

# 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 quality that is defined by three interconnected principles:  
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** 95 (G,N)

Crispy sticky rice stuffed with spiced chicken, chili lime soy

**Urab** 95 (N)

Shredded chicken, spiced coconut, cabbage, long bean, beans sprout, lemon basil

**Botok Udang** 120 (G,N)

Steamed prawn with spiced **coconut**, lemon basil, served with Balinese style green papaya salad

**Urutan Bali** 105 (G,N)

Homemade Balinese style pork sausage, tomato sambal, local organic vegetable salad

**Be Tongkol Sambal Matah** 115 (N)

Grilled tuna in shallot, torch ginger, lemongrass dressing served with Balinese vegetable salad

**Sate Ayam** 95 (G, N)

Chicken breast sate, vegetable salad & peanut sauce

**Sate Lilit** 95 (G, N)

Minced fish sate grilled on lemongrass skewers, vegetable salad & peanut sauce

## SOUP

**Soto Ayam Bali** 120 (G, N)

Balinese chicken & glass noodles soup, tomato, boiled egg,

**Kuah Udang Manis** 130 (G)

Clear sweet corn soup, poached prawns, ginger, chili & lemon basil

## OFF THE BOAT – SEAFOOD MAINS

All authentic seafood is served with steamed rice

**Ikan Goreng Kesuna Cekuh** 175 (G,N)

Battered local fish from the market spiced with Balinese mild paste, purple eggplant, lemon basil and coconut milk

**Cumi Bumbu Kuning** 165 (G,N)

Stir fried squid, seasonal vegetables braised in mild yellow coconut sauce

**Ikan Panggang** 175 (G)

Grilled local fillet topped with mild tomato sambal, pickled vegetables, wok-fried water spinach

**Udang Rica Rica** 185 (G)

Manado style stir fried prawns, green bean, lemon basil & fried shallot

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

# FROM THE FARM - MEAT & POULTRY

All authentic meat & poultry is served with steamed rice

## Ayam Betutu 175 (G,N)

The most traditional & well-known dish in Ubud: Slow roasted chicken wrapped in banana leaves and smoked in rice husk for 5-6 hours served with a young fern tips salad

## Bebek Goreng 175 (G)

Double cooked Balinese style duck leg, green sambal, fresh cucumber, coconut and long bean salad

## Babi Kecap 185 (G,N)

Local pork shoulder and belly braised in sweet soy sauce with mild Balinese spiced paste

## Rendang Sapi 195 (G,N)

Slow braised beef rump in Sumatran spice paste, coconut milk, and toasted coconut

## Kuah Kambing 195 (G,N)

Braised lamb, mild yellow paste, coconut milk, fried shallot & kaffir lime

## VEGETARIAN

### STARTER

#### Tum Jamur 65 (N)

Steamed mushroom, sweet corn, tomato, lemon basil in yellow Balinese paste

#### Perkedel Jagung 70 (G,N)

Sweetcorn patties, homemade seasonal pickles, sweet chili sauce

#### Sayur Asam 85 (N)

Tamarind broth, long bean, peanut, chayote, sweet corn, red chili

### MAIN COURSE

#### Tumis Tempe Pelalah 95(G)

Glazed fried tempe, tofu, green bean with red sambal

#### Sayur Mesanten 95 (N)

Braised bedugul vegetable in yellow coconut broth, kaffir lime & fried shallot

#### Nasi Bakar 100 (G,N)

Grilled wrapped spiced rice, lemon basil, mushroom serve with urap pakis

## DESSERT

#### Bubur Injin 60

Balinese black rice porridge served with coconut milk, local palm sugar syrup & grated coconut

#### Dadar Gulung 60 (G, L)

Balinese crepes with palm sugar & coconut ice cream

#### Pisang Goreng 60 (G, L)

Banana fritter served with icing sugar, chocolate sauce and vanilla ice cream

#### Fruit Platter 60

Selection of fresh seasonal fruits

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# ALILA SIGNATURES

But, First, Cocktails...

## Frozen Basil Madu (sour) 120

local lemon basil leaves, Arak muddled with blossom honey and lime

## Rumble in the Jungle 130

lemongrass infused rum, coconut liquor, pineapple juice, lime juice, Balinese demerara syrup, kefir leaves, seedless chili, chopped lemongrass

## Pandan Tonic 130

vodka, pandan infused bianco vermouth, tonic water, kefir lime

## Kemangi Sour 130

butterfly pea infused gin, kemangi leaves, snake fruit jam, homemade clove & snake fruit syrup, lime juice

## Hibiscus Petal (sweet/light) 120

hibiscus infused vodka, mint, lime, simple syrup

## The Rujak (light/spicy) 120

chili infused vodka, lemongrass, passion fruit, tamarind syrup, cucumber, mango, kaffir lime

## Loloh Bali (herbaceous) 120

gin, kemangi (local lemon basil), mint, turmeric, rosemary, lemongrass, lime, lemongrass syrup

## The Angry Ubudian (light/spicy/refreshing) 130

chili infused vodka, fresh mango, mango syrup, lime juice, club soda

## CLASSICS MADE TROPICAL

### MOJITOS

#### Mango Mojito 120

lemongrass infused vodka, mango, mint leaves, lime, palm sugar, kemangi leaves

#### Strawberry Mojito 120

lemongrass infused vodka, strawberry, mint leaves, lime, palm sugar, kemangi leaves

#### Passionito 120

vodka, fresh passion fruit, mint leaves, lime, palm sugar

### GINTONICAS

#### Cucumber & Basil 120

gin, cucumber, basil, tonic water

#### Lemongrass & Lime 120

lemongrass infused gin, lime, tonic water

#### Any classic cocktail 130

please ask the waiter for any classic cocktail

## BEERS & CIDERS

### LOCAL INDONESIAN BEERS

#### Bintang

60

The most well-known Indonesian pilsner, made in East Java

#### Albens Apple Cider

75

Locally made English style apple cider using only hand-selected apples from Malang (Central Java)

### IMPORTED BEERS

#### Heineken

70

#### San Miguel

70

### LOCAL BALINESE BEERS

65

Stark Dark Wheat, Stark Wheat, Stark Pilsner

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## NON-ALCOHOLIC DRINKS

### ITALIAN SODAS 50

- Strawberry
- Mango
- Lychee

### SOFTDRINKS & WATER 45

- Coca Cola, Cola Light, Cola Zero
- Sprite
- Tonic Water
- Ginger Ale
- Natural Mineral Water

## MOCKTAILS 60

#### Alila Fresh

snake fruit infused syrup, cinnamon, cloves, vanilla pods, star anise, soda water

#### Ipanema (Virgin Mojito)

muddled lime, raw sugar, mint, ginger ale

#### Coconut Cooler

blended coconut water, cucumber, coconut flesh, mint, lime

#### Ginger Berry Sling

muddled raspberries, 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

## FRESH JUICE BLENDS 60

#### Zing Zing

coconut water, lime, lemongrass, fresh mint

#### Payangan Sunrise

pineapple, mango, lime

#### Tropical Twist

coconut water, tangerine, mango, lime

Fresh Fruit Juice of your choice

## SMOOTHIES 65

#### Pink Magic

dragon fruit, Bali banana, probiotic yoghurt, local organic raw honey

#### Very Berry Banana Smoothie

raspberry, strawberry, banana, cashews, lime, yoghurt, local organic raw honey

#### Cookies & Cream

Oreo, milk, probiotic yoghurt, chocolate and hazelnut syrup

#### Mangonut

mango, coconut meat, coconut milk, organic vanilla bean pods

## LIQUORS & SPIRITS

Whisky and ice and everything nice

<b>APERITIF</b>		<b>IRISH WHISKY</b>	
Martini Bianco	95	Bushmills Irish	110
Martini Rosso	95		
Pernod	110	<b>BLENDED SCOTCH</b>	
		Johnnie Walker Red	120
<b>VODKA</b>		Johnnie Walker Black	145
Smirnoff	85	Chivas Regal 12 years	150
Absolut Vodka	110		
Grey Goose	155	<b>BOURBON</b>	
Belvedere	155	Jim Beam White	110
		Jack Daniel's	135
<b>RUM</b>			
Captain Morgan	85	<b>SINGLE MALT WHISKY</b>	
Bacardi	110	Singleton 12 years	165
Malibu Coconut	120	Glenlivet 15 years	170
<b>TEQUILA</b>		<b>LIQUORS &amp; DIGESTIFS</b>	
Sauza	95	Crème de Cacao	95
Jose Cuervo	110	Drambuie	120
		Baileys Irish Cream	120
<b>GIN</b>		Kahlua	120
Gordons	110	Galiano	120
Bombay Sapphire	140	Limoncello	120
Komasa Japanese Gin	180	Sambucca	145
East Indiez	140	Amaretto	145
		Cointreau	145
<b>COGNAC</b>		Frangelico	155
Martel VSOP	220		