

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 SF

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, gruyere cheese,
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

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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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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

Juices

Freshly Squeezed Juices
may depend on seasonality

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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 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 | 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

- | | | |
|------|---|-------------------|
| 2016 | Naked Range, Merlot
medium body merlot with notes of black fruits, spices, oak
Pairs well with roasted chicken | Yarra Valley, AUS |
| 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 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	ChateauD'Esclans, Whispering Angel	Provence, France
2023	Sababay Pink Blossom	Bali, Indonesia

Red

2016	Naked Range, Merlot	Yarra Valley, AUS
2021	Antinori, Peppoli, Chianti Classico	Tuscany, Italy
2017	Chateau de Francs, Merlot blend	Bordeaux, France
2019	Borgogno, Langhe, Nebbiolo	Piemonte, Italy
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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