

# The Bar Menu

Resting alongside Amankila's Restaurant, with a panoramic view of the Lombok Strait, The Bar is an idyllic setting to linger for sunset drinks or celebrations with friends or family, accompanied by the soundtrack of ocean waves and gentle sea breeze.

A lofty ceilinged space, The Bar provides an ideal location to enjoy a pre or post-dining experience, or a special occasion. Shisha and cigars are also available at The Bar upon request.

## **Alcoholic Beverages**

Kila Signature Cocktails

Gin-based Cocktail Selection

Gin Bar Selection

Single Malt Whisky

Blended Scotch Whisky

Bourbon and Rye Whisky

Vodka

Rum

Tequila

Brandy Cognac

Apéritifs

Digestifs

Martini  
Spritzers

Arak Bali

Japanese Sake

Craft Beers from the Island  
of Gods – Domestic and  
International Beers

## **Non-Alcoholic Beverages**

Mocktails

Coffee

Tea

Light Beverages

## **Bar Snacks and Light Foods**

Light Foods

Snacks and Sweets

# Alcoholic Beverages

Immerse on a sensory journey in our carefully selected menu of exquisite and light refreshments birthed from the charm of East Bali.

Amankila's sustainable bar philosophy has resulted in cocktail syrups made from the island's native flowers, fruits and spices.

Delight the artfully prepared cocktails made from the region's choicest, locally produced ingredients to ensure that every sip is a harmonious symphony of flavours.



# Kila Signature Cocktails

Five-spice Old Fashioned 270  
bourbon, homemade bitter, maple syrup

Earl Grey Gimlet  
earl Grey infused gin, lime juice, honey syrup

Karangasem  
arak Bali, Cointreau, ginger infuses syrup, lime juice, tamarind juice

South Side  
vodka, homegrown fresh mint, lime juice, shaved cucumber

Kemangi Margarita  
tequila, Cointreau, kemangi (lemon basil), lime juice, simple syrup

Passionfruit Daiquiri  
white rum, cointreau, passion fruit, lime juice

Kila Colada  
dark rum, brandy, pineapple juice, coconut milk

Rosella Cooler  
rum, lemongrass, rosella syrup, lime juice, soda water

Upgrade your Cocktail with Top Shelf (TS) Spirit 510  
Please ask us for our Arak cocktails, special of the month,  
and classics

All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

# Gin Cocktail Selection

«from the Pyramid»

Handcrafted by our Bar Team, discover local and international gin special cocktails. Gin selection is displayed on our signature Pyramid on the bar counter.

Kila Tea Garden  
gin, vodka, white rum,  
tequila, Midori, lime juice  
and top up with soda

Aman Angel  
Bombay Sapphire Gin,  
Cointreau, cranberry juice,  
pomelo juice, homemade  
rosemary syrup, fresh  
Amankila garden rosemary  
and top up with soda water

Earl Grey Negroni  
homemade earl grey tea-  
infused gin, Campari and St.  
Germain

Oak Aged Earl Grey Negroni  
Subject to availability

Gin Basil Smash  
fresh Amankila garden basil  
leaves, Roku gin, lime juice,  
simple syrup and top up with  
homemade pineapple  
Campari foam.

Pomegranate Crush  
Balinese East Indies gin,  
Cointreau, pomegranate  
juice, lime juice and  
homemade raspberry syrup.

The Coconut Groove  
bloom dry gin, homemade  
coconut liqueur, Blue  
Curacao, lime juice and  
coconut cream

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# Gin Bar Selection

45ml

MOM, Queen of Gin

Bloom London Dry Gin

Sipsmith

Thomas Dakin

Monkey47

Ornabrak Single Malt

Tanqueray

The Botanist

Tanqueray 10

Hendrick's

Star of Bombay

Malfy Limone

Bombay Sapphire

Roku

The London No. 1 Blue Gin

Kinobi Kyoto Dry Gin

Bulldog

East Indies

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# Alcoholic Exhilaration

Our ocean-view bar specialises in being a place to relax and refresh after a day on the tropical island of Bali. Enjoy our specially crafted cocktails by our team to refresh your day with homemade ingredients.

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# Single Malt Whisky

Topshelf – 45ml

Royal Lochnagar 12 – Highlands

Aberfeldy 12 years

Aberfeldy 16 years

Aberfeldy 21 years

Aultmore 12 years

Craigellachie 13 years

Macallan 12 Sherry Oak – Speyside

Glenfiddich 12 – Speyside

Talisker 10 – Isle of Skye

Glenlivet 12 – Speyside

Highland Park 12 – Orkney Island

Lagavulin 16 – Islay

Glenfarclas 15 – Highlands

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# Blended Scotch Whisky

45ml

Dewar's 12 years

Dewar's 15 years

Dewar's 18 years

Dewar's 25 years

J&B Rare

Johnnie Walker Red Label

Famous Grouse

Chivas Regal 12 years

Johnnie Walker Black Label

Johnnie Walker Gold Label

Johnnie Walker Blue Label

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# Bourbon and Rye Whisky

45ml

John Jameson – Irish

Canadian Club – Canada

Jim Beam – Kentucky

Jack Daniels – Tennessee

Wild Turkey 101 – Kentucky TS

Maker's Mark – Kentucky TS

Wild Turkey

(TS) Topshelf

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# Vodka

45ml

Skyy

Absolut

Absolut Citron / Vanilla

Grey Goose TS

Beluga TS

Belvedere TS

Grey Goose Citron

Grey Goose Le Poire

Grey Goose Orange

(TS) Topshelf

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# Rum

45ml

Malibu

Bacardi Carta Blanca, Light

Myer's Dark

Bacardi Carta Oro, Gold

Havana Club 7 years - Cuba TS

Diplomatico Exclusiva Reserva - Venezuela TS

Appleton Estate Extra 12 - Jamaica TS

Ron Zacapa 23 years - Guatemala TS

(TS) Topshelf

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# Tequila

45ml

Jose Cuervo Especial

Tequila 1800 Silver

Clase Azul Reposado

Patron XO Café TS

Patron Reposado TS

Don Julio Reposado TS

Herradura Reposado TS

Herradura Añejo TS

(TS) Topshelf

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# Brandy and Cognac

## 45ml

St-Rémy Authentic VSOP

Remy Martin VSOP TS

Courvoisier VSOP TS

Hennessy VSOP TS

Hennessy XO TS

Martell Cordon Bleu TS

(TS) Topshelf

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# Apéritifs

45ml

Campari

Aperol

Martini – Dry, Bianco, Rosso

Pernod

Pastis Richard

Fernet Branca

Sambuca

St. Germain

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# Digestifs

45ml

Jägermeister

Nusantara Coffee Liqueur

Baileys

Kahlua

Cointreau

Drambuie

Southern Comfort

Graham's Fine Ruby Port

Midori

Galliano

Amaretto

Alexander Grappa Brunello di Montalcino

Grand Marnier

Dom Benedictine

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# Martini

Martini  
gin or vodka, dry vermouth – lemon peel or olives

Top Shelf Martini (TS)  
gin or vodka, dry vermouth – lemon peel or olives

# Spritzers

Aperol Spritz  
Aperol, sparkling wine, sparkling water

Hugo  
elderflower liqueur, mint, sparkling wine, sparkling water

White or Rosé  
white or rosé wine, triple sec or pomegranate vodka,  
pineapple juice, lime juice, fruit slices, sparkling water

Red  
red wine, brandy, tangerine juice, lime juice, fruit slices,  
sparkling water

(TS) Topshelf

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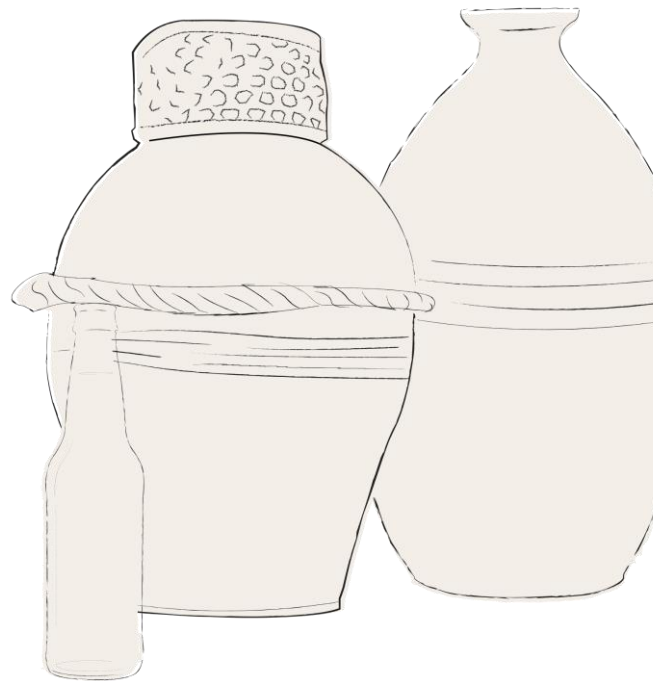


# Alcoholic Interpretations

A combination of factors such as local resources, cultural practices, historical influences, geographical considerations, social structures, and taste preferences has created a history of innovation and experimentation in developing its own unique Alcoholic beverages.

Like traditional alcoholic beverages with cultural significance, the case of Japanese sake and Balinese arak share some similarities.

They undergo fermentation processes, are ritualistically consumed in their respective cultures and come in various varieties and grades. However, in terms of ingredients, flavour profiles and cultural context, they retain distinctive characteristics.



# Arak Bali

KaruSotju, Karu 38

KaruSotju, Karu 38 Barrel – Limited Collection

Gwan Gwan Hoo – Limited availability

De' Awa, Selaka

De' Awa, Coconut

De' Awa, Rice

De' Awa, Palm Sugar

KaruSotju, Karu 18

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# Japanese Sake

	280ml
Hakkaisan Snow Aged	
	300ml
Kurosawa Nigori	
Kurosawa Junmai Kimoto	
	720ml
IWA 5 Assemblage 3	

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## Craft Beers from the Island of Gods

330ml

Kura Kura Island Ale (natural)

Island Brewing Pilsner (organic)

Island Brewing Small Hazy (organic)

Black Sand Brewery IPA (natural)

Black Sand Brewery Kölsch (natural)

## Domestic and International Beers

330ml

Bintang

Heineken

San Miguel Light

Corona Extra

Sapporo Premium

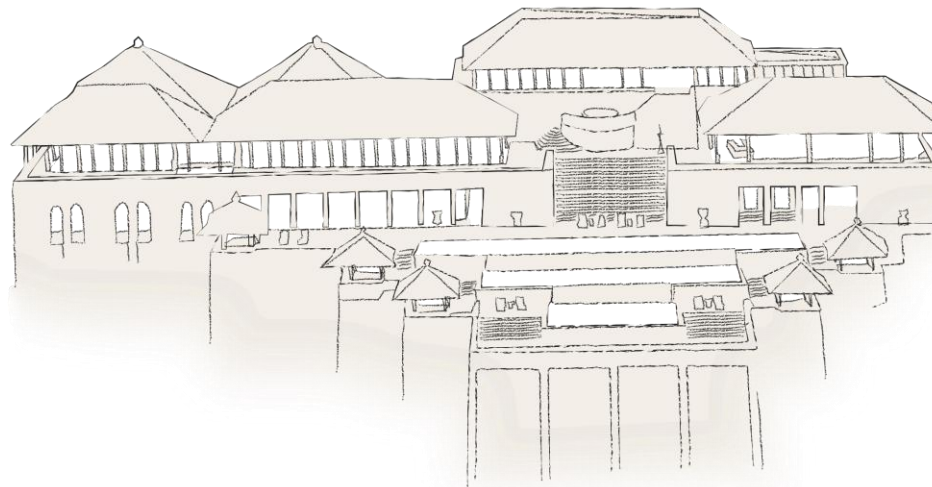
Alben's Apple Cider

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# Non-Alcoholic Beverages

Experience a sensory journey in our carefully selected menu of superb and lighter beverages, which will awaken your senses to the refined charms of East Bali. To ensure that every sip is a harmonious symphony of flavours, enhance your taste with beverages artfully prepared from the region's choicest, local ingredients.

Experience the refreshing subtleties inspired by the green landscape and the wild beauty of East Bali's pure and revitalizing essence. It is always been our commitment to craft a menu that celebrates the rich and unique flavours found in the fertile land of East Bali.



# Mocktails

Tarragon Tonic  
homegrown tarragon, lime juice, tonic water

Amankila Sunrise  
tangerine, banana, strawberries, lime juice, seasonal fruits

Espresso Tonic  
Amankila espresso blend, lime juice, tonic water

Aman Colada  
pineapple juice, banana, coconut milk

Homemade Jamu (Indonesian Health Tonic) – Limited availability  
turmeric, lime, ginger, palm sugar, lemongrass, Bali spices

Homemade Kombucha – Limited availability  
please ask our team for currently available flavours

Homemade Ginger Beer  
brewed by our family

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# Coffee

## **Local Coffee** – Hot or Iced

### Kopi Bali

Balinese local signature coffee, prepared in a traditional brewing method of “kopi tubruk”.

## **Amankila Blend Coffee Beans** – Espresso-based coffee

Single or Double Espresso

Americano

Cappuccino, Café Latte

Vanilla Latte, Caramel Latte

Matcha, Matcha Latte

Macchiato

Our menu may contain allergens.

Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

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# Tea

## **Loose Leaf Tea** – Hot or Iced – Organic

Indonesian Breakfast

French Earl Grey

Minty Breeze

Green Tea

Organic Black

## **Tisane** – Hot or Iced – Organic

Chamomile

Rooibos

Cold Relief

Rosella Flower

Lemongrass

Amankila Herb Garden  
fresh mint, tarragon, lemongrass

## **Royale Milk Tea** – Organic

Indonesian Breakfast

French Earl Grey

Organic Black

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# Light Beverages

## **Mineral Waters**

Balian Still / Sparkling, Natural Mineral Water –  
330ml  
750ml

Acqua Panna –  
250ml  
1 litre

## **Soft Drinks**

Coca-Cola

Coke Zero

Sprite

## **Juices**

Freshly Squeezed Juices  
may depend on seasonality

Young Whole Coconut

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# Bar Snacks and Light Foods

Featuring a vast range of herbs, fruit and vegetables, Amankila's organic garden provides the resort's kitchens with everything from sweet potatoes, tomatoes and spinach, to chillies and passion fruit. Quails are bred to provide the restaurant with their dainty eggs, and a coffee plantation will eventually provide the resort's own beans.

The connection between Amankila's cuisine and its origins is ever present as you dine on whole salt-baked market fish overlooking the ocean or Balinese home-smoked roast duck with the fertile slopes of Mount Agung at your back.



# Light Foods

## Sandwich and Bowls

Club Sandwich SF G N

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

Garden Tacos VG H G N

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

Cancun Tacos H G D

choice of: Chicken or Fish

choice of: Hard or Soft Taco Shell

guacamole, sour cream horse radish mix, coriander

Poke Donburi H SF N

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

Caesar Salad SF G D

with choices of:

Chicken

Prawn

or Plain

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

Bacon is optional

Kway Teo SF G N

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

Croque Monsieur G D P

white bread, béchamel, gruyere, parmesan, ham, salad

(V) Vegetarian      (VG) Vegan      (H) Healthy choice      (SF) Seafood  
(G) Gluten      (D) Dairy      (N) Nuts      (P) Pork

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# Snacks and Sweets

## Small Bites

Fired Calamari SF G N  
fluffy calamari, tarator sauce  
with dill, lemon wedges

Chicken Karaage G  
Japanese crispy chicken,  
togarashi mayo

Charcuterie G D P  
selection of international  
cured meats, sourdough,  
grissini, homemade pickles

Cheeseboard V G D  
assortment of artisanal  
cheese, homemade jams,  
local organic honey, grilled  
wheat bread

## Sweets

Gelati V G D  
daily selection of artisanal ice  
creams from our pastry

Sorbetti VG H G  
homemade sorbets with  
seasonal local fruits

Affogato G D  
soft vanilla ice cream, salted  
caramel, espresso, cookie  
bits

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