

# APPETIZERS

## KEPULAUAN RIAU GONG GONG CEVICHE 120

Red onion, red pepper, green pepper, chili, lemongrass, lime, coconut, & crispy banana chips.

## SEARED TUNA 170

Yuzu soy, salmon roe, & citrus segments.

## BEEF TATAKI WITH TRUFFLE SOY 210

Toasted rice dust, fried shallots, & pickled shimeji mushrooms.

## FOIE GRAS TERRINE 490

Butter brioche & local tamarind-pineapple kaffir lime chutney.

## SNAPPER CARPACCIO 170

Pickled cucumber, sundried cherry tomatoes, red radish, fish roe, orange zest, & citrus vinaigrette.

## VANILLA CREME BRULEE 120

Vanilla crème brûlée paired with mango & kaffir lime leaf compote.

## SWEET ENDING WITH OUR COMPLIMENTS

### GRILLED HONEY PINEAPPLE STIX

Island honey pineapple glazed with tamarind coconut chili, topped with toasted coconut flakes.

#### Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.

# MAIN COURSE

<b>CHICKEN STIX</b>	100
<b>Inspired by bold Thai spices &amp; Chinese street food flair</b> Pandan marination & sweet chili sauce.	
<b>DUCK STIX</b>	110
<b>Inspired by rich Chinese flavours</b> Char siu marination & hoisin sauce.	
<b>RIB EYE STIX</b>	210
<b>Inspired by smoky street grills of Purwakarta, Indonesia</b> Maranggi marination & spicy tomato relish.	
<b>MULWARA LAMB STIX</b>	160
<b>A fusion of Indian &amp; Maluku spice traditions</b> Tandoori marination & sambal colocolo.	
<b>TENGGIRI STIX</b>	130
<b>Inspired by the seafood markets of Jimbaran, Indonesia, &amp; the zest of Thai cuisine</b> Jimbaran-style seasoning & lime dressing.	
<b>SNAPPER STIX</b>	160
<b>Classic Chinese-inspired flavours</b> Garlic & ginger paste & XO sauce.	
<b>SQUID STIX</b>	110
<b>Infused with classic Chinese umami</b> Garlic, coriander leaves, & nước chấm (Vietnamese dipping sauce).	
<b>PRAWN STIX</b>	170
<b>Sweet &amp; savory coastal flavours of Thailand</b> Honey glaze & seafood sauce dressing.	
<b>PLANT-BASED STIX</b>	90
<b>Hearty plant-based traditions from Yogyakarta, Indonesia</b> Jackfruit & rich coconut sauce.	
<b>SOP BUNTUT</b>	250
Clear braised oxtail soup, vegetables, & jasmine rice.	

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**SIGNATURE COCKTAILS**

<b>PINA-GRONI</b>	200
Pineapple-infused gin, coconut-washed Campari, sweet vermouth, & tepache.	
<b>WHISKEY SPARKLE</b>	200
Whiskey, apple & jasmine cordial-injected soda, and bitters.	
<b>SALTED CREAMY</b>	200
Dark & light rum, heavy cream, salted macadamia syrup, espresso, & chocolate.	
<b>JAPANESE DANCE</b>	200
Arak Bali, yuzu, honey miso syrup, super lemon juice, & vegan foam.	
<b>SAKETINI</b>	200
Orange-infused gin, sake, longan water, longan, & pandan cordial.	
<b>INFERNO</b>	200
Campari, Aperol, clarified pineapple juice, clarified super lemon juice, & yuzu.	

**CLASSIC COCKTAILS**

<b>ESPRESSO MARTINI</b>	200
Vodka, coffee liqueur, coffee, & sugar.	
<b>APEROL SPRITZ</b>	200
Aperol, prosecco, orange, & soda water.	
<b>NEGRONI</b>	200
Gin, Campari, & sweet vermouth.	
<b>WHISKEY SOUR</b>	200
Whiskey, lime juice, sugar syrup, Angostura bitters, & plant-based foam.	
<b>OLD FASHION</b>	200
Whiskey, Angostura bitters, & brown sugar.	

**CRAFTED INFUSIONS**

<b>SAKURA TIME</b>	90
Salted sakura, clarified lemon, & coconut.	
<b>YUZU BLUSH</b>	90
Yuzu, fermented pineapple, longan, & soda.	
<b>THE LAGOI</b>	90
Pineapple, mandarin orange, honey, & soda.	
<b>I'M HERE</b>	90
Matcha, coconut, cucumber, & vegan yuzu foam.	

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# SPIRITS

SERVED WITH HOUSE MIXER

<b>VODKA</b>	40 ML	Bottle
SKYY	<b>130</b>	<b>1.500</b>
SMIRNOFF	<b>130</b>	<b>1.500</b>
ABSOLUT BLUE	<b>180</b>	<b>2.900</b>
<b>RUM</b>	40 ML	Bottle
CAPTAIN MORGAN WHITE	<b>130</b>	<b>1.500</b>
CAPTAIN MORGAN SPICE	<b>130</b>	<b>1.500</b>
MYERS'S	<b>190</b>	<b>2.500</b>
<b>GIN</b>	40 ML	Bottle
THREE PEAKS	<b>130</b>	<b>1.700</b>
GORDON'S LONDON DRY	<b>130</b>	<b>1.700</b>
EAST INDIES ARCHIPELAGO	<b>140</b>	<b>1.800</b>
BOMBAY SAPPHIRE	<b>190</b>	<b>2.750</b>
TANQUERAY ROKU	<b>210</b>	<b>3.500</b>
JAPANESE CRAFT GIN	<b>350</b>	<b>5.500</b>
<b>TEQUILA</b>	40 ML	Bottle
BUMBUNG YELLOW	<b>130</b>	<b>1.700</b>
BUMBUNG SILVER	<b>130</b>	<b>1.700</b>
ALTOS PLATA	<b>325</b>	<b>5.250</b>
<b>WHISKEY</b>	40 ML	Bottle
BUMBUNG OAK	<b>130</b>	<b>1.700</b>
JACK DANIEL'S	<b>230</b>	<b>3.500</b>
MAKER'S MARK	<b>230</b>	<b>3.550</b>
JOHNNIE WALKER BLACK LABEL	<b>270</b>	<b>4.500</b>
CHIVAS 12	<b>250</b>	<b>3.400</b>
HIBIKI	<b>550</b>	<b>7.500</b>
<b>BRANDY</b>	40 ML	Bottle
HENNESSY VSOP	<b>440</b>	<b>7.150</b>

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# SPIRITS & BEERS

SERVED WITH HOUSE MIXER

## JAPANESE SPIRITS

	150 ML	Bottle
NANBU BIJIN NO SUGAR ADDED UMESHU	--	<b>2.750</b>
NANBU BIJIN NO SUGAR ADDED YUZU	--	<b>1.750</b>
SHIRAYUKI SESHU OTOKOYAMA	<b>350</b>	<b>1.500</b>
OZE NO YUKIDOKE OOKARAKUCHI JUNMAI	--	<b>2.250</b>

## APERITIFS & LIQUEURS

	40 ML	Bottle
CAMPARI	<b>150</b>	<b>2.400</b>
APEROL	<b>160</b>	<b>2.500</b>
BAILEYS	<b>150</b>	<b>2.500</b>
KAHLUA	<b>150</b>	<b>3.000</b>
ARAK BALI	<b>130</b>	<b>1.600</b>

## BEERS

BINTANG 330 ML	<b>85</b>
HEINEKEN 330 ML	<b>90</b>
BINTANG DRAUGHT 330 ML	<b>110</b>

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**WHITE WINE****DON ALEJANDRO SAUVIGNON BLANC**  
*CENTRAL VALLEY, CHILE*

Glass      Bottle

**180      850****LINDEMAN'S PINOT GRIGIO**  
*AUSTRALIA***190      900****RED WINE****SANTA JULIA MALBEC**  
*ARGENTINA***200      900****SANTA JULIA RESERVA MALBEC**  
*ARGENTINA***220      1.000****CLAY CREEK PINOR NOIR**  
*CALIFORNIA***190      900****ROSE WINE****ISOLA ROSATO**  
*BALI, INDONESIA***170      800****SPARKLING WINE****LOUIS PERDRIER BRUT**  
*FRANCE***180      850**

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# NON ALCOHOLIC

## SOFT DRINKS

SPRITE	45
COKE	45
COKE ZERO	45
TONIC WATER	45
SODA WATER	55

## MINERAL WATER

BOTTLED STILL (330 ML)	70
BOTTLED SPARKLING (330 ML)	70
BOTTLED STILL (750 ML)	110
BOTTLED SPARKLING (750 ML)	110

FRESH JUICES Orange, watermelon, or pineapple.	75
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CHILLED JUICES Apple, guava, soursop, or mango.	55
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TEA SELECTION Genmaicha, Hojicha, or Pu-Er	50
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## COFFEE & MATCHA

ESPRESSO	45
DOUBLE ESPRESSO	50
MACCHIATO	50
LATTE, CAPPUCCINO, AMERICANO	60
MATCHA	75

## SIGNATURE ICED COFFEE & TEA

GENMAICHA & CUCUMBER CARBONATION TEA	85
SPICED YUZU TEA	90
JAPANESE ICED COFFEE	85
GREEN MOON	100

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