

FURTHER EAST 2026

03 - 05 November 2026 Alila
Seminyak



LUNCH • 12:50 - 14:30 • Seasalt

ORGANIC SALAD BAR & CONDIMENTS

Arugula | Romaine Lettuce | Spinach (V)
Ranti Tomato | Purple Cabbage | Edamame |
Cucumber | Corn (V)
Broccoli | Beetroot | Chickpeas | Olive (V)
Lemon dressing | Miso dressing (G) (V) | Caesar
dressing (D)
Olive oil | Grapeseed oil | Coconut oil (V)

PLANT BASED APPETIZER

Barley & Roasted Pumpkin Salad

*Pickled shallot, pomegranate, roasted cashew nut, tofu
lime dressing (V, G, N)*

Grilled Corn & Ranti Tomato Salad

Avocado, coriander, jalapeno coconut ranch (V)

Young Papaya & Rice Noodle Salad

Bean sprout, carrot, kecombrang sauce (V, N)

NUSANTARA FAVOURITES

Garden

*Kemangi leaf, steamed eggplant, cucumber, crispy
tofu, fried tempe (V)*

Crackers

Belinjo crackers, pelangi crackers, rice crackers (V)

Sambal

*Sambal embe, sambal matah, sambal tomat, sambal
kicap (G) (V)*

SOUP

Undis Sup

*Balinese black bean soup, kaffir lime, galangal,
turmeric (V)*

MAKI ROLL STATION

Plant-Based Maki

Cucumber maki, avocado maki (V, G)

Coastal Maki

*Grilled skipjack roll (G) | Tempura prawn roll (G,
SF)*

Condiments

*Toasted sesame, gari, togarashi, wasabi, soya sauce
(V, G)*

MORE THAN CRISPY

Bergedel Ayam

*Javanese chicken and potato croquette, white pepper,
egg, spring onion (G)*

Potato Samosa

*Green peas, coriander seed, curry leaf, tamarind sauce
(V, G)*

Vegetable Spring Roll

Carrot, bean sprout, sesame oil (V, G)

PLANT BASED CORNER - HOT

Spiced Mung Bean Stew

Garam masala, ginger, tomato, ghee, carrot (VG, D)

Tempe Teriyaki

Leeks, spring onion, Kikkoman (V, G)

Lawar Kacang

*Marinated Balinese long bean, coconut milk, coriander
seed, candlenut (V, N)*

Stir Fry Pak Choi

Goji berries, soya sauce, garlic (V, G)

Jatiluwiu Steamed Rice

Fried shallot (V)

Mee Goreng Sayur

*Egg, carrot, bean sprout, spring onion, sesame (VG,
G)*

CARVING STATION

Yogyakarta Grilled Chicken

*Ayam bakar Jogjakarta, chili, tamarind and coconut
sauce (N)*

Slow Cooked Beef Brisket

Mustard, thyme, black pepper sauce (D)

Grilled Barramundi, Sambal Dabu Dabu

Balinese style, kemangi, lime (N)

LOCAL ARTISAN CHEESE

Cumin cheese | Chili gouda | Brie | Smoked provolone,
with condiments (VG, D, N)

ASSORTED BREAD & BUTTER

Herbs focaccia | Brioche | Sourdough | Multigrain
baguette | Soft roll (VG, G, D)
Unsalted butter (VG, D)

FURTHER EAST 2026

04 - 06 November 2026

Alila Seminyak

Alila
SEMINYAK BALI

POKE & WRAPPED COUNTER

Chilled Soba Noodle Poke

Chicken gyudon, mushroom, nori, daikon, dashi broth (G)

Seaweed & Edamame Grain Bowl

Red rice, corn, cucumber, miso dressing (V, G)

Fish Tempura Burrito

Eggplant, sesame, red ginger, sushi rice, jalapeno honey sauce (G)

Rendang Nangka Wrapped

Young jackfruit, Padang spices, shallot, coconut (V, G, N)

FROM THE GRILL

Sate Ayam

Bumbu kacang, kecap manis, pickled cucumber (N, G)

Sate Lilit Ikan

Minced fish and coconut on lemongrass, sambal matah, jeruk limau

DESSERTS

Sumatra 70% Chocolate Gateau

Single origin, orange namelaka, sea salt (VG, G, D)

Bedugul Strawberry Cheese Cake

Double cream, yoghurt, short crust (VG, G, D)

Tropical Dried Fruit Pudding

Mango, pineapple, cinnamon chantilly cream (VG, G, D)

Young Coconut & Lime Sorbet

Kelapa muda, lime leaf (V)

Assorted Sliced Fruits

Watermelon, honeydew, pineapple, rock melon (V)

Indonesia Sweets

Surabaya kek lapis, putri ayu, ang ku (VG, G)

VG Vegetarian · V Vegan · G Gluten · D Dairy · N Nut · SF Shellfish · P Pork