

# Mediterranean Bites & Snacks

Truffle Potatoes V D  
homemade fried potatoes, toasted in truffle oil, parmesan cheese

Albondigas G  
meatballs in tomato sauce

Marinated Sardines H  
marinated sardines, fresh fennel, kalamata olives

Olives & Nuts VG H N  
kalamata olives, almonds, walnuts, dried tomatoes, fresh herbs, lemon, balsamic glaze

Cheese Board V G D  
fontina, Camembert, Manchego, condiments

Roast Beef Tenderloin  
slowly cooked and chilled tenderloin slices, pickles, garlic mayo cream, arugula

Eggplant Parmigiana V D  
fried eggplant, tomato sauce, parmesan cheese, melted mozzarella

Fried Calamari SF G  
crunchy calamari, tartar sauce

Bruschetta VG H G  
tomato, garlic, basil, evo

(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 and service charge.

# 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  
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  
Please ask us for our Arak cocktails, special of the month,  
and classics

# 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 topped up with  
soda

Aman Angel  
Bombay Sapphire Gin,  
Cointreau, cranberry  
juice, pomelo juice,  
homemade rosemary  
syrup, fresh Amankila  
garden rosemary and  
topped 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 topped 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

# Gin Bar Selection

45ml

MOM, Queen of Gin

Bloom London Dry Gin

Sipsmith

Thomas Dakin

Monkey47 TS

Ornabrak Single Malt

Tanqueray

The Botanist TS

Tanqueray 10

Hendrick's TS

Star of Bombay

Malfy Limone

Bombay Sapphire

Roku

The London No. 1 Blue  
Gin

Kinobi Kyoto Dry Gin

Bulldog

East Indies

(TS) Topshelf

# 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.

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 tobacco products are also available at The Bar upon request.



# Single Malt Whisky

Topshelf – 45ml

Aberfeldy 12 years

Aberfeldy 16 years

Aberfeldy 21 years TS

Aultmore 12 years

Craigellachie 13 years

Macallan 12 Sherry Oak – Speyside TS

Glenfiddich 12 – Speyside

Talisker 10 – Isle of Skye

Glenlivet 12 – Speyside

Highland Park 12 – Orkney Island

Lagavulin 16 – Islay TS

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Blended Scotch Whisky

45ml

Dewar's 12 years

Dewar's 15 years

Dewar's 18 years

Dewar's 25 years TS

J&B Rare

Johnnie Walker Red Label

Famous Grouse

Chivas Regal 12 years

Johnnie Walker Black Label

Johnnie Walker Gold Label TS

Johnnie Walker Blue Label TS

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.



# 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

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Vodka

45ml

Skyy

Absolut

Absolut Citron / Vanilla

Grey Goose TS

Beluga TS

Belvedere TS

Grey Goose Citron

Grey Goose Le Poiré

Grey Goose Orange

Saba Vodka (distilled from Balinese grapes)

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Rum

45ml

Malibu

Bacardi Carta Blanca, Light

Myer's Dark

Bacardi Carta Oro, Gold

Havana Club 7 years – Cuba TS

Appleton Estate Extra 12 – Jamaica TS

Ron Zacapa 23 years – Guatemala TS

Sagatiba Cachaca Gold

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Tequila

45ml

Jose Cuervo Especial

Tequila 1800 Silver

Clase Azul Reposado TS

Patron Silver

Patron XO Café

Patron Reposado TS

Don Julio Reposado TS

Herradura Reposado TS

Herradura Añejo

Don Julio Blanco

Montelobos Mezcal

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Brandy and Cognac

45ml

St-Rémy Authentic VSOP

Remy Martin VSOP (TS)

Courvoisier VSOP

Hennessy VSOP

Hennessy XO (TS)

Martell Cordon Bleu (TS)

Pisco del Peru 1615

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# Apéritifs

45ml

Campari

Aperol

Martini – Dry, Bianco, Rosso

Pernod

Pastis Richard

Fernet Branca

Sambuca

St. Germain

Select 1920 Aperitif Bitter

# Digestifs

45ml

Jägermeister

Nusantara Coffee Liqueur

Baileys

Kahlua

Cointreau

Drambuie

Southern Comfort

Cockburn's No.1 Special Reserve Port

Midori

Galliano

Amaretto

Alexander Grappa Brunello di Montalcino

Grand Marnier

Dom Benedictine

Luxardo, Maraschino, Liqueur

Saba, Bali Coffee, Liqueur

Saba, Bali Coffee, Grappa

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

# 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, pineapple juice, lime juice, fruit slices, sparkling water

## Red

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

(TS) Topshelf

Our menu may contain allergens.  
Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.

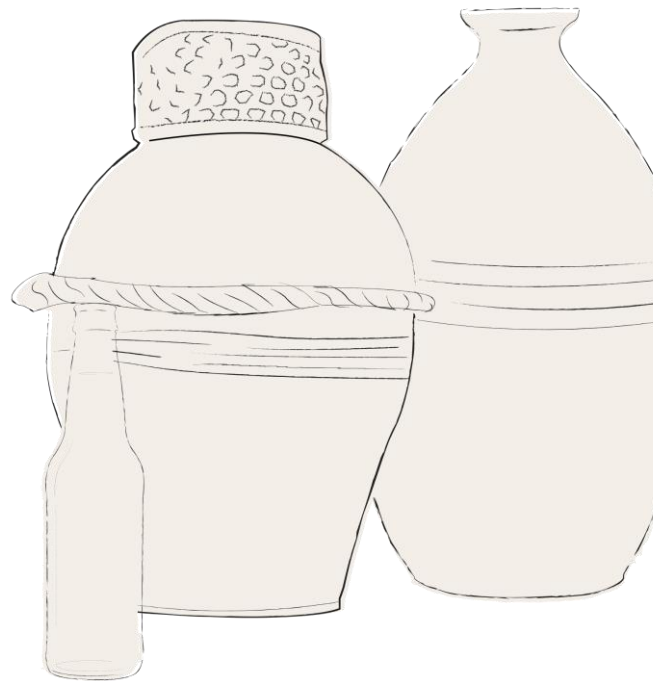


# Alcoholic Interpretations

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

De' Awa, Selaka

De' Awa, Coconut

De' Awa, Palm Sugar

Iwak Arumery Ameritha

Iwak Arumery Mangosteen

KaruSotju, Karu 18

# Japanese Sake

Hakkaisan Snow Aged

Kurosawa Nigori

Kurosawa Junmai Kimoto

Hakkaisan Sparkling

IWA 5 Assemblage 3

Kurosawa Junmai Kimoto

## 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)

## Domestic and International Beers

330ml

Bintang

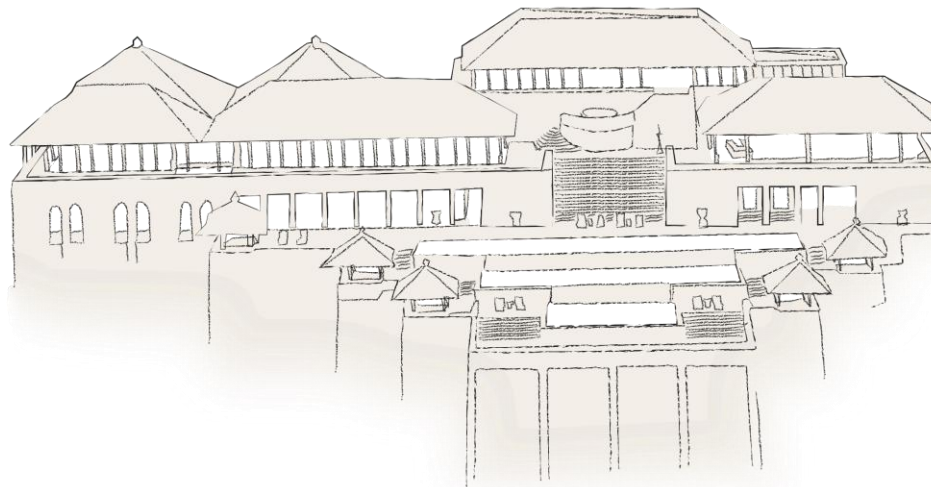
Heineken

Corona Extra

# 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

# 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

Chocolate – Hot or Iced

# 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



# 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