce, parmesan cheese,
melted mozzarella

Fried Calamari SF G

crunchy calamari, tartar sauce

Bruschetta VG H G

tomato, garlic, basil, evo

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood
(G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens.
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

Alcoholic Beverages

Immerse on a sensory journey in our carefully selected menu of exquisite and light refreshments birthed from the charm of East Bali.

Amankila's sustainable bar philosophy has resulted in cocktail syrups made from the island's native flowers, fruits and spices.

Delight the artfully prepared cocktails made from the region's choicest, locally produced ingredients to ensure that every sip is a harmonious symphony of flavours.



Kila Signature Cocktails

Five-spice Old Fashioned
bourbon, homemade bitter, maple syrup

Earl Grey Gimlet
earl Grey infused gin, lime juice, honey syrup

Karangasem
arak Bali, Cointreau, ginger infused syrup, lime juice,
tamarind juice

South Side
vodka, homegrown fresh mint, lime juice, shaved
cucumber

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

Rosella Cooler
rum, lemongrass, rosella syrup, lime juice, soda water

Upgrade your Cocktail with Top Shelf (TS) Spirit
Please ask us for our Arak cocktails, special of the
month and classics

Gin Cocktail Selection

« from the Pyramid »

Handcrafted by our Bar Team, discover local and international gin-based special cocktails. Gin selection is displayed on our signature Pyramid on the bar counter.

Aman Angel
Bombay Sapphire Gin,
Cointreau, cranberry
juice, pomelo juice,
homemade rosemary
syrup, fresh Amankila
garden rosemary and
topped up with soda
water

Gin Basil Smash
fresh Amankila garden
basil leaves, Roku gin,
lime juice, simple
syrup and topped up
with homemade
pineapple Campari
foam

Pomegranate Crush
Balinese East Indies
gin, Cointreau,
pomegranate juice,
lime juice and
homemade raspberry
syrup

Jamu Delight
Sipsmith gin, grand
marnier, homemade
jamu, tamarind juice
and honey

Kecicang Smash
Tanqueray gin, triple
sec, torch ginger, lime
juice, simple syrup and
top up with tonic water

Earl Grey Negroni
homemade earl grey
tea-infused gin,
Campari and St.
Germain

Oak Aged Earl Grey
Negroni
subject to availability

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Gin Bar Selection

45ml

MOM, Queen of Gin

Thomas Dakin

Sipsmith

Ornabrak Single Malt

Monkey47 (TS)

The Botanist (TS)

Tanqueray

Hendrick's (TS)

Tanqueray 10

Malfy Limone

Star of Bombay

Roku

Bombay Sapphire

Kinobi Kyoto Dry Gin

The London No. 1
Blue Gin

East Indies

Bulldog

(TS) Topshelf

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Alcoholic Exhilaration

Our ocean-view bar specialises in being a place to relax and refresh after a day on the tropical island of Bali. Enjoy our specially crafted cocktails by our team to refresh your day with homemade ingredients.

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Single Malt Whisky

Topshelf – 45ml

Aberfeldy 12 years

Aberfeldy 16 years

Aberfeldy 21 years TS

Aultmore 12 years

Craigellachie 13 years

Macallan 12 Sherry Oak – Speyside TS

Glenfiddich 12 – Speyside

Talisker 10 – Isle of Skye

Glenlivet 12 – Speyside

Highland Park 12 – Orkney Island

Lagavulin 16 – Islay TS

(TS) Topshelf

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Blended Scotch Whisky

45ml

Dewar's 12 years

Dewar's 15 years

Dewar's 18 years

Dewar's 25 years TS

J&B Rare

Johnnie Walker Red Label

Famous Grouse

Chivas Regal 12 years

Johnnie Walker Black Label

Johnnie Walker Gold Label TS

Johnnie Walker Blue Label TS

(TS) Topshelf

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Bourbon and Rye Whisky

45ml

John Jameson – Irish

Canadian Club – Canada

Jim Beam – Kentucky

Jack Daniels – Tennessee

Wild Turkey 101 – Kentucky TS

Maker's Mark – Kentucky TS

Wild Turkey

(TS) Topshelf

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Vodka

45ml

Skyy

Absolut

Absolut Citron / Vanilla

Grey Goose TS

Beluga TS

Belvedere TS

Grey Goose Citron

Grey Goose Le Poire

Grey Goose Orange

Saba Vodka – *distilled from Balinese grapes*

(TS) Topshelf

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Rum

45ml

Malibu

Bacardi Carta Blanca, Light

Myer's Dark

Bacardi Carta Oro, Gold

Havana Club 7 years - Cuba TS

Appleton Estate Extra 12 - Jamaica TS

Ron Zacapa 23 years - Guatemala TS

Sagatiba Cachaca Gold

(TS) Topshelf

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Tequila

45ml

Jose Cuervo Especial

Tequila 1800 Silver

Clase Azul Reposado (TS)

Patron Silver

Patron XO Café

Patron Reposado (TS)

Don Julio Reposado (TS)

Herradura Reposado (TS)

Herradura Añejo

Don Julio Blanco

Montelobos Mezcal

(TS) Topshelf

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Brandy and Cognac

45ml

St-Rémy Authentic VSOP

Remy Martin VSOP TS

Courvoisier VSOP

Hennessy VSOP

Hennessy XO TS

Martell Cordon Bleu TS

Pisco del Peru 1615

(TS) Topshelf

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Apéritifs

45ml

Campari

Aperol

Martini – Dry, Bianco, Rosso

Pernod

Pastis Richard

Fernet Branca

Sambuca

St. Germain

Select 1920 Aperitif Bitter

Digestifs

45ml

Jägermeister

Galliano

Nusantara
Coffee Liqueur

Amaretto

Baileys

Alexander Grappa
Brunello di Montalcino

Kahlua

Grand Marnier

Cointreau

Dom Benedictine

Drambuie

Luxardo, Maraschino,
Liqueur

Southern Comfort

Saba, Bali Coffee,
Liqueur

Cockburn's No.1
Special Reserve Port

Saba, Bali Coffee,
Grappa

Midori

Martini

Martini

gin or vodka, dry vermouth – lemon peel or olives

Top Shelf Martini TS

gin or vodka, dry vermouth – lemon peel or olives

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

Red

red wine, brandy, tangerine juice, lime juice,
fruit slices, sparkling water

(TS) Topshelf

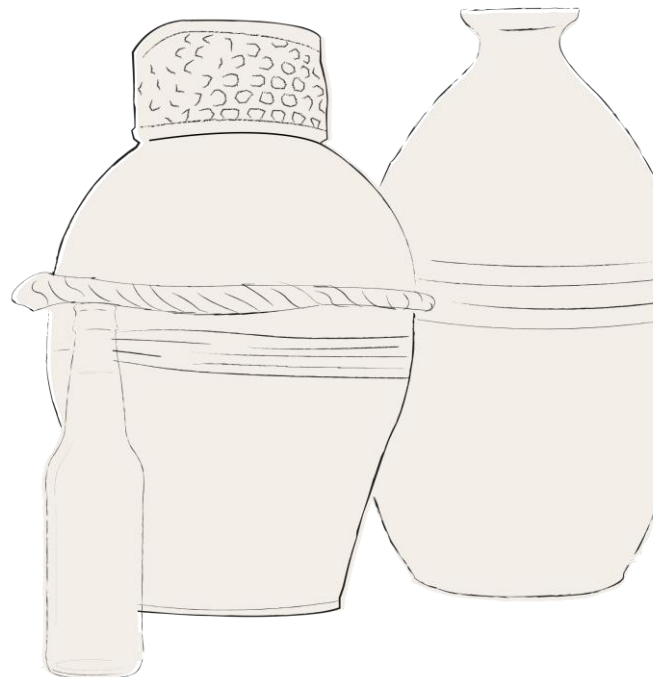
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Alcoholic Interpretations

A combination of factors such as local resources, cultural practices, historical influences, geographical considerations, social structures, and taste preferences has created a history of innovation and experimentation in developing its own unique Alcoholic beverages.

Like traditional alcoholic beverages with cultural significance, the case of Japanese sake and Balinese arak share some similarities.

They undergo fermentation processes, are ritualistically consumed in their respective cultures and come in various varieties and grades. However, in terms of ingredients, flavour profiles and cultural context, they retain distinctive characteristics.



Balinese Arak

KaruSotju, Karu 38 45ml

De' Awa, Selaka

De' Awa, Coconut

De' Awa, Palm Sugar

Iwak Arumery Ameritha

Iwak Arumery Mangosteen

KaruSotju, Karu 18 300ml

Japanese Sake

Hakkaisan Snow Aged 280ml

Kurosawa Nigori 300ml

Kurosawa Junmai Kimoto

Hakkaisan Sparkling 360ml

IWA 5 Assemblage 3 720ml

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Craft Beers from the Island of Gods

330ml

Kura Kura Island Ale (natural)

Island Brewing Pilsner (organic)

Island Brewing Small Hazy (organic)

Black Sand Brewery IPA (natural)

Domestic and International Beers

330ml

Bintang

Heineken

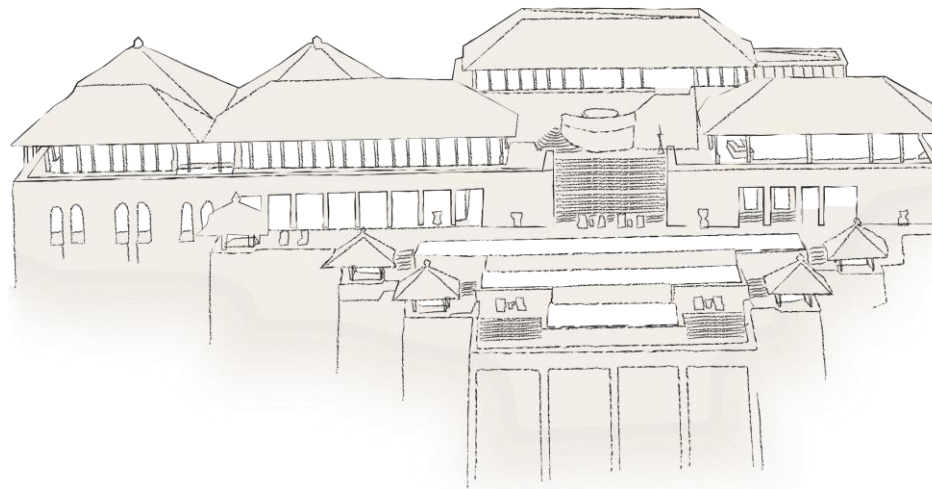
Corona Extra

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Non-Alcoholic Beverages

Experience a sensory journey in our carefully selected menu of superb and lighter beverages, which will awaken your senses to the refined charms of East Bali. To ensure that every sip is a harmonious symphony of flavours, enhance your taste with beverages artfully prepared from the region's choicest, local ingredients.

Experience the refreshing subtleties inspired by the green landscape and the wild beauty of East Bali's pure and revitalizing essence. It is always been our commitment to craft a menu that celebrates the rich and unique flavours found in the fertile land of East Bali.



Mocktails

Tarragon Tonic

homegrown tarragon, lime juice, tonic water

Amankila Sunrise

tangerine, banana, strawberries, lime juice,
seasonal fruits

Espresso Tonic

Amankila espresso blend, lime juice, tonic water

Aman Colada

pineapple juice, banana, coconut milk

Homemade Jamu (Indonesian Health Tonic)

limited availability

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

Homemade Kombucha

limited availability

please ask our team for currently available flavours

Homemade Ginger Beer

brewed by our family

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

Americano

Cappuccino, Café Latte

Vanilla Latte, Caramel Latte

Matcha, Matcha Latte

Macchiato

Chocolate – Hot or Iced

Tea

Loose Leaf Tea – Hot or Iced – Organic

Indonesian Breakfast

French Earl Grey

Minty Breeze

Green Tea

Organic Black

Tisane – Hot or Iced – Organic

Chamomile

Rooibos

Rosella Flower

Lemongrass

Amankila Herb Garden
fresh mint, tarragon, lemongrass

Royale Milk Tea – Organic

Indonesian Breakfast

French Earl Grey

Organic Black

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Light Beverages

Mineral Waters

Balian Still / Sparkling, Natural Mineral Water –
330ml
750ml

Aqua Reflections Still / Sparkling, Natural Mineral
Water –
380ml
750ml

Acqua Panna –
250ml
1 litre

Soft Drinks

Coca-Cola

Coke Zero

Sprite

Juices

Freshly Squeezed Juices
may depend on seasonality

Young Whole Coconut