



Room Dining

BREAKFAST

Rp '000

COFFEES

Bali kopi – local Balinese coffee	60
Espresso, long black, decaffeinated	70
Cappuccino, cafe latté	70

TEAS

Darjeeling, earl grey, english breakfast, mint, lemongrass, ginger, Japanese green tea and sariwangi, non-caFFEinated roibos	70
Organic herbal teas: camomile, fruit delight, peppermint	70
Damman Frères exquisite morning teas: lapsang souchong, assam	80
Hot drinking chocolate	80

FRESH JUICES AND CLEANSING JUICES

Pineapple, grapefruit, mango, orange, papaya, watermelon,	75
Amankila sunrise: banana, strawberry, mango and orange	85
Blend of orange, carrot, apple and beetroot - good against jetlag	80
Blend of apple, grapefruit, watermelon, and ginger - detox	80
Blend of pineapple, apple, mint and lime - relax	80
Vegetable juice: blend of carrot, celery, parsley, beetroot or tomato	75

FRUIT, CEREALS AND YOGHURTS

Fruit salad with honey and cinnamon yoghurt	110
Bircher muesli with grated apple, hazelnut and raisin	100
Natural yoghurt with fruit purée	100
Porridge with sliced banana and dates	85
Selection of cereals with fresh strawberries	85
Toasted oat muesli, dried strawberry and apple, almonds and coconut served with raspberry swirl yoghurt	100

EGGS, PANCAKES AND WAFFLES

Eggs any style	75
With bacon, avocado, roasted tomato, mushroom, sausage, sautéed potato	each 50
Scrambled eggs with smoked salmon and toasted bagel	120
Eggs Florentine on toasted English muffin with ham or smoked salmon, baby spinach and sauce hollandaise	130
Cheese omelette with asparagus, mushrooms or ham	130
Huevos Rancheros: fried egg, refried beans, jalapeno salsa, avocado and sour cream	130
Ricotta and blueberry pancakes with warm maple syrup and passionfruit caramel	110
Waffles with fresh banana, maple syrup and honeycomb butter	110

TOAST, PASTRIES AND PRESERVES

English muffin, white, or wholemeal toast with preserves and honey	70
Toasted fruit and nut loaf	75
Pastry basket: Danish pastry, almond, chocolate and plain croissant	100
Daily selection of mixed muffins	95

INDONESIAN

Pisang goreng - banana fritters with palm sugar	75
Mie goreng - prawn, chicken and vegetable noodles	180
Nasi goreng - fried rice with prawn, egg and chicken	150
Bubur ayam - rice porridge with chicken, egg and shallot	80

HEALTHY CEREALS AND FRUITS

Tropical fruit plate	100
Mixed fruit salad	90
Dried blueberry and almond muesli with sliced fresh strawberries and skimmed yoghurt	100
Hot polenta porridge with dried fruit compote	100

HEALTHY TOASTS

Wholemeal toast with sliced avocado, coriander and fresh lime	100
Fruit and nut loaf with sliced banana, "blossom honey" and fresh mint	90
Gluten free toast bread with honey or dried fruit compote	90

HEALTHY PANCAKES AND EGGS

Banana soy pancakes with papaya and mint coulis	110
Egg white omelette with choice of asparagus, mushroom and spinach	120
Scrambled egg whites with tomato and chive salsa on wholemeal toast	120

ALL DAY
Available 24 hours

STARTERS

Rp '000

- | | | |
|---|---|-----|
| v | SPICY PUMPKIN SOUP | 170 |
| | With thai spices and coconut cream | |
| | POTATO ROESTI | 170 |
| | With cold smoked salmon, crème fraîche and chopped chives | |

ORGANIC LEAF SALADS

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| | CAESAR | 170 |
| | Traditional Caesar salad with grilled chicken and poached egg | |
| gf | SMOKED SALMON SALAD | 170 |
| | With grilled artichokes, zucchini, semi dried tomatoes, marinated feta and wholegrain mustard dressing | |

SANDWICHES

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|---|--|-----|
| | PASTRAMI | 190 |
| | Brown bread, gruyère cheese, sauerkraut, chutney and fries | |
| | CHICKEN BREAST | 200 |
| | With lettuce, avocado, tomato, bacon, lemon mayonnaise and fries | |
| v | VEGETARIAN | 185 |
| | With char grilled eggplant, roast capsicum, feta, snow pea sprouts, hummus and fries | |

MAIN COURSES

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| | AMANKILA HAMBURGER | 200 |
| | Sliced onion, lettuce, tomato, pickles and fries | |
| | GRILLED FISH OF THE DAY | 280 |
| | With soba noodles, exotic mushrooms, pickled ginger and sesame dressing | |

PIZZAS

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|---|--|-----|
| | CAPRICIOUS | 200 |
| | With tomato, mozzarella, pepperoni, mushroom, artichoke, capsicum and olive | |
| v | VEGETARIAN | 180 |
| | With tomato, bocconcini, roast pumpkin, basil, pesto, kalamata olives and wild mushrooms | |

PASTAS

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|---|---|-------------|
| | FETTUCINE | 220 |
| | With mushroom, confit garlic, parsley and truffled pecorino | |
| | SPAGHETTI | |
| | Your choice of : | Starter 180 |
| | - bolognaise sauce | Main 280 |
| v | - tomato, garlic and basil sauce | |

INDONESIAN

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| | SOTO AYAM | 110 |
| | Indonesian chicken broth with clear noodles and crispy shallots | |
| | LUMPIA | 150 |
| | Spring rolls with chicken, prawns, vegetables and dipping sauce | |
| | KWAYTIAOW BABI | 180 |
| | Wok fried rice noodles with pork, oyster mushrooms, vegetables, ginger and soy sauce | |
| | NASI GORENG | 170 |
| | Stir fried rice with prawns, egg, chicken, satay, pickles and krupuk | |

v vegetarian dishes

gf gluten free

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INDONESIAN MENU
6PM – 10:30PM

ENTREES	Rp '000
SOTO AYAM Indonesian chicken broth with clear noodles & crispy shallots	110
GADO-GADO Vegetable & bean-curd salad with spicy peanut sauce	150
PERKEDEL JAGUNG Prawn & corn fritters with chili, shallots, beans & cucumber salad	180
MARTABAK Savoury pastries filled with spiced minced beef & pickled cucumber	180
MAIN COURSES	
GULAI IKAN PEDAS Indonesian seafood curry with fish, prawn & lobster	300
SATE CAMPUR Beef, chicken, prawn & fish sate served with peanut sauce	300
WHOLE FRESH MARKET FISH Choice of	40
- Steamed with coriander, garlic, chili & light soy sauce	per 100gr
- Deep fried with Balinese sambal	
CAP CAI Wok fried vegetables in light soy sauce with garlic & tofu	210
BEBEK BUKAKAK Grilled duck in spicy coconut sauce	300
AYAM GORENG KECAP MANIS Fried chicken with chili, garlic & sweet soy sauce	260
NASI CAMPUR Selection of Indonesian meat, seafood & vegetable delicacies	300
GULAI JAWA Javanese lamb curry with shallots & coriander	300
SIDE DISHES	
INSALATA CAPRESE Tomato salad with bocconcini, basil, olive oil & balsamic vinegar	150
KALAMATA OLIVES With lemon, garlic & oregano	75
FRIED SILKEN TOFU With ginger dipping sauce	75
FRENCH FRIES With garlic aioli	75
STEAMED BROCCOLI With ginger, garlic & sesame seeds	80
ROCKET SALAD With grana padano & balsamic vinaigrette	85
MIXED LEAF SALAD With tomato, cucumber, red onion & lemon vinaigrette	85

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Healthy and vegetarian menus are available upon request

WESTERN MENU
6PM – 10:30PM

	Rp.'000
ENTREES	
SWEET CORN SOUP With lobster oil	110
ROAST ESCHALLOT AND GOATS CHEESE TART With tomato chutney & basil oil	150
TUNA TARTAR With sesame seeds, avocado & lime zest	180
BAKED PRAWNS With chilli, garlic, parsley, olive oil & parmesan	180
BEEF CARPACCIO Thinly sliced beef with parmesan, baby rocket, olive oil & balsamic	180
SEARED SCALLOPS With cauliflower purée & sauce vierge	180
RISOTTO With lobster, prawn, scallop, braised fennel & cinzanno rosso	Entrée 180 Main 280
PASTAS	
GNOCCHI AQUA PAZZA with snapper, cherry tomatoes & basil	330
AGNOLOTTI Ricotta filled pasta with sage, baby currants, pine nuts, asparagus & brown butter sauce	Entrée 180 Main 280
SPAGHETTI MARINARA served with local fish, prawns, squid & scallops in a tomato, garlic & basil sauce	Entrée 200 Main 280
MAIN COURSES	
FISH OF THE DAY Pan seared with eggplant caponata, truffle aioli & preserved lemon	300
LIVE LOBSTER Choice of:	150 per 100gm
- Grilled with lemon, lime, garlic & extra virgin olive oil	
- Grilled with Balinese seafood paste	
PAN-ROASTED BABY CHICKEN With sauce romesco & sautéed spinach	280
CHAR-GRILLED AUSTRALIAN BEEF FILLET With kipfler potatoes, oyster mushrooms, rocket & balsamic shallots	350
RACK OF LAMB With char-grilled Mediterranean vegetables & olive crushed potatoes	350

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DESSERTS

24 HOURS

BROWNIE	Rp. 000
Triple chocolate brownie and praline ice cream	105
SORBET, ICE CREAM, WITH FRUIT	35
<i>crafted selection of sorbet, ice cream (please ask for our daily selection)</i>	per scoop
DRUNKEN PANNA COTTA	100
with pineapple ginger granita, pineapple kebab and vanilla coconut foam	
AMANKILA SWEET SET	40
A selection of four petits fours sweet treats	
COOKIES	60
Anzac, choc-chip and almond	
CHEESE SELECTION	180
Served with toasted walnut bread, flatbread, crackers, papaya chutney and quince jelly	

WARM BEVERAGES

COFFEE

ILLY	70
Cappuccino, cafe latte, espresso, decaffeinated, long black	
BALI KOPI	60
Local balinese coffee served in plunger	

TEA

DAMMANN FRÈRES exquisite teas	80
Lapsang souchong, assam, rose tea, green apple, blue garden, wises blend	
TWININGS	70
Darjeeling, earl grey, english breakfast	
ORGANIC HERBAL	70
Camomile, peppermint, fruit delight	
FRESH INFUSIONS	70
Garden mint, lemongrass, young ginger press	
JAPANESE BROWN TEA AND GREEN TEA	70
SARIWANGI	70
Javanese black tea	

CHOCOLATE

HOT DRINKING CHOCOLATE	80
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AMANKILA BEVERAGE SELECTION

RP '000

SOFT DRINKS

Fresh fruit juice	75
Fresh young coconut	80
Plain or fruit lassi, Milk Shakes	85
Soft drinks	55
Perrier, Equil sparkling water	85
Evian	70

BEERS

Bintang, Carlsberg	75
Corona, Heineken	95

Aperitifs	145	Liqueurs	175
Spirits	160	Glenfiddich 18 years	300
Deluxe Spirits	210	Macallan 12 years	260

KILA SANGRIA

White Sangria	white wine and triple sec, pineapple juice, lime juice and seasonal fruits	160
Red Sangria	red wine and brandy, orange juice, lime juice and seasonal fruits	160

COCKTAILS

Amankila Daiquiri	bacardi and cointreau with lime and passion fruit juice	175
Dark and Stormy	dark rum, lime juice and ginger beer	175
Kila Colada	brandy, dark rum, coconut milk and pineapple juice	175
Whisky fresh	whisky, cointreau, lemonade and lime juice	175
Aman Delight	arak, crème de cacao white, coconut milk, passion fruit and lime juice	175
Southside	vodka with lime, fresh mint and soda	175
Bali Spirit	arak, crushed mint leaves, lime and sugar on ice	175
Raspberry Crush	frozen vodka with fresh raspberry sorbet	175
Banana Bonita	bacardi, crème de cacao, coconut milk, pineapple juice, fresh banana	175
Kila Tequila	tequila, ginger beer, grenadine syrup	175
Vodka Crush	vodka, lime juice, grape fruit, orange juice and sugar syrup	175
Grand Mango	bacardi, grand marnier, mango juice, lime juice	175
Pimm's Cup	pimm's no. 1, cucumber topped with sprite and ginger ale	175
Amanjunkies	bacardi and midori with pineapple juice, lime juice and mint leaves	175
Negroni	gin, campari, sweet vermouth	175
Tangerine Cooler	vodka, sugar, tangerine, cranberry juice and mint leaves	175
Honeymooner	vodka, honey, grape fruit juice, lime juice and ginger beer	175

MARTINIS

Apple Martini	vodka, apple schnapps, apple juice	175
Breakfast Martini	gin, cointreau, lemon juice and orange marmalade	175
Chocolate Martini	vodka, crème de cacao	175
Lime Bitini	gin, sweet vermouth, angostura bitters, lime juice	175
Lychee Martini	vodka, lychee liqueur, lychee juice	175

Non-ALCOHOLIC COOLERS

Amankila Sunrise	orange, banana, passion fruit, mango, strawberry, lime juice	85
Mint Tonic	fresh mint, grape fruit juice and tonic water	95
Aman Colada	pineapple juice and coconut milk blended with banana	95
Strawberry Punch	strawberries with mango, pineapple and lime juice	95
Penida View	orange with passion fruit juice, syrup and ginger ale	95
Aman Sunset	watermelon blended with orange, mango and lime juice	95
Watermelon Crush	watermelon crushed with strawberries and lime juice	95
Ginger Beer	brewed by the amankila bar staff	95

ICED COFFEES, ICED TEAS AND MILK SHAKES

Iced coffee	iced long black coffee	75
Frappuccino	iced cappuccino	85
Coffee float	iced espresso with vanilla ice cream	85
Iced tea	iced javanese tea	75
Iced peppermint tea	iced peppermint tea	75
		85

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Amankila Wine Selection

☸ - Denotes wines exclusive to the Aman wine cellars

Wines by the glass

"Brut" by Delamotte, Champagne, France, ^{NV}	220
Sauvignon Blanc by Pighin, Friuli, Italy, ^{'08}	160
Chardonnay by Argento, Mendoza, Argentina, ^{'08}	140
Parallèle 45 Rouge by Paul Jaboulet-Aîné, Rhône Valley, France, ^{'06}	145
Sangiovese by Carpineto Dogajolo, Tuscany, Italy, ^{'07}	145

Champagne

"Brut" by Delamotte, Champagne, France, ^{NV}	1,000
"Brut" by Cattier, Champagne, France, ^{NV}	1,300
☸ "Fleur de Champagne" by Duval-Leroy, ^{NV}	1,000
"Brut Réserve" by Billecart-Salmon, ^{NV}	1,650
"Brut Réserve" by Billecart-Salmon, ^{NV (1.5L)}	3,000
"Grande Cuvée" by Krug, ^{NV}	3,800
"Cuvée Gastronome", by Pierre Gimonnet, ^{'04}	1,500
"Cuvée Nicolas" by Billecart-Salmon, ^{'00}	2,500
"Brut" by Dom Perignon, ['] Champagne, France, ^{NV}	3,400

Rosé

"Brut Rosé" by Billecart-Salmon ^{NV (375ml)}	1,000
☸ "Rosé de Saignée" by Duval-Leroy, ^{NV}	1,500
"Brut Rosé" by Billecart-Salmon, ^{NV}	1,900
"Elizabeth Rosé" by Billecart-Salmon, ^{'00}	3,000

Sparkling wine

Brachetto d'Acqui "Rose Regale" by Banfi, Piedmont, Italy, ^{'07}	475
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Light & crisp whites

Trebbiano Sauvignon by Umberto Cesari, Emilia, Romagna, Italy' ^{'07}	750
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☸ Chablis "Vaillons : Vieilles Vignes" by J.S. Dauvissaut, Burgundy, France, ^{'03}	1,200
Sauvignon Blanc by Cloudy Bay, Marlborough, New Zealand, ^{'08}	1,200
"O:Tu" Sauvignon Blanc by Otuwhero, Marlborough, New Zealand, ^{'08}	725
Semillon Blend by Tilly's Vineyard, Barossa Valley, Australia, ^{'07}	850

Floral & exotic whites

☸ Riesling "Eichberg", Grand Cru by P. Gtingler, Alsace, France, ^{'06}	1,000
Riesling by Joh. Jos. Prüm, Mosel-Saar-Ruwer, Germany, ^{'04}	1,100
☸ Gewürztraminer "Fürstentum", Grand Cru by Paul Blanck, Alsace, France, ^{'03}	1,200
Pinot Gris Réserve by Trimbach, Alsace, France, ^{'05}	775
Châteauneuf Du Pape Blanc by Domaine des Sénéchaux, Rhône Valley, France, ^{'06}	1,200
Le Merle Blanc by Château Clarke, Bordeaux, France, ^{'07}	800

Luscious & full bodied whites

Parallèle 45 Blanc by Paul Jaboulet-Aîné, Rhône Valley, France, ^{'07}	785
Soave Classico by Azienda Agricola, Veneto, Italy, ^{'05}	1,100
Hermitage "Chevalier de Sterimberg" by Paul Jaboulet- Aîné, Rhône Valley, France, ^{'99}	1,800
Chardonnay by Fire Gully, Margaret River, Australia, ^{'07}	920
Chardonnay by Mosswood Vineyard, Margaret River, Australia, ^{'07}	1,250
Chardonnay by Cloudy Bay, Marlborough, New Zealand, ^{'05}	1,280

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Rosé

☸ Rosé by Hamilton-Stevens, 550
California, USA, '07

Rosé Parallèle 45 by Paul Jaboulet-Aîné, 650
Rhône Valley, France, '08

Soft & elegant reds

☸ "Bourgogne Rouge" by Domaine Leroy, 1,500
Burgundy, France, '04

☸ Bodegas Ostatu, Rioja, Spain, '05 700

Pinot Noir by Clos Henri, 1,200
Marlborough, New Zealand, '06

Pinot Noir by Stonier, 850
Mornington Peninsula, Australia, '07

Pinot Noir by Cloudy Bay, 1,320
Marlborough, New Zealand, '07

Tempranillo by Orange Phoenix, 600
Rioja, Spain, '07

Crozes Hermitage "Les Jalets" 910
by Paul Jaboulet- Aîné, Rhône Valley,
France, '06

Rich & powerful reds

Château Rauzan Gassies, 1,500
Margaux, France, '01

Château Rauzan Segla, 3,000
Margaux, France, '96

Château Larose de Gruaud, 1,800
St Julien, France, '05

Château Clarke Baron Edmond 1,250
de Rothschild, Litrac-Médoc, France, '05

Cervoles by Cellers de Cantonella, 850
Costers del Segre, Spain, '05

Syrah "Domino de Valdepusa", 900
by Marqués de Griñon, Toledo, Spain, '04

☸ Rubino by La Palazzola, Umbria, Italy, '03 900

Malbec "Alta" by Catena Zapata 1,400
Mendoza, Argentina, '05

Cabernet Sauvignon by Cyril Henschke 3,100
Australia, '04

Shiraz by Henschke Hill of Grace 9,320
Australia, '04

Shiraz by Jim Barry, The Mc Rae Wood, 1,425
Australia, '99

Cabernet Sauvignon by Moss wood 1,050
Margaret River, Australia, '07

Cabernet Sauvignon 1,000
by Grand Araucana,
Colchagua Valley, Chile, '03

Nebbiolo " Tortoniano 1,380
by Michele Chiarlo Barolo,
Piedmont Italy, '04

Cabernet Sauvignon 950
by Stoney Vineyard, Tasmania,
Australia, '03

Shiraz by Voyager Estate, 1,290
Margaret River, Australia, '04

Shiraz by Tatchila, 810
Mac Laren Valley, Australia, '07

Sangiovese Cabernet Sauvignon 1,200
by Umberto Cesari,
Emilia Romagna, Italy, '04

Grenache Shiraz "The Steading" 1,200
by Torbreck, Barossa Valley,
Australia, '06

Parallèle 45 Rouge by 650
Paul Jaboulet-Aîné,
Rhône Valley, France, '06

Sangiovese by Carpineto Dogajolo, 650
Tuscany, Italy, '07

Cabernet Sauvignon by Tatchila, 750
McLaren Vale, Australia, '06

Merlot "Cuvée Alexander", 700
by Casa Lapostolle, Chile, '05, '06

Sweet endings

Corvina "Recioto" by Villa Girardi, 1,400
Valpolicella Classico, Italy, '05

Muscat "Beaumes-des-Venise", 550
by Paul Jaboulet- Aîné,
Rhône Valley, France, '05

Sauternes by Château Guiraud, 2,500
Bordeaux, France, '89

Muscat by Robert Mondavi, 700
California, USA, '05 (500ml)