Small Plates & Bites

Papadum Chips VG crunchy Indian-chips, spiced avocado dip

Truffle French Fries $\lor \Box$ truffle oil, grated parmesan, parsley

Fried Calamari SF G N fluffy calamari, tarator sauce with dill, lemon wedges

Amankila Ceviche SF local catched Mahi mahi, coconut letche de tigre, shallot, torch ginger flower, coriander, crunchy emping melinjo

Spicy Pomelo Prawns SF ocean prawn, juicy pomelo, coriander, peanuts, lime dressing

Mediterranean Mezze ∨ G D N humus, babaganoush, muhammara, olives served with pita bread

Salads

Caesar Salad
romaine lettuce, parmesan,
croutons, classic Caesar
dressing
with choices of:
Plain G D
Bacon G D P
Chicken G D
Prawn SF G D

Watermelon Mint Salad V G D sweet and cool watermelon, feta cheese, cucumber, mint, croutons, lemon olive oil

Greek Salad □ cucumber, cherry tomatoes, capsicum, red onion, olives, capers, feta cheese

Thai-Style Beef Salad SF grilled wagyu beef salad, cucumber, tomato, celery, onion, chili lime dressing

Green Papaya Salad SF green papaya, pomelo, cherry tomato, lime dressing

Timeless Favorites

Cheeseburger G D burger patty, lettuce, tomato, gruyere cheese, pickles, caramelized red onion

Tacos SF G D guacamole, sour cream, pico de gallo, coriander

choice of: chicken or fish crispy or soft taco shell

Pizza Margherita ∨ G D tomato sauce, fresh mozzarella, basil

Pizza San Daniele G D P tomato sauce, fresh mozzarella, San Daniele ham, rocket salad Spaghetti al Pomodoro VG G spaghetti pasta, cherry tomato sauce, fresh basil

gluten-free pasta option available

Mie Goreng SF G Indonesian stir-fried noodles, vegetables

choice of: chicken and prawn or vegan

Nasi Goreng SF G N Indonesian stir-fried rice, vegetables, sunny side up, protein satay, peanut sauce

choice of: chicken and prawn or vegan

Sweet Temptations

 $\label{eq:cream_possible} \mbox{Ice Cream } \mbox{\vee G$} \mbox{$\square$} \mbox{$

ask for flavors wedges of cool watermelon with

sticks

Sorbet VG

ask for flavors Coconut Sago Mousse D

jackfruit, mango passion granita

Tropical Fruit Platter VG

Peanut Semifreddo G D N vanilla sauce, Chantilly cream

Beverages

Kila Signature Cocktails

Passionfruit Daiquiri white rum, cointreau, passion fruit, lime juice

Dark and Stormy dark rum, lime juice, top up with homemade ginger beer

Kemangi Margarita tequila, cointreau, kemangi leaves, lime, syrup

Pandan Colada bacardi light, malibu, pineapple juice, pandan coconut milk

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

Gin Thyme Fresh infused gin, thyme-infused honey, lime, top up with tonic water

Mocktails

Strawberry Punch fresh strawberries, mango, fresh pineapple, lime juice

Mint Tonic homegrown mint, lime juice, tonic water

Aman Colada banana, pineapple, coconut milk

Homemade Ginger Beer brewed by our family

Mineral Water and Soft Drinks

Soft drinks

Balian Still Sparkling or Natural Mineral Water

Juices

Freshly Squeezed Juices may depend on seasonality

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

Beverages

Coffee

Hot or Iced

Kopi Bali

Balinese local signature coffee served in a traditional brewing method called "kopi tubruk"

Amankila Blend Coffee Beans – espresso-based coffee

Single or Double Espresso Americano Cappuccino Café Latte Loose Leaf tea

Hot or Iced

Indonesian Breakfast French Earl Grey Minty Breeze Green tea

Tisane

Hot or Iced

Amankila Herb garden-fresh mint, tarragon,

lemongrass

Ginger Rosella flower Chamomile Rooibos Lemongrass

Royale Milk Tea

Indonesian Breakfast French Earl Grey

(P) Pork

Wine List By the Glass

Sparkling

NV Fantinel Prosecco Doc Extra Dry

Veneto, Italy

notes of fresh bouquet on the nose, fruity and floral hints

White

2023 Astrolabe, Kekerengu Coast, Sauvignon Blanc

Marlborough, NZ

notes of fresh pineapple, citrus, grapefruit, passionfruit, floral

Pair with seafood, vegetarian

2022 Sababay Reserve White

Bali, Indonesia

notes of dry, fresh and exotic. the palate is balanced with a medium acidity Pairs well with market fish

Wine List By the Glass

Rosé

2022 Moulin de Gassac, Guilhem Rosé notes of stone fruits, citrus, red fruits

Languedoc, France

2023 Sababay Pink Blossom

notes of fresh cherry, raspberry, floral, flavoursome, medium-bodied

Bali, Indonesia

Red

2020 Noble Vines 667, Pinot Noir

USA

notes of red fruits, vanilla, leather

Pair with roasted chicken

2021 Sababay Reserve Red notes of big fruitness with red currant and blackberries, trace with a hint of vanilla at the end

Pair with roast Manggis farm chicken, duck, lamb, beef

Bali, Indonesia

Wine List By the Bottle

Champagne

NV Duval Leroy, Fleur de Champagne, Brut Premier Cru Champagne, France

Sparkling

NV	Fantinel Prosecco Extra Dry	Veneto, Italy
2022	Sababay Ascaro Brut	Bali, Indonesia

White

2023	Astrolabe, Kekerengu Coast, Sauvignon Blanc	Marlborough, NZ
2022	Château Los Boldos Tradition Réserve, Chardonnay	Rapel Valley, Chile
2022	Astrolabe, Pinot Gris	Marlborough, NZ
2020	Louis Latour, Ardèche Chardonnay	Côtes du Rhône, France
2019	Michele Chiarlo Le Marne	Piemonte, Italy
2019	Chateau Ste Michelle & Dr. Loosen, Eroica, Riesling	Washington, USA
2021	Amelia Park, Sémillon, Sauvignon Blanc	Margaret River
2022	Sababay Reserve White	Bali, Indonesia

Wine List By the Bottle

Rosé

2022	Moulin de Gassac, Guilhem Rosé	Languedoc, France
2022	Chateau D'Esclans, Whispering Angel	Provence, France
2023	Sababay Pink Blossom	Bali, Indonesia
	Red	
2020	Noble Vines 667, Pinot Noir	Monterrey, USA
2021	Sababay Reserve Red	Bali, Indonesia

Amankila is proud to have a complete wine cellar in the main building. Please ask our one of our team for the complete wine list.

Domestic and International Beers 330ml

Bintang

Heineken

Corona Extra

Craft Beers from the Island of Gods 330ml

Kura Kura Island Ale

Island Brewing Small Hazy

Island Brewing Pilsenner

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

Vodka _{45ml}

Absolut				
Belvedere				
Grey Goose				
Gin 45ml				
Bombay Sapphire				
Tanqueray				
Hendrick's				
Rum 45ml				
Malibu				
Bacardi Light				
Myer's Dark				

(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.