

Organic Mixology

Great cocktails, like great food, spring from high quality ingredients, inspired flavour combinations, and honed techniques. Drawing on the abundance of fresh organic produce at our doorstep, our mixologists have created a selection of cocktails that are unique to Bali. Join our experienced mixologists on a journey through our very own organic garden, where you will handpick the ingredient for these unique concoctions before heading down to the Cabana bar to enjoy your welcome drink and canapés.

With the guidance of our bar team, you will create three of Alila Ubud's signature cocktails. The team will show you how to shake, stir, mix and muddle your way to the perfect organic cocktail.

Hibiscus Petal

Muddled mint leaves & lime wedges shaken with hibiscus flower-infused vodka, lime juice & simple syrup, served long over ice cubes garnished with hibiscus petals

Jeruk Bali Gin & Tonic

Dry shaken gin, jeruk Bali (pomelo) & fresh lime, topped with tonic water, served long over ice cubes

Loloh Bali

Kemangi (local lemon basil) leaves muddled with homegrown mint leaves, turmeric, rosemary & lemongrass, shaken with lime juice, lemongrass syrup & gin, served long over ice cubes

IDR 450,000++ per person

Rate is subject to 21% tax and service charge.

Reservation is essential, please contact Plantation restaurant or dial 0.