

# Beach Club

## Salads

Caesar Salad SF G D

with choices of:

Chicken

Prawn

or Plain

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

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

Farm Steak Salad D

tenderloin cuts, seasonal greens, avocado, tomatoes, ranch dressing

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

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# Beach Club

## Bites, snacks and more

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

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

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

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 V D  
truffle oil, grated parmesan, parsley

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## Sandwiches and More

Amankila Burger G N  
braised beef ribs, burger patty,  
lettuce, tomato, pickles

choice of:

Fresh or Caramelized Red  
Onion

Cheeseburger G D N  
burger patty, lettuce, tomato,  
gruyere cheese, pickles

choice of:

Fresh or Caramelized Red  
Onion

Cancun Tacos G D  
guacamole, sour cream horse  
radish mix, coriander

choice of:

Chicken or Fish  
Hard or Soft Taco Shell

## Neapolitan Pizzas

Margherita V G D  
tomato sauce, fresh mozzarella,  
basil

Pepperoni G D P  
tomato sauce, fresh mozzarella,  
pepperoni, black olives, green  
peppers

## From Land and Sea

Lamb Skewers G D N  
lamb skewers, romesco sauce,  
yoghurt drizzle, a slice of  
sourdough

Butter-Poached Fish of the Day  
with Local Herbs SF D  
fish of the day fillet, juicy butter  
sauce, green pepper, and  
tomatoes

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## Pasta and Rice

Linguini  
Pomodoro V G D  
linguini pasta, tomato sauce,  
grated parmesan cheese, fennel  
salad, basil

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

Poke Bowl 3 Ways SF  
choice of:  
Prawn  
Fish  
Chickpea

Japanese aromatic rice, Asian-  
style marinated fish, cucumber,  
edamame, radish, fresh  
coriander, avocado

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## Sweet Temptations

Ice Cream V G D  
ask for flavours

Sorbet VG G  
ask for flavours

Tropical Fruit Platter VG  
local Fruits

Watermelon Pops VG  
wedges of cool watermelon with  
sticks

Yoghurt Parfait Honey  
Wild Berries D  
honey Greek yoghurt with  
berries

Chocolate Cake G D  
chocolate cake with vanilla ice  
cream

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# Beach Club

## 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  
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

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## 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

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# 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 Miraval Rosé Côtes de Provence Provence, France  
notes of white flowers, citrus, red fruits, tree fruits
- 2023 Sababay Pink Blossom Bali, Indonesia  
notes of fresh cherry, raspberry, floral, flavoursome,  
medium-bodied

### Red

- 2016 Naked Range, Merlot Yarra Valley, AUS  
medium body merlot with notes of black fruits, spices, oak  
Pairs well with roasted chicken
- 2021 Sababay Reserve Red Bali, Indonesia  
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

# 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 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

2021 Amelia Park, Sémillon, Sauvignon Blanc Margaret River

2022 Sababay Reserve White Bali, Indonesia

# Wine List

## By the Bottle

### Rosé

2022	Miraval, Côtes de Provence	Provence, France
2022	ChateauD'Esclans, Whispering Angel	Provence, France
2023	Sababay Pink Blossom	Bali, Indonesia

### Red

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, Langhe, Nebbiolo	Piemonte, Italy
2015/ 2019	Bouchard Pere et Fils, Pommard Village	Bourgogne, France
2018	Erath Leland Vineyard, Pinot Noir	Oregon, USA
2021	Sababay Reserve Red	Bali, Indonesia

# 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

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# Vodka

45ml

Absolut

Belvedere

Grey Goose

Gin  
45ml

Bombay Sapphire

Tanqueray

Hendrick's

Rum  
45ml

Malibu

Bacardi Light

Myer's Dark

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