

# 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

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

## **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 Barrel Age Arak Barong Dewi Sri Karustoju 38/18 alc

Marak

Ark Craft Arak

**Aperitifs** 

Campari Martini Dry

Antica Formula

Aperol Pisco 1615

Cognac

Courvoisier VSOP Hennessy VSOP Hennesy XO

Gin

Tanqueray Bombay Sapphire Hendrick's Roku

**East Indies** 

Vodka

Absolut Ketel One

Haku

Grey Goose

Beluga

Belvedere

Rum

Plantation 3 Star Plantation Dark Sailor Jerry Spiced Myer's Dark

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

Beers

330ml

Cointreau Bintang

Kahlua

Amaretto Corona

Sambuca

Baileys Island Brewing Pilsner

Island Brewing Summer

Pale Ale

# Light Beverages

Spend some quiet time at the Terrace Bar by reading or playing a board game every afternoon, savouring the delectable lighthomemade 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

Balinese-Java Coffee blend

Soft DrinksEspressoCokeLong BlackCoke ZeroFlat WhiteSpriteLatte

Soda Water Cappuccino

Tonic Water

**Indonesian Coffee** 

Bali Sumatra Toraja

# 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

GDP

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 (H) Healthy choice

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

# 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