Starters and Bites

Caesar Salad SF G D with choices of: Chicken Prawn or Plain

classical Caesar sauce, mini lettuce, parmesan cheese, toast melba, grilled protein

Bacon is optional

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

Mykonos Salad SF Aegean-style cucumber, tomato, red onion, black olives, homemade marinated white fish, basil

Lawar Bebek Salad slowly braised duck, long beans, bean sprouts, grated coconut, ginger dressing

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

Farm Steak Salad □ tenderloin cuts, seasonal greens, avocado, tomatoes, ranch dressing

Mediterranean Mezze Trio ∨ G D trio of Moutabal, humus, and tabbouleh on the board-for sharing

Spicy Pomelo Prawns SF N ocean prawn, juicy pomelo, coriander, peanuts

Lima Breeze Ceviche SF tiger's milk, fresh from local fisherman, mango, cucumber, fresh coriander, lemon

Papadum Chips Avocado VG crunchy freshly fried Indian-chips, guacamole dip south American style

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

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

Sandwiches and More	Neapolitan Pizzas	Pasta and Rice
Amankila Burger G N braised beef ribs, burger patty, lettuce, tomato, pickles	Margherita V G D tomato sauce, fresh mozzarella, basil	Linguini Pomodoro V G D linguini pasta, tomato sauce, grated parmesan cheese, fennel salad, basil
choice of: Fresh or Caramelized Red Onion	Pepperoni G D P tomato sauce, fresh mozzarella, pepperoni, black olives, green	Mie Goreng SF G Indonesian stir-fried noodles, vegetables
Cheeseburger G D N burger patty, lettuce, tomato, cheddar, pickles choice of:	From the Land and the Sea	choice of: Chicken and Prawn or Vegan
Fresh or Caramelized Red Onion	Lamb Skewers G D N lamb skewers, romesco sauce, yoghurt drizzle, a	Nasi Goreng SF G N Indonesian stir-fried rice, vegetables, sunny side up,
Cancun Taco G D guacamole, sour cream horse radish mix,	slice of sourdough	protein satay, peanut sauce
choice of:	Butter-Poached Fish of the Day with Local Herbs SF D	choice of: Chicken and Prawn or Vegan
Chicken or Fish Hard or Soft Taco Shell	fish of the day fillet, juicy butter sauce, green	
	pepper, and tomatoes	Poke Bowl 3 Ways SF choice of: Prawn Fish Chickpea
		Japanese aromatic rice, Asian-style marinated fish, cucumber, edamame, radish, fresh coriander, avocado

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

Sweet Temptations

ask for flavours wedges of cool watermelon with sticks

Sorbet VG G Yoghurt Parfait Honey

ask for flavours Wild Berries \square

honey Greek yoghurt with berries

Tropical Fruit Platter VG

local Fruits Chocolate Cake $\, \subseteq \, \square$

chocolate cake with vanilla ice 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

Kila Colada dark rum, brandy, pineapple juice, 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 fresh strawberries, mango, fresh pineapple, lime juice

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

Beach Club 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 Leaftea Hot or Iced

Indonesian Breakfast French Earl Grey Minty Breeze Green tea

TisaneHot or Iced

Amankila Herb garden-fresh mint, tarragon, lemongrass

Ginger Rosella flower Chamomile Rooibos Lemongrass

Royale Milk Tea

Indonesian Breakfast French Earl Grey

Wine List By the Glass

	Sparkling	
NV	Fantinel Prosecco Doc Extra Dry notes of fresh bouquet on the nose, fruity and floral hints	Veneto, Italy
	White	
2022	Astrolabe, Sauvignon Blanc notes of fresh pineapple, citrus, grapefruit, passionfruit, floral Pair with seafood, vegetarian	Marlborough, NZ
2020	Sababay Reserve White notes of dry, fresh and exotic. the palate is balanced with a medium acidity Pairs well with market fish	Bali, Indonesia
	Rosé	
2022	Miraval Rosé Côtes de Provence notes of white flowers, citrus, red fruits, tree fruits	Provence, France
2020	Sababay Pink Blossom notes of fresh cherry, raspberry, floral, flavoursome, medium-bodied	Bali, Indonesia
	Red	
2016	Naked Range, Merlot medium body merlot with notes of black fruits, spices, oak Pairs well with roasted chicken	Yarra Valley, AUS
2020	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

2020

Sababay Reserve White

NV	Champagne Louis Roederer Brut Collection, 375ml	Reims, France
	Sparkling	
NV	Fantinel Prosecco Extra Dry	Veneto, Italy
NV	Sababay Ascaro Brut	Bali, Indonesia
	White	
2022	Astrolabe, Sauvignon Blanc	Marlborough, NZ
2021	Château Los Boldos Tradition Réserve	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. Loose, Eroica	Washington, USA
2017	Cullen Mangan Vineyard Sauvignon Blanc Semillon	Margaret River, AUS

Bali, Indonesia

Wine List By the Bottle

Rosé

2022	Miraval Rosé, Côtes de Provence	Provence, France
2020	Chateau D'Esclans, Whispering Angels	Provence, France
2020	Sababay Pink Blossom	Bali, Indonesia
	Red	
2016	Naked Range, Merlot	Yarra Valley, AUS
2010	Puffina Ducala Chianti Classica Picarya	Tuscany Italy

2016	Naked Range, Merlot	Yarra Valley, AUS
2019	Ruffino, Ducale Chianti Classico Riserva	Tuscany, Italy
2017	Chateau de Francs, Merlot blend	Bordeaux, France
2019	Borgogno, Nebbiolo	Piedmont, Italy
2015	Bouchard Pere et Fils, Pommard Village	Bourgogne, France
2018	Erath Leland Vineyard, Pinot Noir	Oregon, USA
2020	Sababay Reserve Red	Bali, Indonesia

Domestic and International Beers 330ml

Bintang

Heineken

Corona Extra

(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