

B R E A K F A S T

Do what makes your soul shine!

Breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeal to you.

MADE WITH DOUGH ^{GNL} 65

Pastries and bread rolls are served right away together with homemade jams.

LIQUID LOVE 35

SEASONAL FRUIT JUICE

“Cold Down” – Watermelon, mint & cucumber

HEALTHY DRINK

“Harry Potter” - carrot, apple, cinnamon

SMOOTHIE ^L

Mango blended with probiotic yoghurt and local organic raw honey

COFFEE

Black, espresso, cappuccino, latte

HOT CHOCOLATE ^L

Rich 69% local chocolate

Spiced 58% local chocolate with Balinese cinnamon, palm sugar

JAMU DAUN KAYU MANIS (Balinese chilled juice)

Cinnamon leaves, Balinese palm sugar, tamarind, local sea salt (According to age-old Balinese beliefs, this jamu improves alertness and the ability to stay awake.)

FROM THE RESTAURANT'S HEART

SEASONAL FRUIT 25

Watermelon, Papaya & Pineapple

CEREAL ^{GNL} 45

Homemade toasted granola served with sliced banana, probiotic yoghurt and organic honey

EGGS ^{GL} 55

- Steamed greens, poached egg and green goddess dressing
- Omelette with spinach & asparagus
- Two eggs cooked to your preferred style, chicken sausage & hash brown

HEALTHY ^N 25

Green salad, pomelo, toasted almond and orange dressing

AUTHENTIC ^{GN} 45

- “Nasi Goreng” - Balinese fried rice, served with chicken & sautéed vegetable
- “Mie Goreng” – Fried noodles, egg, vegetables & crackers

CONFECTIONS ^{GNL} 45

- Banana Pancake with whipped vanilla cream, berry compote and mint
- Kolak Pisang, coconut milk & sago pearls

SELAMAT MAKAN!

Enjoy your meal

Items contain (G) Gluten (N) Nuts (L) Lactose. Items are Vegetarian (V) - Menu items can be made vegetarian upon request. Prices are in thousand Rupiah and subject to 21% tax and service charge

F R O M M I D D A Y

CABANA KITCHEN

The Cabana Lounge is an intimate social space for daytime relaxation, while mood lighting on the two-story- high Terracotta Brick feature walls inspires an air of sophistication, perfect for enjoying evening cocktails or a light meal.

SMALL PLATES & SALADS

INTERNATIONAL

ROASTED PUMPKIN	85
Honey roasted pumpkin, rocket, toasted seeds, quinoa salad	
CHICKEN CAESAR ^{L,G}	95
Romaine lettuce, grilled chicken, croutons, parmesan, poached egg, caesar dressing (v optional 85)	
CRISPY SQUID ^{L,G}	95
Deep fried calamari, green mango, cucumber, peanuts, chili & lime	
EPIC WINGS ^{L,G}	95
Chicken wings stuffed with spiced prawn, soy sesame dressing	

AUTHENTIC

PERKEDEL JAGUNG ^V	70
Sweetcorn fritters, homemade seasonal pickles, colo-colo sauce	
BE TONGKOL SAMBAL MATAH	95
Grilled tuna in shallot, torch ginger, lemongrass salsa served with Balinese vegetable salad	
URAB ^N	75
Shredded chicken, roasted coconut, cabbage, long bean, bean sprout & coconut dressing	
SATE AYAM ^{G,N}	85
4 chicken skewers, vegetable salad & peanut sauce	

SOUPS

INTERNATIONAL

GREEN GODDESS SOUP ^V	75
Green vegetable soup, toasted pumpkin seeds	
TOMATO SOUP ^{V,L,N}	75
Cream tomato soup, basil pesto	

AUTHENTIC

KUAH UDANG MANIS	85
Clear sweet corn soup, poached prawns, ginger, chili, lemon basil	
SOTO AYAM BALI ^{G,N}	85
Balinese clear chicken soup with glass noodles, tomato, boiled egg & celery leaves	

F R O M M I D D A Y

CABANA KITCHEN

The Cabana Lounge is an intimate social space for daytime relaxation, while mood lighting on the two-story- high Terracotta Brick feature walls inspires an air of sophistication, perfect for enjoying evening cocktails or a light meal.

LARGER PLATES

INTERNATIONAL

(All are served with fries or side salad)

BINTANG BATTERED FISH ^{G,L}	120
Barramundi, lime aioli and mango chutney	
BLAT ^{G,L}	110
Homemade sourdough loaf, house smoked chicken, bacon, lettuce, egg, avocado, tomato	
BEEF BURGER ^{G,L}	130
200gr beef patty, pickled zucchini, tomato & chili jam, cheddar cheese, shredded lettuce	
PAN-ROASTED ANGUS TENDERLOIN ^{G,L}	220
180-gram Angus beef tenderloin, caramelized onions, Sautéed greens & beef Jus	

PIZZA & PASTA

MARGARITA PIZZA ^{V,G,L}	115
Tomato, basil, mozzarella, cold pressed olive oil	
CHICKEN SAMBAL PIZZA ^{G,L,N}	125
Mozzarella, marinated chicken, shallot, chili & kaffir lime	
SPINACH & MUSHROOM AGNOLOTTI ^{G,L,N}	115
Homemade Agnolotti filled with mushroom & spinach, tomato, rocket, cashew nut, parmesan	
FETTUCINE ARRABIATA ^{G,L}	115
Homemade fettucine, tomato ragout, chili, & parmesan	

AUTHENTIC

(All are served with steamed white rice)

AYAM BETUTU ^N	125
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	
IKAN PANGGANG ^{G,N}	135
Grilled catch of the day, tomato sambal, wok fried water spinach, pickled vegetables	
SAYUR MESANTEN ^{V,N}	95
Braised Bedugul vegetables, tempe, yellow coconut broth, fried shallot & lemon basil	
RENDANG SAPI ^{G,N}	165
Slow braised beef rump in Sumatran spice paste, toasted coconut, coconut milk, chili	

SWEET PLATES

DADAR GULUNG ^{G,L}	60
Balinese crepes with palm sugar & coconut ice cream	
PISANG GORENG ^{G,L}	60
Banana fritters, palm sugar syrup & vanilla ice cream	
BUBUR INJIN	60
Warm black sticky rice pudding with coconut milk	
ICE CREAM OF THE DAY	35
Per Scoop	

Items contain (G) Gluten (N) Nuts (L) Lactose. Items are Vegetarian (V) - Menu items can be made vegetarian upon request.

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

C R A F T E D F R O M O U R B A R

CABANA SIGNATURES

FROZEN BASIL MADU (sour) 110 local lemon basil leaves, Arak muddled with blossom honey and lime	THE RUJAK (light/spicy) 110 chili infused vodka, lemongrass, passion fruit, tamarind syrup, cucumber, mango, kaffir lime
STARFRUIT SANGRIA (sweet) 110 white wine, star fruit, dash of gin, lime, ginger ale	LOLOH BALI (herbaceous) 110 gin, kemangi (local lemon basil), mint, turmeric, rosemary, lemongrass, lime, lemongrass syrup
HIBISCUS PETAL (sweet/light) 110 hibiscus infused vodka, mint, lime, simple syrup	ANGRY UBUDIAN (light/spicy/refreshing) 120 chili infused vodka, fresh mango, mango syrup, lime juice, club soda
BALI SAZ-ARAK (smoky/strong) 120 local Balinese arak, whisky, rosemary, kemangi basil, simple syrup, lime juice	

CLASSICS MADE TROPICAL

MOJITOS Mango or Strawberry Mojito 115 lemongrass infused vodka, mango, mint leaves, lime, palm sugar, kemangi leaves	GIN TONICAS Cucumber & Basil 110 gin, cucumber, basil, tonic water
BELLINIS Mango 120 dry sparkling wine, fresh mango puree	Lemongrass & Lime 110 lemongrass infused gin, lime, tonic water
Strawberry & Vanilla 120 dry sparkling wine, strawberries, vanilla	ANY CLASSIC COCKTAIL 120 please ask your waiter for any classic cocktail

BEERS AND CIDERS

INDONESIAN BEERS	IMPORTED BEERS
Bintang 50 The most well-known Indonesian pilsner, made in East Java	Heineken 65 San Miguel 65 Corona 75
Albens Apple Cider 65 Locally made English style apple cider using only hand-selected apples from Malang (Central Java)	BALINESE BEERS 55 Stark Dark Wheat Stark Wheat Stark Pilsner

C R A F T E D F R O M O U R B A R

NON ALCOHOLIC

ITALIAN SODAS (sour)	50	SOFT DRINKS AND WATER	45
- Strawberry		- Coca Cola, Cola Light, Cola Zero	
- Mango		- Sprite	
- Lychee		- Tonic Water	
		- Ginger Ale	
		- Balian Natural Mineral Water	
		- Balian Sparkling Mineral Water	

MOCKTAILS

ALILA FRESH	60	GINGERBERRY SLING	60
snake fruit infused syrup, cinnamon, cloves, vanilla pods, star anise, soda water		muddled raspberries, lime, grenadine, vanilla sugar, crushed ice, ginger	
IPANEMA	60	BERRY COOLER	60
muddled lime, raw sugar, mint, ginger ale		local berries, thyme, vanilla sugar, soda water	
COCONUT COOLER	60	BASIL LEMONADE	60
blended coconut water, cucumber, coconut flesh, mint, lime		muddled organic basil, Kintamani lime, topped with lemonade	

FRESH JUICE BLENDS

ZING ZING	60	TROPICAL TWIST	60
coconut water, lime, lemongrass, fresh mint		coconut water, tangerine, mango, lime	
PAYANGAN SUNRISE	60	SEASONAL FRUIT JUICE	60
pineapple, mango, lime			

SMOOTHIES

PINK MAGIC	65	COOKIES AND CREAM	65
dragon fruit, Bali banana, probiotic yoghurt, local organic raw honey		Oreo, milk, probiotic yoghurt, chocolate and hazelnut syrup	
VERY BERRY BANANA	65	MANGONUT	65
raspberry, strawberry, banana, cashews, lime, yoghurt, local organic raw honey		mango, coconut meat, coconut milk, organic vanilla bean pods	

C R A F T E D F R O M O U R B A R

LIQUORS AND SPIRITS

A P E R I T I F

Martini Bianco	95
Martini Rosso	95
Pernod	110

V O D K A

Smirnoff	85
Absolut Vodka	110
Grey Goose	155
Belvedere	155

R U M

Captain Morgan	85
Bacardi	110
Malibu Coconut	120

T E Q U I L A

Sauza	95
Jose Cuervo	110

G I N

Gordons	110
Bombay Sapphire	140
Komasa Japanese Gin	180

C O G N A C

Martel VSOP	220
-------------	-----

I R I S H W H I S K E Y

Bushmills Irish	110
-----------------	-----

B L E N D E D S C O T C H

Johnnie Walker Red	120
Johnnie Walker Black	145
Chivas Regal 12 years	150

B O U R B O N

Jim Beam White	110
Jack Daniel's	135

S I N G L E M A L T

Singleton 12 years	165
Glenlivet 15 years	170

L I Q U E U R S & D I G E S T I F S

Crème de Cacao	95
Drambuie	120
Baileys Irish Cream	120
Kahlua	120
Galiano	120
Limoncello	120
Sambucca	145
Amaretto	145
Cointreau	145
Frangelico	220