

BREAKFAST

"Rise and Shine to an Alila breakfast or Adventure out for a breakfast experience . . .
The choice is yours And always "surprisingly different"

The Alila Breakfast

Choose Any Fresh Seasonal Fruit Juice

Banana, papaya, watermelon, pineapple, or honeydew melon

Baker's Basket

A selection of freshly baked pastries with home-made preserves

Coffee And Tea

Choice of Indonesian or fresh herbal teas

Alila's own blend of coffee

Seasonal Tropical Fruit Platter

Papaya, pineapple, watermelon, honeydew melon, banana and seasonal Balinese fruits

Plus Your Choice Of One Of The Following Dishes:

Two Eggs Any Style

Served with a roast tomato and toast, plus your choice of one of the following side dishes:

Roast mushrooms, chicken sausage, grilled ham, bacon, or baked beans

Home-Made Toasted Granola

Topping with yoghurt, fresh fruit and crispy shaving coconut

Balinese Open Omelette

Pan fried eggs with shredded chicken, ginger, shallots, spring onion, tomato and soy sauce

Fresh Tomatoes On Toast

With organic sea salt and long pepper extra virgin olive oil & Bali lime

Cinnamon French Toast

Served with vanilla cream, apple and salak compote

Buttermilk Pancakes

Served with fresh banana, honeycomb butter and palm sugar syrup

Bubur Masak Sayur

Rice porridge with Balinese spice, fresh local vegetable, crisp red beans celery leaf & fried shallots

Nasi Goreng Kampung

Stir-fried rice with pork and "Sune Cekuh" paste, beans and vegetables

Bihun Goreng

Stir-fried glass noodles, chicken, casein, carrot and Chinese cabbage slice fresh celery

Bubur Injin

Black rice pudding served with coconut milk and toasted shaved coconut

A Breakfast To Remember

Please make your reservation through our reception desk
or restaurant one day in advance.

ORGANIC GARDEN BREAKFAST

Discover our organic garden, A hidden paradise just 10 minutes from the hotel. Surrounded by rice paddies, enjoy the sights and sounds of our local Balinese village farmers tending to their cows, ducks and beloved rice.

Recommended timing; 7am-11am.

WESTERN BREAKFAST

Home-made pastries

Fresh tropical fruit platter

Pineapple pancakes with palm sugar syrup

OR

EASTERN BREAKFAST

Fresh tropical fruit platter

“Pisang goreng” fried bananas

Nasi jinggo, (local style breakfast of rice, chicken and vegetables)

Your choice of any fresh seasonal fruit or vegetable juice

Locally grown Ngis village coffee or garden fresh lemon grass tea

Explore the garden with our gardener; pick a selection of fresh herbs to make into your own tea

BREAKFAST ON THE BEACH

Just twenty minutes drive and about 10 minutes down a bumpy dirt track will lead you to “Pasir Putih” a secluded sandy beach. Your private butler will be waiting with a picnic style breakfast. Sit and relax or take a walk down the beach and see the local fisherman haul in their daily catch. Then stay the day and enjoy some sun bathing and snorkeling.

Recommended timing; 8am – 11am. (Tide permitting)

Freshly squeezed orange juice

Baker’s basket

Tropical seasonal fruit platter

Egg and bacon tart with organic basil

Balinese coffee or Alila blended herbal tea

A ROMANTIC BREAKFAST

Sunrise at Alila Manggis is a delightful time of morning. Our Seaside Bale, “Segara Madu” is the perfect spot to savor the moment, allow another day in paradise to envelope you with a glass of sparkling wine,

Recommended timing; from 6.30am to 10am.

Your choice of any fresh seasonal fruit or vegetable juice

Baker’s basket

Alila blend coffee or fresh herbal tea

Tropical seasonal fruit platter

Sunrise eggs any style with a roast tomato, bacon and brown toast

A glass of chilled Alila sparkling wine

Enjoy the views, relax amidst the tranquility and savour the lunch ...

We want your meal to be an enjoyable experience, be it breakfast, lunch, dinner or any meal or drink in between.

The sea salt we use is farmed from the salt pans in Goa Lawah nearby, thus the name of the restaurant. We bring you flavours that are both local and international, some inspired and others traditional, some simple and a few slightly more complicated, some meals for one and others to share, some spicy and a couple that are not too spicy...

We also understand that the taste and dietary requirements of one individual differ from the next. Do let us know so that we could create that special meal or drink based on your preference and personal taste. The vegetarian items are marked with a 'V' while many of the other dishes could also be modified to be vegetarian.

Should you wish to learn how to cook any of the dishes you savour, we would be happy to introduce you to the secrets. Please contact our Leisure Concierge.

*We recommend some flavours to share ... **Our Signature Meal - The Traditional Balinese Megibung** which is a unique and very traditional way of sharing food with friends and family during village festivals and ceremonies in East Bali and some parts of Lombok. This is an excellent way to sample the local cuisine and is decoratively served to you on a carved timber stand called the Dulang.*

Megibung

Nasi Kuning

Turmeric flavoured rice

Palem Udang

Chopped fresh prawn with young coconut, ginger, chili, lemongrass and tamarind, wrapped in "See" leaf and steamed

Lawar Ayam Kacang Panjang

Snake beans and poached chicken with 'Bumbu Bali' and fried shallots

Urab Campur Nangka

Young jackfruit, green papaya and red bean with spice dressed with a fragrant coconut sauce

Ares Bebek

Fragrant braised duck, lime leaf, galangal, turmeric and banana stem

Sate Asem Be Celeng

Pork marinated in Balinese spice grilled on bamboo skewers

Sate Lilit Languan

Finely chopped trevally, lime leaf, fried shallot and coconut wrapped on bambu sticks

Es Puter

Local sorbet of coconut, green bean and jack fruit

Pair the Megibung with a bottle of Balinese Chardonnay

Selamat Makan - Enjoy Your Meal!

*I Nyoman Santika
Executive Chef
Manager*

*Made Putra Arnaya
Food & Beverage*

STARTERS

*Authentic Balinese***V Pecel Sayur**

Steamed vegetables salad served with a spicy peanut sauce, soy bean cake and tofu

Kuwah Ares Bebek

Fragrant of young banana stem and braised duck with Bali lime leaf, galangal and turmeric

Bakso Be Celeng

Glass noodle soup with minced pork meat ball served with bean sprout and white cabbage

Sate Campur

Marinated beef, pork and fish grilled on bamboo skewers served with peanut sauce and Balinese pickles vegetables

Ayam Mesisit Sambal Matah

Shredded chicken with Balinese salsa served with long bean, apple eggplant, Chinese cabbage and Balinese salsa

...and a fusion of flavours

V Capsicum, and tomato soup served with croutons and mint basil pesto

Hot and sour soup with fresh fish, prawn, coriander, cherry tomato and bok choy

V Mushroom, basil and goat cheese tart served with lemon basil, red capsicum salad and balsamic dressing

Spicy char-grilled chicken salad with papaya, avocado salad and guava dressing

Balinese long pepper crusted mackerel salad with green bean, baby salad and garlic shallots soy dressing

V Crispy fried local tofu with a salad of basil, mint, coriander and garden vegetables

Caesar Salad

Romaine lettuce salad with crispy bacon, Caesar dressing, boiled egg and croutons

Or

with grilled prawns

MAIN COURSES

Authentic Indonesian

Nasi Goreng Kampung

Stir-fried Balinese rice with pork and chicken in Balinese spices served with fish sate lilit

Bihun Goreng

Stir-fried glass noodles with tiger prawn, bean sprouts, carrot, mushroom and vegetables

Authentic Balinese

Ikan Kare

Fresh caught fish of the day with Balinese spices and coconut milk served with steamed rice

V Gedang, Nangka Muda dan Klongkang Kare

Green papaya, young jackfruit and wing bean curry cooked in coconut milk served with steamed rice

V Nasi Bungkus Sayur

Balinese style rice mixed with braised vegetables sate, urab campur and tomato sambal wrapped in banana leaves

Or

with braised chicken and fish sate

Pepecak Be Siap

Marinated roasted chicken leg with garlic, ginger, lemongrass, chilli, light coconut milk broth and long bean served with steamed white rice

Iga Babi Bakar

Grilled pork rack with spicy sweet sauce served with mixed vegetables salad and steamed white rice

...and a fusion of flavours

Crumb fried Mahi Mahi served with baby mixed salad, French fries and garlic aioli

Crispy fried prawn with crusted peanut served with organic garden salad and garlic mayo

Pan Seared Mahi Mahi

with tomato, baby potato and baby salad served with mint basil pesto

V Black Pepper Tagliatelli or Spaghetti or Penne Arabiata

Home-made with tomato and chili basil sauce

Seafood Spaghetti or Penne or Tagliatelli

with black tiger prawn, mussels, fresh cherry tomato, onion and herbs from our garden

Alila Manggis Club Sandwich

with grilled spicy chicken, avocado, crispy bacon, egg and tomato relish served with cassava chips

Alila Beef Burger

with tomato, pickled of cucumber and beetroot, onion with or without cheese
served with French fries

Steak Sandwich

Grilled beef sirloin with mustard mayonnaise, tomato, rocket and caramelized onion
served on crispy baguette with cassava chips

V Roasted Vegetables Focaccia Sandwich

Roasted zucchini, eggplant, capsicum and tomato with basil pesto served with French fries

Com Fried Chicken Sandwich

Crispy chicken with caramelized onion, lettuce and tomato served with spicy bread and French fries

V Pizza Margarita

with home-made tomato ragu, basil and mozzarella cheese

Pizza Frutti Di Mare

with home-made tomato ragu, prawns, squid, fish and mozzarella cheese

V Pizza Verdura

with home-made tomato ragu, marinated grilled vegetables, basil and bocconcini cheese

Nibbles

V Sweet corn fritters with chili dipping sauce

Deep fried breaded chicken wings with peanut and garlic mayo

Grilled tuna on toast with Balinese salsa

Fried Balinese sausage with pickled salad

V Marinated black and green olive with thyme orange

Welcome to our Dining Room.

We want your meal to be an enjoyable experience, be it breakfast, lunch, dinner or any meal or drink in between.

The sea salt we use is farmed from the salt pans in Goa Lawah nearby, thus the name of the restaurant. We bring you flavours that are both local and international, some inspired and others traditional, some simple and a few slightly more complicated, some meals for one and others to share, some spicy and a couple that are not too spicy...

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Megibung

Nasi Kuning

Turmeric flavoured rice

Palem Udang

Chopped fresh prawn with young coconut, ginger, chili, lemongrass and tamarind, wrapped in "See" leaf and steamed

Lawar Kacang Be Siap

Young coconut, long bean and chicken salad with aromatic ginger spices and crispy garlic

Urab Campur Gedang dan Timun

Green papaya, cucumber and red bean with spices dressed with a fragrant coconut sauce

Ares Bebek

Fragrant of young banana stem and braised duck, with Bali lime leaf, galangal & turmeric

Rendang Sampi

Slow cooked of beef in Sumatran style with dried coconut and spices

Sate Asem Be Celeng

Pork marinated in Balinese spice grilled on bamboo skewers

Urutan

Balinese spicy pork sausage

Sate Lilit Languan

Finely chopped trevally, lime leaf, fried shallot and coconut wrapped on bambu sticks

Es Puter

Local sorbet of coconut, green bean and jack fruit

Pair the Megibung with a bottle of Balinese Chardonnay

Selamat Makan - Enjoy Your Meal!

*I Nyoman Santika
Executive Chef
Manager*

*Madé Putra Arnaya
Food & Beverage*

STARTERS

*Authentic Balinese***V Kacang Barak Bayem Mekuah**

Spicy red bean and spinach soup with Balinese spices

Ikan Kuah

Clear fish and green young papaya soup with "Base Rajang", crispy garlic and Bali lime

Sate Campur Bumbu Kacang dan Acar

Chicken, pork and fish skewers served with pickled vegetables and peanut sauce

Palem Udang dan Ikan

Chopped fresh prawn and fish with young coconut, ginger, chili, lemongrass and tamarind wrapped in "See" leaf and steamed

V Classic Street Food... "Martabak"

A fried pastry parcel of whipped egg, vegetables, tofu and soy bean cake served with pickled vegetables

Be Awan Panggang Sambal Matah

Grilled mackerel fish with Balinese salsa and sautéed green vegetables

Lawar Kacang Be Siap

Young coconut, long bean and chicken salad with aromatic ginger spices and crispy garlic

V Rujak

Shredded young mixed fruits with tamarind, palm sugar and chili dressing with crispy peanuts

...and a fusion of flavours

Spicy seafood soup with fresh fish, prawns, coriander, cherry tomato and bok choy

V Chilled or hot sweet corn soup with ginger, lemongrass and coconut milk

Char-grilled chicken salad with black rice, avocado and tomato dressing

Beef salad with green mango, banana flower, herb and citrus dressing

V Roast pumpkin & beetroot salad with warm goat cheese and crispy pumpkin seeds

V Caprice salad with tomato & Bocconcini cheese with caramelized balsamic and basil pesto

MAIN COURSES

Rice, Noodles, Pasta and Risottos

*Authentic Indonesian***Nasi Goreng Be Pasih**

Seafood fried red or white rice with fresh vegetables and fish in lemongrass skewers with peanut sauce

Mie Goreng

Stir-fried egg noodles, chicken, bok choy, carrot and Chinese cabbage with beef or fish sate

V Tahu Isi Goreng

Crispy tofu with bean sprout & carrot stuffing served with wok sautéed vegetables and rice

V Gedang, Nangka Muda dan Klongkang Kare

Green papaya, young jack fruit and wing bean curry cooked in coconut milk served with steamed rice

V Sayur Mesanten

A fragrant exotic squash and vegetable curry with tofu and soy bean cake

*...and a fusion of flavours***Summer Penne Pasta**

with onion, traditional Balinese spices, pork sausage, mushroom and Parmesan cheese

Seafood Mushroom Risotto

made with organic Bali red rice, prawn, and fish catch of the day, fresh garden herbs butter cream sauce

Home-Made Black Pepper and Spinach Fettuccini

with prawns, squid and fresh herbs served with creambesquet sauce

V Baked Herbs Polenta

with grilled vegetables, mushroom, capsicum, zucchini, eggplant and asparagus Peperonata sauce and basil pesto

V Roasted Pumpkin and Mushroom Risotto

with garden herbs, semi sundried tomato and grilled asparagus served with shaving Parmagiano cheese

V Spaghetti Pomodoro

served with home-made tomato sauce, fresh basil, roasted pine nuts and grated Parmagiano cheese

Meat, Chicken & Duck

Authentic Balinese

Ayam Panggang Sereh

Grilled chicken leg fillet marinated with lemongrass and garlic served with sautéed ginger bok choy and lemongrass tomato sauce

Ayam Kare

Chicken curry of leg with Balinese spices and coconut milk served with sautéed green vegetables and steamed rice

Babi Kecap

Slow cooked pork with shallots, ginger and sweet soy sauce served with Balinese salad & steamed rice

Rendang Sampi

Slow cooked of beef Sumatran style served with sautéed fern tip & bok choy and yellow rice

Bebek Goreng

Crispy fried duck leg with triple Balinese sauces, served with long bean salad & steamed white rice

Bebek (Duck) Or Ayam (Chicken) Betutu – *a dish to share ... (per couple)*

Duck or chicken, marinated in tamarind, coconut oil and Bumbu Bali, wrapped in palm husks and traditionally roasted for 8 hours. Served with duck eggs, Cassava leaf salad, Pandan flavoured organic Balinese rice and a long bean salad
(Please order one day in advance)

...and a fusion of flavours

Pan Seared Chicken Breast

with sautéed baby potato, mushroom and green bean served with thyme jus and basil pesto

Roasted Duck

marinated with thyme and garlic served with sweet mashed potato, sautéed ginger bok choy and tamarillo orange sauce

Slow Cooked of Pork Belly

with Balinese spices served with green mango, papaya, apple eggplant, chili, fresh garden herbs salad and Nahm Jim dressing

Beef Tenderloin

marinated with garlic and thyme served with braised vegetables and baby green bean, red wine reduction and basil pesto

Pan Seared and Roasted of Rump Lamb

served with red rice risotto, sautéed bok choy and ginger, tamarind & orange sauce

Ocean Fresh

Authentic Balinese

Gurita Sambal Tomat

Stir-fried of baby octopus in tomato & chili sauce, garden greens and baby corn served with yellow rice

Gurami Goreng Or Panggang

Whole fresh water fish, crispy deep fried or grilled served with three sauces, Balinese salad and steamed white rice

...and a fusion of flavours

Grilled Red Snapper Fillet

with crushed baby potato, green bean, fresh pea sprouts and tomato & caper salsa

Pan Seared Mahi Mahi

on herb crumb butter with prawn sweet mashed potato and fresh fennel & herbs salad

Whole Steamed Fresh Water Fish

with ginger, chili, shallots and fresh coriander served with sautéed green vegetables and steamed white rice

Grilled Black Tiger Prawns

served with braised baby potatoes and vegetable served with ginger lemongrass butter sauce

Surprisingly Different *Dishes on the side*

- V Rocket salad and nasi pear with lime and olive oil
- V Wok sautéed organic green bean and water spinach with sweet soy sauce
- V Grilled sweet corn and spicy chili butter
- V Sautéed ginger butter bok choy with oyster sauce
- V Crispy fried baby potatoes toasted in Kusamba salt and fried garlic

DESSERT

Assorted Fresh Seasonal Locally Grown Fruits

Balinese Sticky Black Rice Pudding, with coconut nut ice cream

Pisang Goreng

Traditional Balinese battered and fried banana served with vanilla bean ice cream

A Coconut and Pandan Panacotta with passion fruit coulis

Jackfruit Crème Brulee with an orange and passion fruit salad

Mango Delight with Bali lime sorbet in a chocolate mangosteen

A Voluptuously Shaped Meringue

Filled with lemon curd, organic vanilla bean ice cream and passion fruit coulis

Affogato Flores

Espresso coffee from Flores Island topped with a scoop of vanilla bean ice cream

A Rich Javanese Chocolate Tart with poached pear and fresh cream

Lapis Legit Tiramisu

A classic Indonesian layered spice cake made into the Italian classic dessert

Drunken Chocolate Fool

Self Saucing Chocolate Lava Cake served with Bali coffee ice cream

This dessert is made to order and will take 15 minutes to cook

Home-Made Ice Cream

Vanilla bean, Milk chocolate, Coconut, Bali coffee, Star anise

White chocolate and cardamom, Honey yoghurt

Home-Made Sorbets

Mango, Ginger flower and lime leaf, Passion fruit, Bali lime,

Mango chili ginger

ALILA BLEND COFFEE AND TEA

COFFEE

Kopi Luwak

'The most exclusive coffee in the world'

Kopi luwak or civet coffee, is coffee made from the beans of coffee berries which have been eaten by the Asian Palm Civet (*Paradoxurus hermaphroditus*) and other related civets, then passed through its digestive tract. A civet eats the berries for their fleshy pulp. In its stomach, proteolytic enzymes seep into the beans, making shorter peptides and more free amino acids. Passing through a civet's intestines the beans are then defecated, keeping their shape. After gathering, thorough washing, sun drying, light roasting and brewing, these beans yield an aromatic coffee with much less bitterness, widely noted as the most expensive coffee in the world.

Black, Espresso, Maciato

Cappuccino

Café Latte

COFFEE LIQUEUR

Calypso Tia Maria, Coffee Liqueur, Black Coffee, Brown Sugar and Whipped Cream

Jamaican Dark Rum, Coffee Liqueur, Brown Sugar, Double Espresso and Cream

Italian Amaretto, Coffee Liqueur, Brown Sugar, Double Espresso and Whipped Cream

Irish Irish Whiskey, Coffee Liqueur, Brown Sugar, Black Coffee and Whipped Cream

TEA

Alila Exclusive Blend

This Exclusive Blend combined the flavors of Premium Indonesian Green tea, Lemongrass, Ginger and Vanilla. This tea is only found in "Alila Resorts"

Alila Fresh Cut Organic Herbal Blend

Feel refreshed by the healing properties of Alila fresh cut organic tea. Fresh ginger, aromatic lemon grass and cinnamon infused together to create "A Surprisingly Different" elixir.

Cinnamon Orange Spice Black

Cinnamon and Orange Peel exist in harmony with a fine black tea as a base. An invigorating blend allowing all flavors to come through without overpowering one another.

Paimu Tan White – China

This tea is considered one of China's top teas. Cultivated in the Fujian Province, Paimu Tan is entirely handmade and is carefully steamed and dried. The quality can be seen in the dry and wet leaf by the amount of downy fur on the leaves. Naturally, the smooth flavor will also prove the quality of this increasingly popular tea.

Sencha Green – Japan

This is a high quality, fragrant, aromatic Japanese green tea with a natural sweetness. Sencha contains a high dose of vitamin C along with all the health benefits of other green teas.

Herbal Red Berries

A well rounded mixture of fruit, flowers and berries with a strong berry flavor, Red Berries goes well with a bit of sugar. Red Berries is a good source of key vitamins and minerals and will help to halt the initial symptoms of a cold.

Telaga Oolong – Indonesia

This is a lightly oxidised oolong with fruity notes. Through careful cultivation and processing, this tea has a very distinctive character found normally only in Formosa Oologs.