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

(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.

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 \lor G D trio of Moutabal, humus, and tabbouleh on the board – for sharing Papadum Chips Avocado VG crunchy freshly fried Indianchips, 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

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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, Asianstyle marinated fish, cucumber, edamame, radish, fresh coriander

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Sweet Temptations

Ice Cream \lor G D ask for flavours

Sorbet VG G ask for flavours

Tropical Fruit Platter VG local Fruits

Watermelon Pops $\forall G$ 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

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

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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 notes of fresh bouquet on the nose, fruity and floral hints	Veneto, Italy
	White	
2023	Astrolabe, Kekerengu Coast, Sauvignon Blanc notes of fresh pineapple, citrus, grapefruit, passionfruit, floral Pair with seafood, vegetarian	Marlborough, NZ
2022	Sababay Reserve White notes of dry, fresh and exotic. the palate is balanced with a medium acidity Pairs well with market fish	Bali, Indonesia

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 notes of red fruits, vanilla, leather Pair with roasted chicken	USA
2021	Sababay Reserve Red notes of big fruitness with red currant and blackberries, trace with a hint of vanilla at the end	Bali, Indonesia

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
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

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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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