

The Terrace Bar Menu

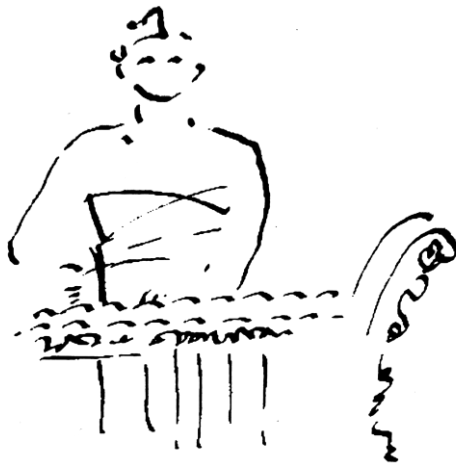
The perfect convivial venue for
after-dinner drinks, cigars and cocktails.

Open until 11pm every night.

Om Swasti Astu

Welcome to Amandari's Terrace Bar.

As the setting sun bathes the Terrace Bar in warm rose tones, watch as the barman muddles the finest spirits and liqueurs with homegrown ingredients – from galangal and lime to cinnamon and lemongrass – to make the freshest of island cocktails.



Terrace Bar Menu Content

Amandari Terrace Bar offers a wide range of refreshing beverages and delectable meals.

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You may ask for preferences and specials from our bar team members.

Make sure you are above a responsible age for drinking and/or smoking.

Dari Signature Cocktails

Bartender Special

daily changing cocktail with homemade and seasonal ingredients

Ubud Swargan

Ketel one vodka, lime juice, mint leaves, sugar, homemade ginger beer

Kedewatan Green Tonic

Ketel one vodka, mint leaves, Cointreau, lime juice, sugar, tonic water

Kemangi Pineapple Mojito

plantation 3 star, kemangi, pineapple juice, lime juice

Balinese Storm

plantation dark rum, lime wedges, brown sugar, aromatic bitter,
homemade ginger beer

T & T Honeybee

East Indies Banda gin, turmeric, thyme, honey, lime juice

Balinese Cooler

homemade brem (black rice liqueur), East Indies Banda gin, lime juice,
aromatic bitters, tonic water

Pepper Hill

1800 Blanco tequila, citrus arak, clarified watermelon, chilli syrup, lime juice

Northside Paloma

1800 Blanco tequila, Aperol, tangerine juice, grapefruit syrup, lime juice, and soda water

Bali Groni

campari, sweet vermouth, arak

Arak Barong

arak, triple sec, lime juice, honey

Beji

arak, orange liqueur, pineapple, lemon grass, citrus, honey

Batukaru Sunset

karusotju 38, cointreau, orange juice, lime juice, grenadine syrup

Dragon Heart

1615 pisco, triple sec, purple dragon fruit, yuzu syrup

Classic Cocktails

Dry/Dirty Martini

choice of gin or vodka, dry
vermouth, olive

Negroni

gin, Campari, sweet vermouth

Espresso Martini

Ketel one vodka, espresso, coffee
liqueur, palm sugar

Bloody Mary

Ketel one vodka, tomato juice, lime
juice, Worcestershire sauce,
tabasco, salt, pepper

Cosmopolitan

Ketel one vodka, Cointreau, lime
juice, cranberry juice

Pina Colada

plantation 3-star, coconut liqueur,
pineapple juice, coconut cream

Whiskey Sour

Bulleit bourbon, lime juice, sugar
syrup, albumen

Old Fashioned

Bulleit bourbon, brown sugar,
aromatic bitter

Manhattan

Bulleit bourbon, sweet vermouth,
aromatic bitter

Aperol Spritz

aperol, prosecco, soda

Margarita

1800 blanco tequila, cointreau,
lime juice

Pisco Sour

1615 pisco, citrus juice, sugar syrup,
albumen

Hot Cocktails

Irish Coffee

Irish Whiskey, hot black coffee and fresh cream

Jamaican Coffee

Tia Maria, white rum, hot black coffee and fresh cream

Italian Coffee

Amaretto, hot black coffee and fresh cream

Mocktails

Kintamani Squash

Kintamani tangerine, rosella syrup, lime juice, carbonated hibiscus

Amandari Breeze

fresh watermelon, orange juice, lime juice, sugar, tonic water

Virgin Pineapple Mojito

fresh pineapple, lime juices, mint, soda water

Fresh Mint Tonic

mint leaf, fresh lime juices, sugar, tonic water

Strawberry Punch

fresh strawberries, mango, pineapple juice, lime juice

Homemade Ginger Beer

freshly brewed by our bartender

Amandari's fresh squeeze of the day – Fruit Smoothies

Spirits

42,5ml

Locals – Araks

Selaka Ning Arak
Palawana Arak
Bumbung Original
Bumbung Yellow
Bumbung Barrel Age
Arak Barong Dewi Sri
Karustoju 38
Karustoju 18
Sab Grappa by Sababay

Aperitifs

Campari
Martini Dry
Antica Formula
Aperol

Cognac

Courvoisier
Martell VSOP
Hennessy VSOP

Gin

Tanqueray
Bombay Sapphire
Hendrick's
Roku

Vodka

Absolut
Ketel One
Haku
Grey Goose
Beluga
Belvedere

Rum

Plantation 3 Star
Plantation Dark
Sailor Jerry Spiced
Myer's Dark
Zacapa 23 Years

Tequila

1800 Blanco
Patron Silver
Patron Reposado
Don Julio Reposado
Don Julio Anejo
Clase Azul Reposado

Scotch Whisky (Single Malt)

Glenfiddich 12 years (Speyside)

Auchentoshan Three Wood 12 years (Lowlands)

Highland Park 12 years (Orkney Island)

Bowmore 12 years (Islay)

Macallan 12 years (Speyside)

Lagavulin 16 years (Islay)

Scotch Whisky (Blended)

Chivas Regal 12 Years

Johnnie Walker Black Label

Naked Grouse

Johnnie Walker Gold Label

Monkey Shoulder

Irish Whiskey

Jameson

American Whiskey

Jack Daniels (Tennessee)

Bulleit Bourbon (Kentucky)

Maker's Mark (Kentucky)

Japanese Whisky

Kakubin Suntori

Hakushu 12 years (Single Malt)

Liqueurs

Drambuie
Cointreau
Galliano
Kahlua
Tia Maria
Amaretto
Sambuca
Baileys

Beers

330ml

Bintang

Corona

Island Brewing Pilsner

Island Brewing
Summer Pale Ale

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

Light Beverages

Spend some quiet time at the Terrace Bar by reading or playing a board game every afternoon, savouring the delectable light-homemade island treats offered with a cup of tea or coffee.



Light Beverages

Water – Balian Mineral	330ml	Balinese fine blend Tea
Sparkling		Organic Green Tea
Still		Organic Black Tea
		Minty Breeze
		Royal Earl Grey
Sparkling	750ml	Jasmine Green
Still		Chamomile Mint
		Vanilla
Bali Rainwater	330ml	Balinese-Java Coffee blend
Rootbeer Aromatic Ginger		Espresso
		Long Black
		Flat White
		Latte
		Cappuccino
Soft Drinks		Indonesian Coffee
Coke		Bali
Coke Zero		Sumatra
Sprite		Toraja
Soda Water		
Tonic Water		

Bar Snacks

Featuring a wide range of organic herbs and fresh produce, Amandari's curated cuisine honours local tradition methods expresses regional diversity and is ethically conscious and sustainable, Amandari sources fresh produce from its own organic garden and local farms.



Bar Snacks

available between 12pm to 12am

Yucca Fries V G -

VG option available
deep-fried yucca with
nam jim jaew and sriracha
mayo

Korean Cauli-bites

V G - VG option available
cauliflower, glazed
gochujang, sesame and
spring onion

Mezze Board V G H D -

VG option available
hummus, baba ghanoush,
muhammara, crudité,
grilled artichoke, marinated
olive, marinated feta,
charred capsicum, falafel,
tabbouleh and flatbread

Turkish Pide

G D - VG option available
Turkish-style flatbread with
spiced lamb, tomato relish
and feta

Balinese Artisanal Board

D G P - VG option
available
selection of local artisanal
cheese, cold cuts and
preserves

Rainbow Summer Rolls

VG H N
beet, paprika, pineapple,
mango (when in season),
mint, cilantro and quinoa
with gingery peanut and
lime chilli dips

Wagyu Sliders

G D P
green spinach slider bun,
tokusen wagyu patties, beef
bacon jam, beef or pork
bacon, lettuce, tomato,
cheddar, mayo and mixed
potato fries

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

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

Alcohol by Volume (ABV)

A guideline of the alcoholic strength of all beverages is as follows:

Red Wine	12.0% - 14.5%
White Wine	12.0% - 14.5%
Champagne	12.0% - 13.0%
Ricard	45.0%
Whisky	40.0% - 60.8%
Pernod	40.0%
Gin	37.5% - 47.3%
Rum	37.5% - 43.0%
Vodka	37.5% - 40.0%
Cognac	35.0% - 47.0%
Campari	25.0%
Sherry	15.5% - 17.5%
Vermouth	14.8% - 18.0%
Beers	4.2% - 5.2%

Cigar Selection

Romeo Y Julieta No. 2 Tubos
earth, walnut, cocoa

Hoyo de Monterey Epicure No.2
walnut, spice, toasted

H Upmann Magnum 54 Tubos
toasted, nut, spice

Montecristo Petit No.2 Tubos
caramel, earth, wood

Montecristo Edmundo Tubos
wood, fruit, nut

Partagas Serie E No.2 Tubos
walnut, coffee, cocoa

Cohiba Ciglo I Tubos
nougat, spice, nut

Cohiba Robusto Tubos
cocoa, nut, wood

Cohiba Siglo III Tubos
hazelnut, cocoa, wood