

Mediterranean Bites & Snacks

Truffle Potatoes V D
homemade fried potatoes, toasted in truffle oil, parmesan cheese

Albondigas G
meatballs in tomato sauce

Marinated Sardines H
marinated sardines, fresh fennel, kalamata olives

Olives & Nuts VG H N
kalamata olives, almonds, walnuts, dried tomatoes, fresh herbs, lemon, balsamic glaze

Cheese Board V G D
fontina, Camembert, Manchego, condiments

Roast Beef Tenderloin
slowly cooked and chilled tenderloin slices, pickles, garlic mayo cream, arugula

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

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 infuses 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 special cocktails. Gin selection is displayed on our signature Pyramid on the bar counter.

Kila Tea Garden
Gin, vodka, white rum,
tequila, Midori, lime
juice and topped up with
soda

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

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

Oak Aged Earl Grey
Negroni
Subject to availability

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.

The Coconut Groove
bloom dry gin,
homemade coconut
liqueur, Blue Curacao,
lime juice and coconut
cream

Gin Bar Selection

45ml

MOM, Queen of Gin

Bloom London Dry Gin

Sipsmith

Thomas Dakin

Monkey47

Ornabrak Single Malt

Tanqueray

The Botanist

Tanqueray 10

Hendrick's

Star of Bombay

Malfy Limone

Bombay Sapphire

Roku

The London No. 1 Blue
Gin

Kinobi Kyoto Dry Gin

Bulldog

East Indies

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.

Resting alongside Amankila's Restaurant, with a panoramic view of the Lombok Strait, The 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 Bar provides an ideal location to enjoy a pre or post-dining experience or a special occasion. Shisha and tobacco products are also available at The Bar upon request.



Single Malt Whisky

Topshelf – 45ml

Royal Lochnagar 12 – Highlands

Aberfeldy 12 years

Aberfeldy 16 years

Aberfeldy 21 years

Aultmore 12 years

Craigellachie 13 years

Macallan 12 Sherry Oak – Speyside

Glenfiddich 12 – Speyside

Talisker 10 – Isle of Skye

Glenlivet 12 – Speyside

Highland Park 12 – Orkney Island

Lagavulin 16 – Islay

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Blended Scotch Whisky

45ml

Dewar's 12 years

Dewar's 15 years

Dewar's 18 years

Dewar's 25 years

J&B Rare

Johnnie Walker Red Label

Famous Grouse

Chivas Regal 12 years

Johnnie Walker Black Label

Johnnie Walker Gold Label

Johnnie Walker Blue Label

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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

Diplomatico Exclusiva Reserva – Venezuela TS

Appleton Estate Extra 12 – Jamaica TS

Ron Zacapa 23 years – Guatemala TS

Sagatiba Cachaca Silver

Sagatiba Cachaca Gold

(TS) Topshelf

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Tequila

45ml

Jose Cuervo Especial

Tequila 1800 Silver

Clase Azul Reposado

Patron Silver

Patron XO Café TS

Patron Reposado TS

Don Julio Reposado TS

Herradura Reposado TS

Herradura Añejo TS

Don Julio Blanco

(TS) Topshelf

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Brandy and Cognac

45ml

St-Rémy Authentic VSOP

Remy Martin VSOP (TS)

Courvoisier VSOP (TS)

Hennessy VSOP (TS)

Hennessy XO (TS)

Martell Cordon Bleu (TS)

(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

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Digestifs

45ml

Jägermeister

Nusantara Coffee Liqueur

Baileys

Kahlua

Cointreau

Drambuie

Southern Comfort

Cockburn's Fine Ruby Port

Midori

Galliano

Amaretto

Alexander Grappa Brunello di Montalcino

Grand Marnier

Dom Benedictine

Luxardo, Maraschino, Liqueur

Saba, Bali Coffee, Liqueur

Saba, Bali Coffee, Grappa

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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 or pomegranate vodka,
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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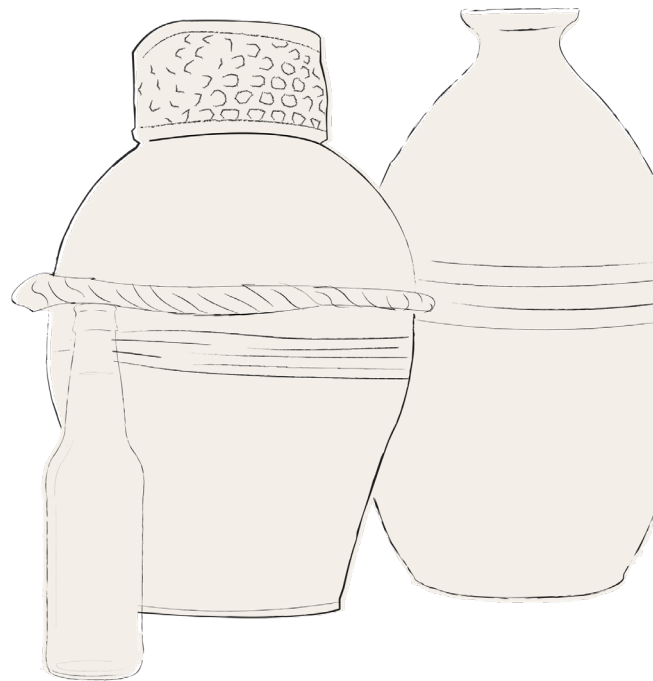
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Alcoholic Interpretations

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.



Arak Bali

KaruSotju, Karu 38

KaruSotju, Karu 38 Barrel – Limited Collection

De' Awa, Selaka

De' Awa, Coconut

De' Awa, Palm Sugar

Iwak Arumery Ameritha

Iwak Arumery Mangosteen

KaruSotju, Karu 18

Japanese Sake

	280ml
Hakkaisan Snow Aged	
	300ml
Kurosawa Nigori	
Kurosawa Junmai Kimoto	
	360ml
Hakkaisan Sparkling	
	720ml
IWA 5 Assemblage 3	
	720ml
Kurosawa Junmai Kimoto	

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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)

Black Sand Brewery Kölsch (natural)

Domestic and International Beers

330ml

Bintang

Heineken

San Miguel Light

Corona Extra

Sapporo Premium

Alben's Apple Cider

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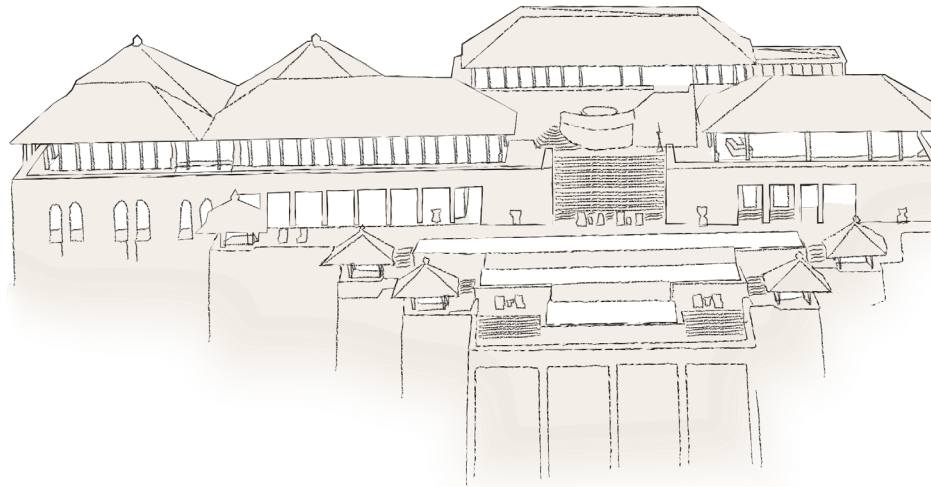
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Non-Alcoholic Beverages

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, Bali
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

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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

Cold Relief

Rosella Flower

Lemongrass

Amankila Herb Garden
fresh mint, tarragon, lemongrass

Royale Milk Tea – Organic

Indonesian Breakfast

French Earl Grey

Organic Black

Light Beverages

Mineral Waters

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

Acqua Panna –
250ml
1 litre

Soft Drinks

Coca-Cola

Coke Zero

Sprite

Juices

Freshly Squeezed Juices
may depend on seasonality

Young Whole Coconut

Bar Snacks and Light Foods

Featuring a vast range of herbs, fruit and vegetables, Amankila's organic garden provides the resort's kitchens with everything from sweet potatoes, tomatoes and spinach, to chillies and passion fruit. Quails are bred to provide the restaurant with their dainty eggs, and a coffee plantation will eventually provide the resort's own beans.

The connection between Amankila's cuisine and its origins is ever present as you dine on whole salt-baked market fish overlooking the ocean or Balinese home-smoked roast duck with the fertile slopes of Mount Agung at your back.



Light Foods

Truffle Bravas V
homemade fried potatoes, toasted in truffle oil, parmesan cheese

Albondigas
meatballs in tomato sauce

Marinated Sardines H
marinated juicy sardines, fresh fennel, kalamata olives

Olives & Nuts VG H N
kalamata olives, almond, walnut, dried tomatoes, fresh herbs, lemon, balsamic glaze

Cheese Board V G D
fontina, Camembert, Manchego, condiments

Roast Tenderloin
slowly cooked and chilled tenderloin slices, pickles, garlic mayo cream, arugula

Parmigiana Eggplant 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

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