

A tropical resort scene featuring a large swimming pool in the foreground, reflecting the sky and surrounding palm trees. In the background, there are several tall palm trees and a building with a thatched roof, likely a resort structure. The sky is clear and blue. The overall atmosphere is serene and luxurious.

Alila MANGGIS . BALI

CULINARY
JOURNEY
2020

YOUR DINING VENUES



POOLSIDE AND GARDEN

Height:	Outdoor
Cocktail:	200 pax
Banquet:	200 pax



SEASALT RESTAURANT

Dimensions:	24 x 13 metres
Area:	312 sqm
Height:	3 metres
Cocktail:	100 pax
Banquet:	100 pax

Exclusive use of Seasalt restaurant is applicable for resort buyouts only.



ORGANIC GARDEN BALE

Dimensions:	30 x 10 metres
Area:	300 sqm
Height:	3 metres
Cocktail:	20 pax
Banquet:	10 pax



CANAPÉS

Free flow IDR 297,000++ per person per hour

Selection of 3

SAVOURY

Tuna vol au vant - Puff pastry, tuna salad

Chicken tostadas - Crispy corn tortilla, grill chicken in salsa roja

Mini vegetable roll - Grilled cellar vegetables, balsamic reduction

Petit Vegan burger - Soy bean cake, coleslaw, teriyaki glazed

Ham and cheese roll - White toast, Bedugul lettuce, mamas pork ham

Martabak Asin - Beaten eggs, scallion and minced spiced chicken in fillo pastry

Mini Spring roll - Sautee mixed Asian vegetable

Bergedel Jagung - Sweet corn fritters with chili sambal

Ote- Ote - Mixed white cabbage, fresh chili

Mini Sate - Chicken, pork skewer

SWEET

Mini fruit tartlet - Seasonal slice fruit, lemon curd

Chocolate scones - Melted chocolate sauce

Onde Onde - Sesame glutinous cake, black rice pudding

Klepon - Palm sugar rice dumpling, grated coconut



WESTERN DINING

Explore a Western dining experience made with regional produce and be creative in designing your very own set menu from the selections available (limited to 2 dishes per selection).

3-course IDR 607,500++ per person

4-course IDR 742,500++ per person

5-course IDR 877,500++ per person

WESTERN DINING MENU SELECTIONS

STARTER SELECTIONS

Poached chicken salad with green mango, banana flower, homegrown herb citrus dressing

(V) Chilled or hot sweetcorn soup with ginger, lemongrass and coconut milk

Pan-seared tuna marinated with Bali long pepper chili, served with semi-sundried tomato and crispy rocket soy dressing

(V) Roast pumpkin and beetroot salad with warm goat cheese and crispy pumpkin seeds

Chicken Ballotine beet roots puree, mix green, pumpkin vinaigrette

(V) Alila organic garden salad of cucumber, shaved Asparagus, pomelo mix green lettuce, Miso dressing

(V) Rainbow summer salad with shaved cellar vegetables, marinated bocconcini, passion fruit dressing

Black sesame crusted tuna with avocado puree, soy mirin glaze, water cress salad

(V) vegetarian option

MAIN SELECTIONS

(V) Baked herb polenta cake with braised vegetables, mushroom, capsicum, zucchini, eggplant and asparagus, served with peperonata sauce and basil pesto

Pan-seared chicken breast with sautéed baby potato, mushroom and green bean, served with thyme jus and basil pesto

Slow-cooked pork belly with Balinese spices, served with green mango, papaya, apple eggplant, chili, fresh garden herb salad and Nahm Jim dressing

Marinated beef tenderloin with "Kemangi" risotto, confit cherry tomato, watercress salad, spiced beef jus

Seared crispy skin Barramundi with braised split peas, green herbs salad, white wine butter sauce

Seared of chicken breast with pumpkin puree, confit cherry tomatoes, green bean. natural jus

Baked gindara with black rice risotto, grill vegetables, soy mirin glaze

(V) Vegetarian option

DESSERT SELECTIONS

Chocolate samosa with cashew nut and homemade vanilla bean ice cream

Lemongrass-infused panna cotta with spiced salak compote, mango gel and homemade kemangi sorbet

Mojito cheesecake with zesty lime, mint and rum

Chocolate chantilly of Balinese chocolate mousse, sugar nest, berry sauce



INDONESIAN & TASTE OF BALI DINING EXPERIENCE

Royal Karangasem Megibung
IDR 742,500++ per person

A unique and very traditional way of sharing food with friends and family during village festivals. It is only found in East Bali and some parts of Lombok, and is an excellent way to sample the local cuisine.

Eastern Balinese Babi Guling Barbecue
IDR 877,500++ per person

Barbecue Trio by the Ocean
IDR 877,500++ per person

INDONESIAN & TASTE OF BALI DINING EXPERIENCE

A ROYAL KARANGASEM MEGIBUNG

Krupuk, Sambals and Dipping Sauces

Pulung Pulung Ikan - minced fish and grated young coconut, ginger dumpling, Balinese spices and light cream broth

MEGIBUNG

Nasi Kuning - turmeric-flavoured rice

Tum Be Pasih - locally caught snapper with Balinese spices, wrapped in "See" leaf and steamed

Lawar Ayam Kacang Panjang - snake beans and poached chicken with Balinese spices and fried shallots

Urab Campur Nangka - young jackfruit, green papaya and red bean with Balinese spices and fragrant coconut sauce

Ares Bebek - fragrant braised duck, lime leaf, galangal, turmeric and banana stem

Be Sampi Mebase Kalas - slow-cooked beef Balinese style

Sate Asem Be Siap - chicken marinated in Balinese spices and grilled on bamboo skewers

Sate Lilit Languan - finely chopped fresh fish, lime leaf, fried shallot and coconut, wrapped round bamboo skewers

Jajan Pasar - selection of Balinese cakes

Alila Blend Coffee or Tea

INDONESIAN & TASTE OF BALI DINING EXPERIENCE

EASTERN BALINESE BABI GULING BARBECUE

Krupuk, Sambals and Dipping Sauces

Babi Guling - traditional spit roast suckling pig

Sate Tusuk Sapi Lalah Manis - beef skewers with a sweet spicy sauce

Ayam Pangi - grilled Bali truffle marinated chicken

Pepes Ikan - marinated local fish wrapped in banana leaf and chargrilled

Jagung Bakar - grilled sweet corn

Lawar Kacang Panjang - a Balinese style salad of long beans and Balinese spices

Pusuh Biu Mesanten - a salad of banana blossom with fresh coconut milk and Balinese spices

Urab Campur - sliced cabbage, black beans, cucumber, toasted coconut and Balinese spices

Nasi Kuning - turmeric-flavoured rice

Buah Segar & Es Krim - fresh fruit salad and coconut ice cream

Pisang Goreng - fried banana

Alila Blend Coffee or Tea

INDONESIAN & TASTE OF BALI DINING EXPERIENCE

BARBECUE TRIO BY THE OCEAN

SALAD BAR

Green lettuce, cherry tomato, beetroot, cucumber, onion, bell pepper, shredded carrot with balsamic dressing, lime vinaigrette, chili dressing, olive oil and sherry vinegar

Tomato and Goat Cheese Salad with balsamic dressing

Baby Potato Salad with mayonnaise and spring onion

Antipasto Salad with grilled zucchini, eggplant and capsicum

Poached Chicken Salad with green mango, banana flower, herb and citrus dressing

Squid, green mango, papaya and garden herb salad with chili dressing

SIDE DISHES

Seafood Nasi Goreng - traditional Indonesian stir-fried rice with seafood

Nasi Putih - steamed white rice

BEEF ON GRILL

Beef Striploin with black pepper sauce or red wine sauce

Sate Tusuk Sapi Lalah Manis - beef skewers with a sweet spicy sauce

SEAFOOD ON GRILL

Udang Bakar - grilled marinated tiger prawn with chili, garlic and lime juice

Sate Tusuk Ikan - marinated fish skewer with Balinese spices

Ikan Panggang - grilled snapper coated with garlic, shallots and lemongrass sauce

CHICKEN ON GRILL

Nasi Putih - steamed white rice

Ayam Panggi - grilled Bali truffle marinated chicken

Sate Tusuk Ayam - marinated chicken skewer with Balinese spices

CONDIMENTS

Alila Manggis Sambals & Sauces

Balinese salsa sauce, peanut sauce, chili and tomato shrimp paste, chili and sweet soy sauce, eggplant sambal, balsamic dressing, red wine sauce, and black pepper sauce

DESSERTS

Salak Compote, Chocolate Brownie & Cream, Es Puter & Mango Sorbet

Alila Blend Coffee or Tea



BEVERAGE PACKAGE 1

4 hours | IDR 567,000++ per person

Additional hour at IDR 67,500++ per person per hour

Soft drinks: Coca Cola, Diet Coke, Sprite, Ginger Ale, Soda Water

Juices: Lime, Pineapple, Papaya

Flavoured Iced Tea

Mocktails: Alila Fresh, Ginger Lemonade, Bali Banana, Virgin Colada

BEVERAGE PACKAGE 2

4 hours | IDR 999,000++ per person

Additional hour at IDR 135,000++ per person per hour

Bintang Beer

Soft drinks: Coca Cola, Diet Coke, Sprite, Ginger Ale, Soda Water

Juices: Lime, Pineapple, Papaya

Flavoured Iced Tea

Wines: Two Isand Chardonnay, Two Island Shiraz, Jepun Sparkling

Spirits: Gilbey's Vodka, Gilbey's Gin, Bacardi Rum Light

Cocktails: Arak Madu, Ginger Pineapple Vojito, Classic Vodka Martini



BEVERAGE PACKAGE 3

4 hours | IDR 1,404,000++ per person

Additional hour at IDR 162,000++ per person per hour

- Bintang Beer
- Soft drinks: Coca Cola, Diet Coke, Sprite, Ginger Ale, Soda Water
- Juices: Lime, Pineapple, Watermelon
- Flavoured Iced Tea
- Wines: Chilean Sauvignon Blanc, Chilean Cabernet Sauvignon, Australian Sparkling Wine
- Spirits: Gordon's Dry Gin, Absolut Blue Vodka, Bacardi Light Rum, Sauza Gold Tequila, Jim Beam or Jack Daniels or Johnnie Walker Red Label
- Cocktails: Mojito, Margarita, Cosmopolitan

OPEN BAR

Chargeable based on guests' consumption

Minimum spend required of IDR 13,500,000++ per event

CORKAGE FEE

IDR 200,000++ per 750ml bottle

Maximum of 30 bottles allowed

TERMS AND CONDITIONS

The above rates are valid for booking made immediately – 31 March 2021. All rates are subject to 21% tax and service charge also change without prior notice. Additional guests outside and on top of the pre-agreed numbers shall be chargeable.

EVENT COORDINATION

For the dinner arrangement, it is considered mandatory for the food and beverages as well as food and beverage services to be provided by the resort. No outside food is to be brought into the resort by the client without the resort's consent. The final guaranteed number of guests for the reception dinner should be at minimum the same as the total number of attendees for the wedding ceremony, to be submitted at least 30 days prior to the event. The number of guests guaranteed 30 days prior to the event will be billed accordingly even if the final number of guests falls short on the date of the function. Additional guests outside of the pre-agreed numbers shall be chargeable.

The resort does not allow any third party (production supplier, entertainment, decorator, outside catering) to make any changes within the resort area without any consent and/or acknowledgement by the resort's management. Placement of banners, baliho or signages must be approved by the resort management prior to installation.

DEPOSIT REQUIREMENT

First deposit of 50% of the confirmed package is required to guarantee the space. A Letter of Agreement will be issued by Alila Manggis within 48 hours of the event confirmation. Balance payment for all the confirmed arrangements will be required 30 days (1 month) prior to the date of the event.

CANCELLATION POLICY

In the event of cancellation, the following charges will apply: Less than 180 days - 50% of the estimated total amount or non-refundable deposit. Less than 120 days - 75% of the estimated total amount. Less than 90 days - 100% of the estimated total amount.

FORCE MAJEURE

The performance of this agreement by either party is subject to acts of God, government authorities, disasters or other emergencies, any of which may make it illegal or impossible to provide the facilities and/or services for the events or to accommodate the group. In the event of force majeure, any deposit that has been paid is not reimbursable. This agreement may be terminated for any one or more of such reasons by written notice from one party to the other without liability.