

SLOW FOOD BALI

Plantation Restaurant Prides Itself On Being a Member Of Slow Food Bali. Slow Food Envisions a World In Which All People Can Access And Enjoy Food That Is Good For Them, Good For Those Who Grow It And Good For The Planet. Slow Food's Approach Is Based On a Concept Of Food Good, Clean And Fair.

Good

A Flavorsome Seasonal Diet That Satisfies The Senses And Is Part Of The Local Culture.

Clean

Food Production And Consumption That Does Not Harm The Environment, Animal Welfare Or Human Health.

Fair

Accessible Prices For Consumers And Fair Conditions And Pay For Producers. Slow Food Was Started With The Initial Aim To Defend Regional Traditions, Good Food, Gastronomic Pleasure And a Slow Pace Of Life. In Over Two Decades Of History, The Movement Has Evolved To Embrace a Comprehensive Approach To Food That Recognizes The Strong Connections Between Plate, Planet, People And Culture



APPETIZERS

Lemper 105 (G)

Yogyakarta-style Crispy Sticky Rice Stuffed
With Spiced Chicken, Chili Lime Soy

Urab 100 (N)

Shredded Chicken, Spiced Coconut, Cabbage,
Long Bean, Beans Sprout, Lemon Basil

Botok Udang 130

Steamed Prawn with Spiced Coconut, Lemon
Basil, Served with Balinese Style Green Papaya
Salad

Urutan Bali 115 (G)

Homemade Payangan Style Pork Sausage,
Tomato Sambal, Local Organic Vegetable
Salad

Be Tongkol Sambal Matah 135

Freshly Cached Kusamba Tuna in
Shallot, Torched Ginger, and
Lemongrass Dressing

Served with Balinese Vegetable Salad

Sate Ayam 115 (G, N)

Chicken Breast Sate, Vegetable Salad
and
Peanut Sauce

Sate Lilit 105 (G, N)

Minced Fish Sate Grilled on Lemongrass
Skewers, Vegetable Salad and
Homemade Peanut Sauce

SOUP

Soto Ayam Bali 135 (G)

Balinese Chicken and Glass Noodles Soup,
Tomato, Boiled Egg, Fried Shallot and
Celery

Kuah Udang Manis 145

Clear Sweet Corn Soup, Poached Prawns,
Ginger Chili and Lemon Basil

Implement Hygiene menu pledge for all restaurant and bars – (We commit that our food and beverage venues are HACCP certified, internationally recognized as the highest food safety management system). Items contain (G) Gluten (N) Nuts (L) Lactose. Menu items can be made vegetarian upon request Beef, Lamb and Duck are Halal certified.

Please ask the waiter for further information

Prices are in thousand Rupiah and subject to 21% tax and service charge

OFF THE BOAT – SEAFOOD MAINS

All authentic seafood is served with a mix of white and yellow rice

Ikan Goreng Kesuna Cekuh 185 (G)

Battered Local Fish from Payangan Market,
Spiced with Balinese Mild Paste, Purple Eggplant,
Lemon Basil and Coconut Milk

Ikan Panggang 185(G)

Grilled Local Fillet Topped with Mild Tomato
Sambal, Pickled Vegetables, Wok-Fried Water
Spinach

Cumi Bumbu Kuning 185 (G)

Stir Fried Squid, Seasonal Organic Garden
Vegetables Braised, Mild Yellow Coconut Sauce

Udang Rica Rica 205 (G)

Manado style Stir Fried Prawns, Green Bean,
Lemon Basil and Fried Shallot

FROM THE FARM - MEAT and POULTRY

All authentic meat and poultry is served with a mix of white and yellow rice

Ayam Betutu 200 (G) One of Bali's Most Traditional and Well-known Dish: Kedewatan's Slow Roasted Chicken Wrapped in Banana Leafs and Smoked in Rice Husk for 5-6 Hours Served with a Young Fern Tips salad

Babi Kecap 195 (G)

Payangan Pork Shoulder and Belly
Braised in
Sweet Soy Sauce with Potatoes and Mild
Balinese Spiced Paste

Rendang Sapi 215

Slow braised beef rump in Sumatran spice
paste, Braised Cassava Leaves, Coconut Milk,
and Toasted Coconut

Bebek Goreng 195

Double Cooked Ubud-style Duck Leg,
Green Mild Sambal, Fresh Cucumber,
Jackfruit and Long Bean Salad

Kuah Kambing 215

Braised Lamb, Mild Yellow Paste, Coconut
Milk, Fried Shallot and Kaffir Lime

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VEGETARIAN

From Our Gardens to Your Plate

Starter

Tum Jamur 75

Steamed Mushroom, Sweet Corn, Tomato, Lemon Basil In Yellow Balinese Paste

Perkedel Jagung 80 (G)

Sweetcorn Patties, Homemade Seasonal Pickles From The Gardens, Sweet Chili Sauce

Sayur Asam 95

Tamarind Broth, Long Bean, Peanut, Chayotte, Sweet Corn, Red Chili

Main Course

Tumis Tempe Pelalah 105 (G)

Glazed Fried Tempe, Tofu, Green Bean With Red Sambal, Served With Steamed Rice

Sayur Mesanten 105

Braised Bedugul Vegetable In Yellow Coconut Broth, Fried Shallot Served With Steamed Rice

Nasi Bakar 115

Grilled Wrapped Local Spiced Rice From Bayad Village, Lemon Basil, Mushroom Served With Urap Pakis

FRIED RICE AND NOODLES

Nasi Goreng Ayam 140(G, N)

Fried Indonesian Style Rice With Chicken, Egg And Vegetables Served With Chicken Satay, Pickles And Prawn Crackers

Nasi Goreng Udang 150 (G, N)

Fried Indonesian Style Rice With Prawns, Egg And Vegetables Served With Minced Fish Satay, Pickles And Prawn Crackers

Nasi Goreng Vegetarian 120 (G, N)

Fried Indonesian Style Rice With Vegetables Served With Tofu Satay, Pickles And Vegetables Crackers

Mie Goreng Ayam 145 (G, N)

Fried Indonesian Style Noodles With Chicken, Egg And Vegetables Served With Chicken Satay, Pickles And Prawn Crackers

Mie Goreng Udang 155 (G, N)

Fried Indonesian Style Noodles With Prawns, Egg And Vegetables Served With Minced Fish Satay, Pickles And Prawn Crackers

Mie Goreng Vegetarian 125 (G, N)

Fried Indonesian Style Noodles With Vegetables Served With Tofu Satay, Pickles And Vegetables Crackers

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SOUTH EAST ASIA MENU

A journey through Southeast Asia, where each dish carries the essence of heritage—fragrant spices, tropical freshness, and a harmony of flavors crafted with care.

Pad Thai

Silken rice noodles stir-fried with chicken, egg, and crushed peanuts, brightened with a hint of lime.

Thai Chicken Green Curry

Tender chicken thigh and eggplant simmered in coconut milk, delicately infused with basil. Served with steamed rice.

Mie Goreng Mamak

Malaysian wok-fried noodles with prawns, vegetables, and egg, enriched with soy and spice.

Malaysia Chicken Curry

Succulent chicken and potatoes in a fragrant curry of coconut milk, lemongrass, and gentle chili. Served with steamed rice.

Tom Yum Goong

Thailand's most iconic soup with prawns, lemongrass, galangal, and lime, served clear or creamy. Served with steamed rice.

Vietnamese Spring Rolls

Light rice paper rolls filled with shrimp and fresh herbs.

DESSERT

Bubur Injin 85

Balinese Black Rice Porridge Served With Coconut Milk, Local Palm Sugar Syrup And Grated Coconut

Pisang Goreng 85 (G, L)

Banana Fritter Made With Locally Sourced Banana's From Sayan Village, Served With Icing Sugar, Chocolate Sauce, And Vanilla Ice Cream

Dadar Gulung 80 (G, L)

Balinese Crepes With Palm Sugar And Coconut Ice Cream

Fruit Platter 65

Selection Of Fresh Seasonal Fruits

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ALILA SIGNATURE – ROYAL RIJSTTAFEL

Rijsttafel is a Dutch word meaning 'rice table'. It was invented by Dutch colonial plantation owners who enjoyed sampling different Indonesian dishes in small portions. Local dishes were selected and served on a long table. At Alila Ubud, our executive chef, hailing from Tabanan—a region renowned for its granaries—has meticulously selected the finest local ingredients. Blending his childhood experiences in Tabanan with the culinary influences of Payangan and Ubud, he presents the best picks of Indonesian dishes for your enjoyment, served family-style, for your memorable moments at Alila Ubud.

Royal Rijsttafel

Kuah Udang Manis

Clear Sweet Corn Soup, Poached Prawns, Ginger, Chili And Lemon Basil

To Share

Tongkol Sambal Matah

Grilled Local Tuna, Shallot, Torch Ginger And Lemongrass Dressing

Ikan Goreng (G)

Battered Local Fish, Fern Tips, Eggplant, "Kesuna Cekuh" Sauce, Lemon Basil

Rendang Sapi

Braised Beef Rump In Sumatran Paste, Coconut Milk, Potato, Fried Shallot

Ayam Betutu

Slow Roasted Free-Range Chicken Wrapped In Banana Leaves And Smoked In Rice Husk For 5-6 Hours

Sate Campur (G, N)

Mixed Chicken And Fish Sates Grilled On Bamboo Skewers

Sampler Gorengan (G)

Sweet Corn Fritter, Tofu, Soy Bean Cake Served With Homemade Chili Sauce

Kuah Kambing

Balinese Lamb Curry

Lawar

Blanched Jack Fruit, Long Bean, Red Bean Marinated In Balinese Paste

Pisang Goreng

Banana Fritter Served With Icing Sugar, Chocolate Sauce And Vanilla Ice Cream

Royal Rijsttafel IDR 990++ Per Couple

Royal Rijsttafel With Wine IDR 1.350++ Per Couple (Including a Bottle Of House Wine)

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APERITIF

Kemangi Sour 165

Butterfly Pea Infused Gin, Kemangi Leaves, Snake Fruit Jam, Homemade Clove And Snake Fruit Syrup, Lime Juice

Alila Negroni (Bitter) 165

Gin, Campari, Vermouth

Rumble In The Jungle (Sweet/Creamy/Rich) 175

Lemongrass Infused Rum, Coconut Liquor, Pineapple Juice, Lime Juice, Balinese Homemade Syrup, Kefir Leaves, Seedless Chili, Chopped Lemongrass

Mango-Mint-Arita (Sweet/Fruity) 165

Gin, Mango, Lime, Mint, Ginger Ale

INDONESIAN INSPIRED

Pandan Tonic 165

Vodka, Pandan Infused Bianco Vermouth, Tonic Water, Kaffir Lime Leaves, Lime Juice

Plantation Punch 165

Spiced Rum, Balinese Homemade Syrup, Passion Fruit Jam, Grenadine, Tangerine Juice, Pineapple Juice

Ubud Sangria 165

Coconut Liquor, Balinese Red Wine, Homemade Clove and Snake Fruit Syrup, Clove, Kaffir Lime Leaves, Star Anise

Passion Coco 155

Balinese Arak, Spiced Rum, Coconut Liquor, Passion Fruit Jam, Coconut Cream, Orange Juice

SPIKED ICE TEA

Pandan Tea 155

Pandan Infused Balinese Arak, Black Tea, Pandan Syrup, Lime Juice, Selasih (Great Basil)

Butterfly Pea Tea 155

Butterfly Pea Infused Gin, Peppermint Tea, Lemongrass Syrup, Lime Juice

CLASSICS MADE TROPICAL

Mango Or Strawberry Mojito 155

Lemongrass Infused Vodka, Mango Or Strawberry, Mint Leaves, Lime, Palm Sugar, Kemangi Leaves

Cucumber Mojito 155

Cucumber, Lemongrass, Lime, Kaffir Lime Leaves, Lemongrass Infused Vodka

Mango Bellini's 165

Dry Sparkling Wine, Fresh Mango Puree

Strawberry And Vanilla Bellini's 165

Dry Sparkling Wine, Strawberries, Vanilla

Pineapple And Rosemary Bellini's 165

Dry Sparkling Wine, Pineapple, Rosemary

Gintonicas

Cucumber And Basil 165

Gin, Cucumber, Basil, Tonic Water

Lemongrass And Lime 165

Lemongrass Infused Gin, Lime, Tonic Water

Jeruk Bali Gin And Tonic 165

Gin, Jeruk Bali (Pomelo), Lime, Tonic Water

Watermelon and Mint Gin Tonic 165

Gin, Watermelon, Mint, Tonic

Any classic cocktail 165

Please ask the waiter for any classic cocktail

BEERS and CIDERS

Local Indonesian Beers

Bintang 80

The Most Well-Known Indonesian Pilsner,
Made In East Java

Albens Apple Cider 80

Locally Made English Style Apple Cider Using
Only Hand-Selected Apples From Malang
(Central Java)

Kura Kura Lager 115

Kura Kura Island Ale 120

Imported Beers

Heineken 85

San Miguel 85

Corona 165

Local Balinese Beers

Singaraja Beer, Prost Pilsner 70
Stark Dark, Stark Dark Wheat,
Stark Pilsner 90

Island Brewing Beers

IPA Black Sand Beer 170
Kolsch Black Sand Beer 110

NON-ALCOHOLIC DRINKS

ITALIAN SODAS

- Strawberry
- Mango
- Lychee
- Bubble Gum

65

SOFTDRINKS and WATER

- Coca Cola, Coke Zero
- Sprite
- Tonic Water
- Soda Water
- Natural Mineral Water
- Sparkling Mineral Water

50

MOCKTAILS 80

Alila Fresh

Cloves, Vanilla Pods, Star Anise,
Soda Water, Snake Fruit Infused Syrup,
Cinnamon

Ipanema (Virjin Mojito)

Muddled Lime, Raw Sugar, Mint,
Soda Water

Coconut Cooler

Blended Coconut Water, Cucumber,
Coconut Flesh, Mint, Lime

Cucumber Crush

Cucumber, Apple, Celery

Ginger Berry Sling

Muddled Strawberry, Lime, Grenadine,
Vanilla Sugar, Crushed Ice, Ginger

Berry Cooler

Local Berries, Thyme, Vanilla Sugar, Soda Water

Basil Lemonade

Muddled Organic Basil, Kintamani Lime,
Topped with Lemonade

Tamarind Cooler

Tamarind and Ginger Shaken With Fresh Lime
Juice and Simple Syrup, Topped With Soda
Water, Served Over Crushed Ice

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FRESH JUICE BLENDS 70

Zing Zing

Coconut Water, Lime, Lemongrass,
Fresh Mint

Payangan Sunrise

Pineapple, Mango, Lime

Island Vibe

Local Black Grape, Pear, Pineapple, And
Fresh Mint

Tropical Twist

Coconut Water, Tangerine, Mango, Lime

Pearfect

Pear, Melon And Fresh Mint

Fresh Fruit Juice Of Your Choice

SMOOTHIES 80

Pink Magic

Dragon Fruit, Bali Banana, Pro-biotic Yogurt,
Milk, Local Organic Raw Honey

Cookies And Cream

Oreo, Milk, Pro-biotic Yogurt, Chocolate And
Hazelnut Syrup

Very Berry Banana Smoothie

Strawberry, Banana, Cashews, Lime, Yoghurt,
Milk, Local Organic Raw Honey

Mangonut

Mango, Coconut Meat, Coconut Milk, Milk,
Organic Vanilla Bean Pods

Minted

Mint, Mango, Pineapple, Homemade Vanilla
Bean Ice Cream

Cheeky Monkeyz

Bali Banana, Cinnamon, Coco Nib, Homemade
Espresso Ice Cream

ICED TEAS AND COFFEES 70

Coffee and friends are the perfect blend

Teh Tarik 'Pulled Tea'

Black Tea, Condensed Milk
The Tea And Milk Are Poured Through The Air
Between Two Cups Until It Reaches a Rich,
Frothy Texture -Skilled Teh Tarik Artists
Never Spill a Drop!

Lemon Iced Tea

Muddled Green Tea, Lime, Mint, Lemongrass

Lemon Ginger Sweet Iced Tea

Muddled English Breakfast, Lime, Ginger,
Honey

Mango And Raspberry Iced Tea

Muddled English Breakfast, Mango, Raspberry,
Mint

Jasmine Iced Tea

Muddled Jasmine Tea, Strawberries, Local
Lemon, Basil

Rejuvenate Iced Tea

Muddled Green Tea, Lime, Ginger, Raw Honey

Iced Cappo-Latte

Cold Coffee, Chilled Milk, Iced Foam

Coconut Iced Coffee

Cold Coffee, Coconut Milk, Toasted Coconut
Shavings, Vanilla Pod

Alila Iced Hazelnut Latte

Cold Coffee, Milk, Hazelnut Syrup

Fresh Mint Mocha

Cold Coffee, 65% Bitter Chocolate, Fresh Mint,
Blended With Ice

HOT TEAS AND COFFEES 60

Coffee time is anytime

BREW ME TEA

The definitive experience for connoisseurs
of quality tea

Earl Grey Invigorating, Fragrant, Balance

Peppermint Reviving, Mint, Golden

Chamomile Calming, Honey, Golden

Jasmine Fragrant, Soothing

English Breakfast Reviving, Malty, Copper

Herbal Herb And Spices

TANAMERA COFFEE

Using Only The Highest Quality Organically
Grown Beans From In Indonesia,, This Blend Of
Arabica And Robusta Makes For The Perfect
Brew. Meglio Is a Medium Roast Coffee That Is
Subtle On The Palate, Highlighting Soft
Aromatics And Giving For a Rich,
Smooth Espresso.

Espresso
Cappucino
Latte Macchiato
Any Style

LIQUORS and SPIRITS

Whisky and ice and everything nice

APERITIF

Martini Bianco	110
Martini Rosso	110
Pernod	120
Aperol	120
Campari	120

VODKA

Smirnoff	105
Absolut Vodka	135
Grey Goose	205
Belvedere	195
Arak BumBung	105

RUM

Captain Morgan Spice Rum	105
Captain Morgan White	105
Bacardi	135
Malibu Coconut	140
Appleton White	105
Myers Dark Rum	120

TEQUILA

Sauza	115
Jose Cuervo	130
Espolon Blanco	165
Montelobos Espadin	190

GIN

Gordons	120
Bombay Sapphire	155
East Indiez	140
Hendrick's	205

COGNAC

Martel VSOP	265
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LOCAL WHISKY

Batavia	105
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IRISH WHISKY

Jameson Irish	140
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BLENDED SCOTCH

Johnnie Walker Red	155
Johnnie Walker Black	155
Chivas Regal 12 years	200

BOURBON

Jim Beam White	125
Jack Daniel's	155
Wild Turkey 81	155

SINGLE MALT WHISKY

Keris Local Single Malt	165
Singleton 12 years	225
Glenlivet 15 years	310
Glenfiddich	220

LIQUORS and DIGESTIFS

Crème de Cacao	110
Drambuie	135
Baileys Irish Cream	120
Kahlua	135
Galiano	125
Limoncello	120
Sambucca	145
Amaretto	150
Cointreau	145
Frangelico	155
X-Rated Fusion	140

“A bottle of wine contains more philosophy
than all the books in the world.” -Louis
Pasteur



ALILA UBUD WINE LIST

House Wine

WHITE 150ml

	Glass/Bottle	
Chardonnay, Plaga Limari Valley, Chile/Produced in Bali	130/600	
2023 Sauvignon Blanc, Black Cottage Marlborough, New Zealand	180/870	
2021 Riesling, Schieferkopf, Troken-Sec Baden.Pafalz, Germany	195/950	
2022 Pinot Grigio, Caldera Terre Siciliane, Italia	170/950	
2021 Sauvignon Blanc, Lisbonita Vinho Reg Lisboa, Portugal	175/840	
2022 Chardonnay, Reserve White, Sababay Muscat Saint Vallier, Produced in Bali	140/650	

ROSE 150ml

	Glass/Bottle	
Cuvée, Rose, Plaga Limari Valley, Chile/Produced in Bali	130/600	
2021 Beringer, White Zinfandel Rose California, United States	185/890	

RED 150ml

	Glass/Bottle	
Cuvée, Carbenet Sauvignon, Plaga Sicily, Italy and Spain/Produced in Bali	140/690	
Carbenet Merlot, Rothbury Estate Hunter Valley, New South Wales, Australia	180/880	
2022 Shiraz, Banrock Riverland, South Australia	170/800	
2020 Pinot Noir, Beringer Founder Estate California, United States	190/900	
2019 Syrah, Lisbonita Vinho Reg Lisboa, Portugal	175/840	
2022 Carbenet Sauvignon, Reserve Red, Sababay Alphonse Lavallee/Produced in Bali	140/650	

SPARKLING 120ml

	Glass/Bottle	
Jepun, Hatten North Bali	130/590	
Prosecco, Alba Luna Treviso, Italy	175/860	
SPARKLING 120ml	Glass/Bottle	
Cuvée, Sweet Rose, Plaga Limari Valley, Chile/Produced in Bali	130/600	
2022 Moscarosa, Sweet Sparkling Rose, Sababay Carbenet sauvignon and Shiraz/Produced in Bali	150/700	

White Wine

ITALIAN AND BALINESE ARTS OF VINICULTURE

Bianco, Isola, Cantine Balita Buleleng, North Coast Bali	640
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SAUVIGNON BLANC

Sauvignon Blanc, Plaga Limari Valley, Chile / produced in Bal	600
2023 Sauvignon Blanc, Two Rivers Marlborough, New Zealand	960
Sauvignon Blanc, Rothbury Estate Hunter Valley, New South Wales, Australia	880
2021 Sauvignon Blanc, Lisbonita Vinho Reg Lisboa, Portugal	840
2023 Sauvignon Blanc, Black Cottage Marlborough, New Zealand	870
B and G Cuvee Speciale Vin Blanc Ugni Blanc, France	810



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-Louis Pasteur



ALILA UBUD WINE LIST

CHARDONNAY

Chardonnay Plaga	
Limari Valley, Chile/Produced in Bali	600
2023 Trenel Macon-Villages France	1,350
2018 Penfolds Max's Chardonnay Adelaide Hills, Australia	890
2021 Beringer Founder's Estate California, United States	890
2017 Duet, Naked Range Yarra Valley, Australia	1,090
2021 Chardonnay, Banrock Riverland, South Australia	800

PINOT GRIGIO

2019 Casillero Del Diablo Casablanca Valley, Chile	890
2022 Pinot Grigio, Caldora Terre Siciliane, Italia	820

RIESLING

2021 Riesling, Schieferkopf Troken-Sec Baden.Pafalz, Germany	950
2016 Astrolabe Farm (Dry) Marlborough, New Zealand	1,190
2019 Penfolds Bin 51 Riesling Eden Valley, Australia	1,750

CHENIN BLANC

2019 M.A.N CHENIN BLANC Coastal Region ,South Africa	650
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VIognier BLEND

2022 The Wolftrap, Boekenhoutskloof Franschhoek, South Africa	890
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SWEET

Cuvée, Sweet Rose, Plaga	600
Limari Valley, Chile/Produced in Bali	

Red Wine

BALINESE ARTS OF VINICULTURE

Rosso, Isola, Cantine Balita Buleleng, North Coast Bali	640
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CABERNET SAUVIGNON

Cuvée, Carbenet Sauvgnon, Plaga Italy and Spain/Produced in Bali	690
2019 Nederburg The Manor House Western Cape , Australia	1,350
2019 Chateau Los Boldos Tradition Cachapoal Andes Valley, Chile 2019	900
Beringer Estate Knight's Valley, USA	2.050

MERLOT

Cuvée, Plaga Central Valley, Chile / produced in Bali	690
Carbenet Merlot, Rothbury Estate Hunter Valley, New South Wales, Australia	880

SHIRAZ

2022 Shiraz, Banrock Riverland, South Australia	800
2020 Penfolds Bin 2 Shiraz Mataro, Eden Valley, Australia	1,700

SYRAH

2018 Casilero del Diablo, Reserva Especiale Central Valley, Chile	940
2019 Syrah, Lisbonita Vinho Reg Lisboa, Portugal	840
B and G Cuvee Speciale Vin Rouge Grenache Blend, France	810



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ALILA UBUD WINE LIST

BARBERA

Batasiolo 1,390
Barbera D'Alba, Italy

PINOT NOIR

Chassagne Montrachet, André Goichot 2,200
Cote de Beaune, Burgundy, France

2019 Pinot Noir, Black Cottage 990
Marlborough, New Zealand

2019 Pinot Rojo, Reserva 1,150
Valley de Casablanca, Chile

2019 Pinot Noir, Beringer Founder 900
Estate California, United States

2019 Pinot Noir, Patriarche 1,480
Bourgogne, France

2019 Pinot Noir, Cloudy Bay 2,880
Marlborough, New Zealand

PINOTAGE

2021 || Obikwa Pinotage 850
Western Cape, South Africa

CARMENERE

2021 || Chateau Los Boldos Tradition 900
Cachapoal Andes Valley, Chile

SANGIOVESE

2017 || Poggio Alle Mura Castello Banfi, 2,590
Brunello Di Montalcino, Italia

PORT WINE

N.V. Port, Warre's Kings Tawny 10 years 1,800
Port, Portugal

Sparkling and Champagnes

SPARKLING

2016 Moscato de Bali, Sparkling 900
Sweet Sababay Winery North Bali

2022 Prosecco, Dry Sparkling White, Pinot Grigio Muscat Saint Vallier, Sababay 950
Italy 1,020 Cinzano, Prosecco DO, CG Veneto, Italy

Prosecco, Alba Luna 860 Treviso, Italy

Nederburg, Cuvee Brut Premiere 1,050
South Africa

Veuve Du Vernay, Ice Rose Demi Sec, 1,020
Vin Mousseux, France

NON ALCOHOLIC CHAMPAGNE

Pure, Fellinger Royal Attersee, Austria 1,990

CHAMPAGNE

Louis Roederer Brut Premier 3,800 Champagne,
France

Moet Chandon Brut Imperial 3,950
Champagne, France

G.H Mumm Brut Cordon Rouge 3,550
Champagne, France

Duval Leroy Brut Premier 3,390
Champagne, France

Gremillet Selection Brut 2,350 Champagne, France

ROSE

Cuvée, Plaga Rosé 600
Limari Valley, Chile / produced in Bali
70% Cabernet Sauvignon, 30% Shiraz

Rosato, Isola, Cantine Balita 640 North Coast Bali,
Cantine Balita Alphonso Lavallee and Malvasia
Nera

2021 || Beringer, White Zinfandel 890 California,
United States

2015 || Rosé, Franck Massard Más Amor 990 DOC
Catalonia, Spain, 100% Tempranillo

