

amankila

THE RESTAURANT

Let us know if you have any food allergies, intolerances,
restrictions, or dietary requirements before placing your order.

A-LA-CARTE BREAKFAST

JUICES & SMOOTHIES - seasonal selection - *v, d*

Juices: Watermelon, tangerine, pineapple, apple, papaya

Smoothies: Banana, strawberry, mango with yogurt or soy milk

GREEN GODDESS

Apple, spinach, lime, cucumber, celery

GINGER IMMUNE

Ginger, beetroot, orange, apple, lime, mint

COFFEE & TEA - *v, d*

COFFEE

Kopi Bali, double espresso, americano, decaffeinated

Cappuccino, café latte, matcha, matcha latte

TEA

Green tea, English breakfast, French earl grey, minty breeze, organic black

Fresh mint, lemongrass, ginger, chamomile, rooibos, rosella

STARTERS

CEREAL - *v, d, g*

Choice of Corn Flakes, Honey Star, Coco Krunch

Fresh milk or soy milk

SEASONAL FRUIT SALAD - *v, d*

Honey yogurt

TROPICAL FRUIT PLATE - *vg*

Fresh market seasonal fruit slices

HOMEMADE BAKERY BASKET - *v, d, g*

Selection of white, brown, sourdough, baguette, bagel, English muffin,

Daily muffin, croissant, pain au chocolat, danish

Gluten-free bread is available with 24 hours' notice

TOASTED BANANA BREAD - *v, d, g*

Cream Chantilly

HOME-MADE TOASTED TROPICAL GRANOLA - *v, d, g*

Fresh milk, soy milk, or honey yogurt

OAT PORRIDGE - *v, d*

Choice to be cooked with fresh milk or soy milk

Sides of hot milk, sliced banana, brown sugar

HEARTY BREAKFAST

MINISTRONE SOUP - *d, v*

Carrot, zucchini, parmesan, celery stick, tomato, white bean, basil pesto, poached egg

EGGS ANY STYLE

Fried, poached, scrambled, boiled

Choice of sautéed spinach, mushrooms, roasted tomato

Bacon, ham, chicken sausage, brown toast or hash brown

CILBIR

Plain yoghurt, paprika butter, poached eggs, toasted melba

SPICED EGG WHITE OMELET - *v*

Sautéed onion, chili, fresh tomato, coriander, and avocado salsa on the side

MEXICAN EGGS - *v*

Grilled homemade tortilla, sunny side up eggs, avocado, tomato, corn salsa, sour cream, pickled jalapeño, coriander

EGGS BENEDICT & FLORENTINE

Poached eggs, Hollandaise, homemade English muffins

Choice of sautéed spinach smoked salmon or ham

SALMON SCRAMBLED EGGS

White bread, smoked salmon, salmon roe, sauteed spinach and sour cream

AVOCADO TOAST

Toasted brown bread, smashed avocado, poached egg, roasted tomato

BANANA PANCAKE - please allow 15 minutes - *v*

Palm sugar syrup, cream Chantilly, honeycomb butter

TRADITIONAL PANCAKE

Choice of steamed vegetables, roasted tomato, or chicken sausage

WAFFLES - *v*

Caramelized banana, fresh strawberry, cream Chantilly

BRIOCHE FRENCH TOAST - *v*

Fresh mixed berries, cinnamon sugar, honeycomb butter

BUBUR AYAM

Indonesian spiced chicken rice porridge, soft quail egg

MIE GORENG - *v* or *gf* available

Stir-fried egg noodles, chicken, prawn, vegetables

NASI GORENG - *v* or *gf* available

Indonesian stir-fried rice, chicken, prawn, vegetables, sunny side up, fried chicken

SUNRISE BREAKFAST AT TAMANSARI BALE

There is no better way to start the day than breakfast with a view. As the sun's first rays light up Mount Agung and rice terraces of the Buitan valley, relax in our open-air bale atop Tamansari hill and enjoy delicious home cooked breakfast served by your own personal waiter.

Additional charge of IDR 500,000++ per person. maximum six guests per sitting

LUNCH

SOUPS

SOUP OF THE DAY

Ask for the options

MINISTRONE SOUP - *d, v*

Carrot, zucchini, parmesan cheese, celery stick, tomato, white bean, fennel, basil pesto

SOTO AYAM - *g, sf, n*

Rice vermicelli soup, chicken, boiled egg, lemongrass, fresh coriander

SALADS

STRAWBERRY FIELDS - *n, v, d*

Fresh strawberry, baby gem, ricotta cheese, avocado, fresh mint, honey ginger dressing & black sesame seeds

INDIAN OCEAN SEAFOOD - *sf*

Prawns, calamari, octopus, ocean fish, rocket, baby gem, black olives, sea vegetable

MAMA PANZANELLA - *g, v, d*

Hand-crushed sourdough, tomato, red onion, cucumber, fresh basil, bocconcini cheese

CAESAR SALAD - *sf, g, d*

Choice of chicken | prawn | plain

Classical Caesar sauce, mini lettuce, parmesan cheese, toast melba, grilled protein

* *optional bacon*

HEALTHY SQUASH QUINOA - *v, d*

Roasted squash, quinoa, red onions, pumpkin seeds, pomegranate, fresh rocket, ricotta cheese & mint

POKE DONBURI - *sf, n*

Steam rice, yellowfin tuna, avocado, edamame, spring onion, nori, daikon, toasted sesame seeds

SNACKS *served local spiced-mixed French Fries

FALAFEL POCKETS - *g, d, v*

Hummus, yogurt, pita, tomato, fresh tomato, cucumber, lime

CLUB SANDWICH - *g, p*

Bacon, ham, grilled chicken, fried eggs, lettuce, tomato, avocado, pickles

CHILI BEEF RIB SANDWICH - *g, d*

Slowly braised beef ribs, chili pepper pickle, smoked cheese, horse radish sauce

AMANKILA BURGER - *g, n*

Braised beef ribs, burger patty, lettuce, tomato, red fresh onion or caramelized, pickles

CHEESE BURGER - *g, d, n*

Burger patty, lettuce, tomato, red fresh onion or caramelized, cheddar, pickles

FISH BURGER - *g, sf, d, n*

Ocean fish, lettuce, red fresh onion, or caramelized, coleslaw

CANCUN TACO - *g, d*

Choice of chicken | fish

Choice of hard or soft taco shell

Guacamole, sour cream horse radish mix, coriander

GARDEN TACOS - *g, vg, n*

Organic Indonesian vegetable curry, chickpeas, coriander, spicy dip, crispy tempeh, achar

FRIED CALAMARI - *sf, g, n*

Fluffy calamari, tarator sauce with dill, lemon wedges

PIZZAS

MARGARITA - *g, d*

Italian Style Neapolitan pizza, fresh mozzarella, basil

PEPPERONI - *g, d, p*

Italian Style Neapolitan pizza, pepperoni, black olives, green peppers

FROM LAND AND SEA

SPAGHETTI BOLOGNESE - *g, d*

Bolognese sauce, parmesan cheese, fresh basil

PENNE ARABIATA - *g, d, v*

Chili Arabiata sauce, black olives, parmesan cheese, chopped parsley

SPAGHETTI CARBONARA - *d, p, g* (gluten free spaghetti available)

Egg yolk, bacon, parmesan cheese

GRILLED CUBE ROLL - *d*

Grilled cube roll steak, sautéed potato wedges, butter spinach, grilled corn & mustard cream sauce

MARKET FISH - *sf, d*

Pan-fried catch of the day fish fillet with citrus butter, mango salsa

MIE GORENG - *g, n, sf*

Choice of chicken & prawn or vegan

Indonesian stir-fried noodles, vegetables

NASI GORENG - *g, n, sf*

Choice of chicken & prawn or vegan

Indonesian stir-fried rice, vegetables, sunny side up, protein satay, peanut sauce

KWAY TEOW - *g, n, sf*

Stir-fried flat rice noodles with chicken, egg, bok choy, bean sprouts, carrot

MIE KUAH - *g, sf*

Chicken, prawn, noodle soup

SIDES DISHES

STEAMED WHITE RICE

STEAMED TURMERIC RICE

FRENCH FRIES

CREAMY SPINACH- *d*

STEAMED VEGETABLES

GRILLED ASPARAGUS

ROASTED POTATO WEDGES - *d*

SWEETS

GELATI - *g, d*

Daily selection of artisanal ice creams from our pastry

SORBETTI - *g*

Home-made sorbets with seasonal local fruits

AFFOGATO - *g, d*

Soft vanilla ice cream, salted caramel, espresso, cookie bits

TROPICAL FRUIT PLATTER - *vg*

Local Fruits

TRIPLE CHOCOLATE BROWNIE- *g, d*

Dark, milk, and white chocolate, vanilla bean ice cream

MANGO PARFAIT - *d, n*

Italian merengue, fresh mango, mango mousse

CRÈME CATALANA - *d*

Creamy custard, citrus flavors, torched caramelized skin

DINNER

SPECIAL REQUEST MENU - 24 hours' notice required

RIJSTTAFEL DINNER-TRADITIONAL INDONESIAN FEAST

The Rijsttafel dinner is a selection of 10 small dishes from all over Indonesia, which was introduced by the Dutch as a way of celebrating with friends and family. It is a great way to experience a wide variety of flavours.

The meal is accompanied by rice and finished off with a trio of local sorbets.

Mixed or Seafood Rijsttafel

Vegetarian or Vegan Rijsttafel

Minimum of two guests per event

MEGIBUNG-TRADITIONAL BALINESE FEAST

In the region of East Bali there is a tradition called “megibung” which translates as “sharing from one platter”. It is shared at festive and ceremonial occasions. Starting with a Balinese soup, the “megibung” platter is presented at the centre of the table. In the middle of the platter is “nasi tumpeng” a cone of rice which represents Mt. Agung, where the Hindu mother temple of Besakih is located.

Megibung

Minimum of two guests per event

BEBEK BETUTU

Balinese spiced home-smoked roast duck in palm bark

Half duck

Whole duck

INDONESIAN

STARTERS

SOTO AYAM - *g, sf, n*

Spiced chicken broth, glass noodles, sliced eggs

SOP BAYAM TOMAT - *vg, n*

Scented galangal and lemongrass vegetable broth, spinach, tomato, tofu

SIAP SAMBAL MATAH

Shredded chicken salad with shallots, chilli, lemongrass

GADO GADO - *n*

Cabbage, long beans, sprout, quail egg, peanut dressing

PALEM UDANG - *n*

Steamed minced prawns with Balinese spices wrapped in leaf

MAIN COURSE

AYAM BAKAR TALIWANG - *sf*

Char-grilled Manggis farm chicken with Lombok spices

BALE SANTANG - *sf, n*

Fish curry, lemongrass, lime, coconut

KARE SAYUR - *vg, n*

Garden harvest vegetable curry with coconut milk

IKAN BAKAR - *sf, n*

Char-grilled fish fillet with Balinese bumbu

NASI CAMPUR - *g, n, sf*

Selection of mixed Indonesian dishes **Vegetarian available*

SATE CAMPUR - *n, g*

Marinated beef, chicken, prawn, fish satay, peanut sauce

TERONG BERSANTAN - *vg, n*

Homegrown eggplant curry, coconut, ginger, turmeric

DAJANG NAKENG - *sf, n*

Grilled king prawns, coconut, cucumber salad, kaffir lime

LULUR PANGGANG - *n*

Grilled beef tenderloin, “base gede” spices, jukut kalas

All Indonesian main courses are served with white or fragrant yellow rice

INDONESIAN

SIDE DISHES - Amankila Organic Garden and Local Produces

Daily harvest items listed are available at limited quantity

CAH KANGKUNG - *g, sf*

Wok-tossed homegrown water spinach, shallots, ginger, chilli

PLECING KANGKUNG - *vg*

Water spinach with tomato chili sambal

JUKUT KALAS - *vg, n*

Long bean salad, Balinese spice, coconut milk

SAMBAL GORENG TERONG - *g, sf, v*

Sautéed green round eggplant, shallots, chilli, garlic

CAISIN OR BOK CHOY KUKUS - *g, sf, v*

Steamed greens, sautéed garlic oyster sauce

OSENG OSENG - *g, sf, v*

Stir-fried long beans, tomato, bean sprouts, oyster sauce

SAYUR URAB - *vg, n*

Balinese salad with chilli, shallots, grated coconut

JAGUNG BAKAR - *d, v*

Char-grilled corn, lime chilli butter, coriander

PESAN OONG - *n, d, v*

Char-grilled local mushrooms, Balinese spice

NASI KUNING OR PUTIH

Turmeric, steamed white

DESSERTS

DADAR GULUNG - *d, v, g*

Balinese crêpe, "unti", palm sugar syrup

PISANG GORENG - *g, v*

Banana fritter, palm sugar, shredded coconut

CONTINENTAL

SOUPS & SALADS

ROASTED TOMATO SOUP - *g, d, v*

Freshly braised tomatoes, mozzarella cheese, croutons

GREEN ALMOND CUCUMBER GAZPACCIO - *vg, n, g*

Fresh green cold creamy gazpacho soup

MAMMA PANZANELLA - *g, v, d*

Cherry tomato, cucumber, red onion, basil, sourdough croutons, fresh mozzarella cheese

WATERMELON MINT CHEESE SALAD - *v, d, n, g*

Melon, mint, cucumber, feta cheese, a lemon dressing

BOCCONCINI PESTO - *d, v, n*

Bocconcini cheese, grilled mini lettuce, pesto, home-dried tomatoes, pistachio, basil

CRUNCHY SALAD - *d, v, n*

Cucumber, zucchini, radish, fennel, beetroot, pumpkin seeds, yogurt wasabi dressing

GREEN LIFE - *v, n*

Rocket, watercress, mini lettuce, spring onion, green apple, cabbage white, mint, almond flakes, ginger dressing

COLD SHARINGS

PRAWN AVOCADO SMASHED CUCUMBERS - *sf*

Boiled local prawns, avocado, smashed and marinated cucumbers

SCALLOP TIRADITO - *sf*

Raw scallops in Peruvian-style mango aji sauce

RED LIGHT HUMMUS - *vg, n*

Beetroot hummus, chickpea salad

CROWN OF MOTABAL - *g, v, d*

Mung beans eggplant motabal, crunchy pita, pomegranate

ZUCCHINI ZEST BRUSCHETTA - *g, d, n, v*

Garlic yogurt ricotta, marinated raw zucchini

OCTOPUS CARPACCIO - *sf*

Aromatic boiled octopus, pesto, ikura caviar, orange segments

CONTINENTAL

HOT SHARINGS

EGGPLANT ZUCCHINI FRITTERS - *d, g, v*

Fried eggplant balls, served in yogurt

BEEFTUBE - *g, d*

Braised and shredded beef, rolled in a tortilla, fried potato, sour cream

GRILLED PRAWN ON ORZO PASTA - *g, sf, d*

Grilled tiger prawn top of on butter cooked orzo pasta

CAULIFLOWER BECHAMEL CHEESE - *g, d, v*

Creamy cauliflower, melted cheese, parsley

PORTOBELLO GARLIC BUTTER - *d, v*

Portobello mushrooms sautéed, bocconcini cheese,
garlic parsley butter, rocket leaves

MAIN COURSE

MUSHROOM RISOTTO - *d, v*

Mix wild mushrooms, grilled porcini, parmesan cheese, watercress

ARGENTINEAN STYLE TENDERLOIN - *d*

Flat-cut tenderloin, smashed mini potatoes, grilled asparagus, chimichurri sauce

FARM CHICKEN - *d*

Cumin seed lemon flavor chicken, black rice, torched lemon

LOBSTER FETTUCINI - *sf, d*

Creamy pink sauce, garlic, basil

MARKET FISH - *sf, d*

Pan-fried fillet, citrus butter, mango salsa

g - gluten | d - dairy | n - nuts | vg - vegan | v - vegetarian | sf - seafood | p - pork

CONTINENTAL All prices shown are in thousands of rupiah and are subject to 21 % government tax and service charge

SIDE DISHES - Amankila Organic Garden and Local Produces

Daily harvest items listed are available at limited quantity

ROAST POTATOES WEDGES - *d, v*

Garlic, thyme

CREAMY SPINACH - *d, v*

Nutmeg bechamel

GRILLED OR STEAMED VEGETABLES - *n, v*

Bali pesto sauce

POTATO PUREE - *d*

Creamy roasted potato puree

DESSERTS

BELGIAN CHOCOLATE FONDANT - please allow 15 minutes - *g, d*

Soft-centered, vanilla bean ice cream

AMANKILA ICE IGLOO - *d*

Selection of ice creams and sorbets served in an ice igloo

AFFOGATO - *d, g*

Vanilla ice cream, double espresso, almond biscotti

ORGANIC BALI CHOCOLATE - *d*

Mousse texture, cream Chantilly

BAKED HONEYCOMB CHEESE CAKE - *g, d*

Caramel, white chocolate

TRIPLE CHOCOLATE BROWNIE - *g, d*

Dark, milk, and white chocolate, vanilla bean ice cream