

MEMORIES FOR A LIFETIME

From sunrise to sunset and evenings under the stars, every moment at Alila Villas Uluwatu is an opportunity to indulge in wonderful experiences crafted by our culinary wizards and mixology magicians.

Enjoy exquisite food with spectacular views. Discover perfect recipes for romance. Celebrate special moments and spend quality time with loved ones. Here is where lasting memories are created.



AFTERNOON TEA

Indulge in the delights of Chef Uri's inspiring creations while enjoying a spectacular view of the Indian Ocean. Savour homemade scones selection, Lobster savoury Éclair, Curried crab salad sando, Newton's Apple, and Pineapple & Old Brown Rum within the delicacies, accompanied by premium tea or coffee.

Duration: 2 pm – 5 pm
IDR 850,000++ serves two



AFTERNOON TEA MENU

SCONES

Coconut
Cumin & Gouda Cheese

CONDIMENTS

Homemade strawberry jam, mascarpone & vanilla whip, lemon curd

SAVORIES

Charcoaled Pumpkin Tart	Aged parmesan & truffle cream
Lobster Savory Éclair	Avocado crème, Marie-Rose dressing
Pulled Chicken Satay Brioche Roll	Chunky peanut dip, pickled vegetables
Curried Crab Salad Sando	Compressed watermelon, Alila garden chili mayonnaise

SWEET

Newton's Apple	Granny Smith apple core, Fresh dill, Balinese vanilla, cacao butter
Pineapple & Old Brown Rum	Torched Italian merengue, salted crumbles
"Mango Lassie"	Mango & yoghurt, clementine compote, almond sable
Chocolate Macaron	Salted caramel and praline ganache



THE ART OF HARMONY

Experience a tantalising five-course tasting menu of western dishes, which can be paired if you wish with a selection of fine wines or signature cocktails, thoughtfully chosen to elevate each course with their unique flavour notes. Relish the beautiful food and harmonious duets curated by our culinary maestros.

Venue: Cire Cabana.

IDR 5,200,000++ per couple

IDR 1,100,000++ per person additional wine pairing

THE ART OF HARMONY MENU

AMOUSE BOUCHE

JIMBARAN TIGER PRAWNS

Slow-cooked prawns, avocado, green apple and herb gazpacho, tarragon sabayon

Pairing : 2021, Dr Loosen, Riesling, Mosel Germany

AGED PARMESAN RAVIOLI

Truffle butter sauce

Pairing : NV, Philipponnat Royale Réserve Brut, Mareuil sur Aÿ, Champagne France

KEDONGANAN GINDARA

Purée of celeriac, garden spinach, smoked miso emulsion

Pairing: 2019, Cousiño Macul Antiguas Reservas , Chardonnay, Maipo Valley Chile

BEEF FUSION

Wagyu striploin MB+6, slow-cooked beef tart, potato mille feuile, asparagus, wild mushroom and herb jus

Pairing: 2018, Boschendal , Shiraz, Stellenbosch South Africa

VALRHONA 65% CHOCOLATE

Chocolate soufflé with Tabanan vanilla sauce

Pairing: Hatén Pino De Bali, Muscat St Valier, Alphonse Lavalée , Indonesia



ROMANTIC FLOATING DINNER

Celebrate romance with intimate dining, float above the Indian Ocean with magnificent view over a beautiful Uluwatu sunset. Indulge in a five-course tantalizing menu, specially crafted for your special moment. Selections of wine or cocktail pairing is available.

Venue: Floating Cabana

IDR 5,800,000++ per couple

IDR 1,100,000++ per person additional wine pairing

ROMANTIC FLOATING DINNER MENU

AMOUSE BOUCHE

JIMBARAN TIGER PRAWNS

Slow-cooked prawns, avocado, green apple and herb gazpacho, tarragon sabayon

Pairing : 2021, Dr Loosen, Riesling, Mosel Germany

AGED PARMESAN RAVIOLI

Truffle butter sauce

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MAKAN MALAM

Indulge in an intimate romantic dinner for two, a special moment shared with your loved one beneath Bali's star-studded sky. Our chef has created a seductive menu for two, which can be enjoyed in your choice of private spots around the resort in our Warung Cliff-edge Cabanas.

Indonesian tasting menu IDR 4,000,000++ per couple
Including one bottle of house wine



MAKAN MALAM MENU

STARTER

Perkedel jagung	Indonesian spiced corn fritters
Loempia Semarang	Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce
Rujak poh udang	Poach sweet prawn, toasted with young mango, cucumber, young papaya, tomato and tamarind palm sugar chili spices

SOUP

Soto ayam Lamongan	Javanese herbed chicken clear soup consisting of vegetables, glass noodle and egg, served with lime and 'koya'
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MAIN COURSE

Ayam bakar rica	Half a succulent organic chicken, marinated in a spicy chili paste and chargrilled to perfection, served with vibrant Sambal Rica
Ikan bakar dabu dabu	Grilled fish fillet served with fresh chili, shallot and tomato salsa
Babi ketjap	Succulent pork coated in a fragrant blend of five spices and soy sauce, slow cooked to perfection for a tender, and flavorful experience
Pecel Madiun	Blanched Indonesian vegetables tossed in peanut dressing
Plecing kangkung	Blanched water spinach tossed in 'sambal tomat'
Nasi putih	Steamed jasmine rice

DESSERT

Es puter	Traditional Indonesian coconut sorbet with jackfruit & mung bean
Buah potong	Assorted local tropical fruit platter



PRIVATE BARBEQUE DINNER

Allow us to create a special memory for you and your loved one or your whole family with a private BBQ dinner in a cliff-edge cabana or your villa, arranged in a poolside or garden setting. A great way to spend time together.

BBQ AT ALILA

IDR 2,750,000++ per person

Includes: BBQ set menu, private chef, butler, romantic setup

BBQ AT ALILA – set up only

IDR 8,000,000++ for up to 6 guests | IDR 500,000++ per additional guest

Includes: BBQ and table setup, private chef and butler

*24-hour advance reservation required



ARABIAN SOUK

TO START

Grilled Halloumi with organic cherry tomatoes
Fattoush
Garden basil hummus
Smoked eggplant rolls

FROM THE CHARCOAL GRILL

Shish tawook (chicken skewered)
Grilled lamb chops marinated with zatar
Beef kofta
Moroccan style chermoula grilled tiger prawns
Batata hara grilled half potatoes, spicy lemon dressing
Preserved lemon marinated local fish with tomato and dukkha

CONDIMENTS

Pickled vegetables
Marinated olives
Vegetable cous cous
Roasted cauliflower
Sauce - spicy tahini, harra sauce, garlic sauce, BBQ sauce

Add on – One piece batik lobster (500gr) for two | IDR 1,500,000++

CHEF SPECIAL DESSERTS

Um Ali
Homemade baklava
Seasonal fruit platters



ANEKA NUSANTARA

TO START

Gado gado salad
Rujak buah gula
Kacang mekalas
Plecing Kangkung

Classic Indonesian mixed vegetable with tofu, egg in peanut sauce
Toasted mixed slice exotic fruit with palm and tamarind sauce
Long yard bean salad toasted with spices turmeric coconut sauce
Blanched morning glory salad with tomato chili sauce

FROM THE CHARCOAL GRILL

Assorted satay
Ikan bakar
Sapi bakar madu
Udang sune cekuh
Ayam bakar Taliwang
Tempeh bacem

Chicken sambal barak, beef peanut and satay liliit fish
Fish fillet Jimbaran style, chili sambal
Bakar madu" marinated with palm sugar, honey and chili soya
Sweet prawn "base sune cekuh" flavor garlic and galangal
Chicken breast with "sambal bawang" chili garlic sauce
Braised soya cake with sweet soya

Add on - One piece batik lobster (500gr) for two | IDR 1.500.000++

CONDIMENTS

Jagung bakar
Wortel manis manja
Jasmine rice
Sauces

Coriander & chili
Grill carrot, sweet & spicy sauce
BBQ sauce, sambal matah, sambal hijau, colo-colo

CHEF SPECIAL DESSERTS

Jajanan pasar
Kue roll
Seasonal fruit platters

Lapis tapioca, kue wajik, sumping waluh
Traditional pandan sponge roll, coconut cream



ASIAN VOYAGE

TO START

Vietnamese seafood noodle salad
Hot and sour beef salad
Quinoa kachumber
Summer spicy pineapple

FROM THE CHARCOAL GRILL

Jimbaran prawns skewer	Grilled tiger prawns marinated with red curry paste
Korean Bulgogi	Beef striploin marinated with Korean chili paste
Teriyaki glazed tuna	Tuna marinated with ginger and soy
Achari chicken tikka	Chicken marinated with Chef special pickling spices
Asian style vegetable papilotte	

Add on - One piece batik lobster (500gr) for two | IDR 1,500,000++

CONDIMENTS

Korean cabbage chili pickle
Crab and egg fried rice
Sweet and sour potato
Sauces – BBQ sauce, red curry, szechuan, mint chutney, sweet & sour

SWEET END

Thai layer rice cake
Mango sago pearls
Seasonal fruit platters



GOURMET GRILL GASTRONOMY

TO START

Chicken cob salad
Tuna tartare
Tomato caprese
Garden mix greens, marinated feta, lemon dressing

FROM THE CHARCOAL GRILL

Dill marinated salmon
Tiger prawns
Catch of the day
Thyme marinated lamb chops
Grass-fed Black Angus Tenderloin

Add on - One piece batik lobster (500gr) for two | IDR 1,500,000++

CONDIMENTS

Jacket potato with condiments
Grilled vegetable
Grilled corn with parmesan and chili
Sauces – BBQ sauce, chimichurri, herb jus, lemon butter, mushroom sauce

SWEET END

Valrhona chocolate tart
Cheese cake with Bedugul mix berries
Seasonal fruit platters



MEGIBUNG

The Megibung is a traditional Balinese experience in which people share a meal served on a banana leaf, especially during a festive feast. The purpose of the meal is to strengthen the social ties among people. Enjoy a variety of authentic Balinese dishes including ayam mekalas, sate lilit, babi panggang, bebek goreng, tongkol sambal matah, lawar and assorted sambals.

Venue: The Warung

IDR 1,700,000++ per couple

Best with Wine ...

Bottle of Sababay Magnolia, Sababay Ludisia, Sababay Fiorosa Brut
or Sababay Ascaro - Indonesia IDR 700,000++

Bottle of Roche Mazet Sauvignon Blanc
or Roche Mazet Cuvee Signature Merlot - France IDR 850,000++



MEGIBUNG MENU

Sate Lilit Ikan	Herbed minced fish skewer
Lawar Udang	Curried green papaya salad with prawns
Lawar Ayam	Curried yard long bean salad with minced chicken
Siap Base Kalas	Boneless chicken legs in yellow coconut sauce
Sambel Be Tongkol	Grilled tuna flakes tossed in shallot and lemongrass relish
Srombotan	Balinese style vegetables salad tossed in peanut dressing
Bebek Goreng	Deep fried duck
Babi Panggang	Char-grilled pork ribs basted with sweet soy glaze
Nasi Merah	Tabanan heritage steamed red rice
Es Puter	Vegan coconut sorbet with mung bean and jack fruit