MORNING ESSENTIALS

A MORNING FLOW

A curated collection of small breakfast plates and thoughtfully crafted morning drinks, designed to be mixed, matched, and enjoyed at an unhurried pace.

From warming brews to botanical blends, and nourishing breakfast bites, each offering is made to refresh, ground, and energize.

Together, they invite a gentle pause and a mindful start before the day unfolds.



THE FIRST BITE

CASCARA

MINDFUL MORNING KICKOFF

Seasonal Fruit Composition (V)
Selection of ripe seasonal fruits, herby citrus syrup, mango & passion fruit sorbet, fresh herbs

Coconut Yogurt Parfait (N, V)
Coconut yogurt, preserved lemon, house-made grain-free granola, coconut nectar, moringa, fragrant herbs

Layered Chia Trifle (N, V)
Three-colour chia layers, house-made grain-free granola, toasted coconut, tropical fruit compote, coconut foam

Matcha Panna Cotta (L)
Soy milk, matcha, sesame seeds brittle, yuzu vanilla crème

Tropical Açaí Blend (N, V)
Açaí purée, mixed tropical fruits, lime & sea salt toasted coconut, cacao nibs, house-made grain-free granola, fresh mint

BAKERY, REIMAGINED

Sunny Fez on Toast (G, L)
Sourdough, whipped cheese, roasted vegetables, sun-dried tomato, preserved lemon, olive oil, warm spice, roasted spiced chickpeas, herbs

Smoked Salmon Open-faced Sando (G, L, E, S)
Rye bread, smoked salmon, pickled onion, pickled beets, egg, cream cheese

Smash & Root (L, G)
Baked sweet potato, smashed avocado, whipped feta, charred corn, crispy corn strips, pickled jalapeño, chilli-lime honey, pumpkin seeds

Mocaf Pancake (E, L)
Gluten-free cassava pancake, espresso butter, lemon gel, tropical fruit salad

Not A Typical French Toast (E, L, N, P)
House-made cassava & coconut bread, pure maple ice cream, caramelized local apples, cinnamon salted butter, gluten-free cinnamon crumble, candied crispy pork or beef bacon

EGGS & MORNING PLATES

Foo Yoong (S, E, G)
Folded prawn & chicken omelette, sweet-and-sour tomato glaze, fresh asian herb salad, toasted sesame

Soft Yolk Club (L, E, P, S)
Sous-vide egg, coconut corn toast, pork or beef bacon, sambal matah, chili oil, herbs, seaweed, miso hollandaise, tobiko

Çilbir (E, L, G)
Sous-Vide Egg, whipped garlic yogurt, smoked pepper butter, crispy sourdough, dill

Eggless Scramble (N, G)
Sourdough, tofu, chickpeas, bell pepper, avocado, kala namak, muhammara, zaátar, nutritional yeast, spiced coconut bacon

Roll With It (E, L, G)
Mini breakfast enchilada, soft scrambled eggs, smoky ranchero sauce, avocado crema, queso fresco, pickled red onion, fresh coriander

NOURISHING GRAIN BOWLS

Ginger Chicken Rice
Ginger-garlic rice, poached chicken, clear ginger broth, cucumber, ginger scallion and chilli sauce

Tofu & Kimchi (V, G)
Rice, seeds, kimchi, marinated tofu, shitake mushroom, seaweed, pickles, gochujang

Glow & Ground (L, E, N, VE)
Tricolour quinoa, chickpeas, roasted pumpkin, avocado, garden vegetables, pickled red onion, pomegranate, green goddess dressing

Coconut Porridge Bowl (V)
Coconut & red rice porridge, caramelized banana, passion fruit, crispy red rice, toasted coconut, citrus zest

Gluten Free Overnight Oats (N, V)
Gluten-free oats, almond milk, roasted banana, coconut nectar & vanilla cream, cinnamon toasted seeds, tropical fruit compote, dates, cacao nibs, sea salt

LOCAL MORNING FAVES

Nasi Kuning (G, S, E)
Turmeric-scented rice, egg, tempe manis, ayam bumbu bali, coconut flakes, sate lilit, urap, sambal

Bubuh Bali (E, G)
Rice porridge, shredded free-range chicken, egg bumbu genep, braised long beans, turmeric chicken broth, traditional condiments

Nasi Goreng Kampung (S, G, E)
Fried rice, shrimp paste, chicken, fried egg, garden vegetable, pickles, crackers, sambal

Bihun Goreng (E, S)
Sweet potato vermicelli, chicken, egg, greens, coconut aminos, pickles, crackers, sambal

Lontong Sayur (S, E, G)
Coconut lontong, sayur lodeh, ayam opor, sambal goreng ati, telur pindang, sambal, prawn crackers, crispy shallots

NIBBLE & PICK

Artisanal Cheese Plate (N, L, VE)
Selection of local dairy cheeses, seasonal fruit preserved, seed crackers

Artisanal Plant-Based Cheese Plate (N, V)
Plant-based tree nut cheeses, seasonal fruit preserved, seed crackers

Charcuterie Plate (N, P, L, A)
Local artisanal cured meats, tomato chutney, mustard, seed crackers

G = Gluten
L = Lactose
E = Egg
S = Seafood
N = Nut
V = Vegan
VE = Vegetarian
P = Pork
A = Alcohol

Please note: *Dietary information on this menu is provided as a guide only and does not indicate that dishes are allergen-free. Please inform our team of any allergies or intolerances before ordering.*

THE FIRST SIP

COFFEE

Your Coffee, Your Way
No need for a long list. Just tell us your style, we'll take care of the rest.

SPECIALTY

Pick your Poison.

Brain Fog (D)
Earl grey, milk, blood orange

Oolong Milk (D)
Oolong, milk, palm sugar

Bitter Brown Orange
Espresso, orange with roks

Pandan Latte (D)
Pandan, milk, espresso, coconut milk

Golden Milk (D)
Tumeric, ginger, cinnamon, honey, milk

Bali Chocolate (D, G)
Balinese chocolate, milk

LEAVES

For slower moments and gentler sips.

Earl Grey
Chamomile
Oolong
Java Breakfast
Moroccan Mint
Imperial Green
Roselle Pineapple
Lemongrass Ginger

THE DAILY PRESS

What's fresh? Ask us what we're pressing today.

G = Gluten **D** = Dairy **N** = Nut

Food



Rupa Rasa

Form & Flavour

CASCARA

A Little Story About Us.

Every good story has layers.

Cascara takes its name from the husk of the coffee cherry — the part that often sits quietly around the bean, yet carries its own character, colour and flavour. We quite like that idea. Sometimes, the most interesting things are found just beyond the obvious.

Indonesia is a little like that. A thousand stories, countless ingredients, different kitchens, different hands and a food culture that is anything but one-dimensional.

At Cascara, Rupa Rasa is our interpretation of Indonesian cuisine — a celebration of the flavours, people and traditions that have shaped the way we eat.

We respect where our food comes from, the cultures that nurture it and the generations who have kept it alive. But respect doesn't mean standing still. We don't believe good food should be confined to a recipe, or that authenticity belongs to one particular way of doing things.

We believe authenticity lives in the people, not simply in the dish.

In the hands that prepare it, the stories passed around the kitchen, the ingredients grown in the land and the memories carried from one generation to another.

So we take familiar flavours, local ingredients and cherished techniques, then give ourselves a little room to play. Sometimes we revisit a childhood favourite. Sometimes we give a humble ingredient an unexpected new role. Sometimes we simply ask, what if?

Expect a little nostalgia, a little mischief, unexpected textures, bold flavours and the occasional surprise. Nothing is here just to look pretty. There is always a story, a memory or a familiar taste hiding somewhere.

This is not about recreating the past. It's about keeping its spirit alive while making something of our own.

Rooted in Indonesia. Open to imagination. Always made with respect.

Welcome to Cascara. Let's eat, explore and make a little mess along the way.

SAPA

The Encounter

Small things. Big introductions.

Every good gathering starts with a little something.
Inspired by the playful spirit of Indonesian street food and pasar favourites, SAPA is where we loosen our collars and have some fun. Expect little bites with big personalities — crisp, messy, folded, dipped and sometimes gone before you realise you wanted another.

Small introductions. No small flavours.

Ubi (E, S, N) 50
Sweet potato, sambal roa, kemangi mayo, pickled chilli,
smoked cashew & candlenut sprinkle

Kue Ikan (E, S, N) 65
Fish cake, coconut, kelor wrapper, kecombrang relish, kenari & crispy rice flakes

Gorengan (E, S, N) 45
Vegetable fritter, black garlic, fermented chilli, fish floss,
spiced peanut & anchovy crunch

Sukun (N) 45
Minang kariang-spiced breadfruit, smoked coconut & sambal lado mudo cream,
kemangi oil, cashew & pumpkin seed crumble

Ketan (G, L, N) 55
Glutinous rice, aromatic beef, charred onion cream, peanut & beef floss

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

JEJAK

The Trace

Ingredients that carry somewhere with them.

JEJAK explores the character of Indonesian ingredients through bright acidity, tropical fruit, coastal flavours, smoke, fermentation and unexpected textures. These are thoughtful little compositions, full of contrast and curiosity.

A taste of somewhere, with a little something unexpected along the way.

Andaliman (S, E) Crispy prawn, green mango, andaliman	**90**
Pesisir (S) Cured fish, ginger, lime, chilli	**65**
Pepaya Muda (S, N, G, E) Blue crab, young papaya, pineapple, tamarind	**115**
Asap (S, G) Smoked fish, green mango, tamarind, kemangi	**85**
Labu (L) Pumpkin, fermented chilli, toasted pumpkin seed	**55**

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TEMU

The Gathering

Some things are simply better shared.

TEMU is about generous plates, familiar flavours and the happiness of eating together. Food arrives ready to be passed around, spooned up, torn apart and enjoyed with good company.

A little smoke, a little spice, plenty of flavour. Don't be shy about reaching across the table.

LAUK

The heart of the gathering.

From the fire to the slow-cooked pot, this is where the main event takes its place. Generous cuts, fresh catches and familiar flavours, prepared with patience, spice and a little smoke. Made to be shared, passed around and remembered.

Ayam (E, L, N) **265**
Chicken, yellow spice, kecombrang, sune cekuh

Ikan (S) **335**
Grilled baby mackerel, woku hijau, charred tomato dabu-dabu, young coconut emulsion, harum manis salsa

Kambing (L, G) **400**
Lamb shank, kluwek, tamarind, tuturuga spiced yogurt

Sapi (S, L, G, N) **435**
Local pineapple-fed beef, Javanese spice, black garlic, opor kuning, honi pineapple

Te-Sate (S, N, G) **315**
Chicken, beef, lamb, tuna, octopus

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All you need to decide is: one more?

PAUK

The good things that bring it all together.

From garden greens to heritage grains, comforting rice and familiar favourites, PAUK celebrates everything that belongs alongside the main event. The supporting cast, perhaps — but never an afterthought. After all, every good table needs a little balance, and another spoonful of rice.

Sayur Kolang Kaling (S) **80**
Kolang-kaling, petai, chayote, green beans

Taman Rasa (V) **55**
Garden vegetables, young coconut–kencur, garlicky tempeh, kemangi

Tumis Daun (S, G) **45**
Wild greens, garlic, chilli, trasi

Jewawut (V) **65**
Jewawut millet, mild green sambal, serundeng, citrus, fresh herbs

Nasi Goreng (S, G) **55**
Wok-fried rice, smoky terasi, garlic, celery, grilled lime

Nasi Kelapa (V) **60**
Brown heritage rice, infused coconut, pandan, serundeng

Bihun Encik (E, S, G) **60**
Wok-fried rice vermicelli ,aromatic bumbu, egg ribbons, warm spices, fresh herbs

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

RASA

The Essence

Nothing is finished until you make it yours.

A little more heat? A little more acidity? Perhaps a spoonful of something smoky?

RASA is our collection of sambals, acar and pickles — made for mixing, matching and following your own instincts. There are no strict rules and certainly no wrong answers.

Add a little, add a lot. Find your balance. Make it yours.

Sambal Andaliman
Andaliman, lime, shallot

Sambal Kecombrang
Kecombrang, chilli, lime

Sambal Kluwek
Kluwek, roasted chilli, garlic

Sambal Terasi Asap (S)
Smoked terasi, red chilli, shallot

Acar Salak
Salak, kecombrang, lime leaf

Acar Belimbing Wuluh
Belimbing wuluh, carrot, shallot

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

MANIS

The Sweet Memory

A journey through childhood, heritage & home.

Some flavours have a way of taking us straight back.

MANIS revisits the sweets, fruits and familiar treats that live in our memories. Inspired by childhood favourites, family kitchens and the flavours of our islands, each dessert brings a little nostalgia into a new light through contemporary techniques, textures and playful imagination.

A little sweetness, a little surprise, and hopefully something worth remembering.

Taro (E, L, G, N) 125
Taro, coconut, pandan, floral

Klepon (L) 125
Pandan, coconut, sesame, rice

Pisang Goreng (E, L) 125
Banana, coconut, andaliman, salt

Es Doger (E, L) 125
Coconut, avocado ,coco pandan, fermented black glutinous rice, jackfruit

Duren (E, L) 125
Durian, black rice, coconut, palm sugar, sea salt

Kopi Gula Aren (E, L, N) 125
Coffee, lontar nectar, coconut, chocolate

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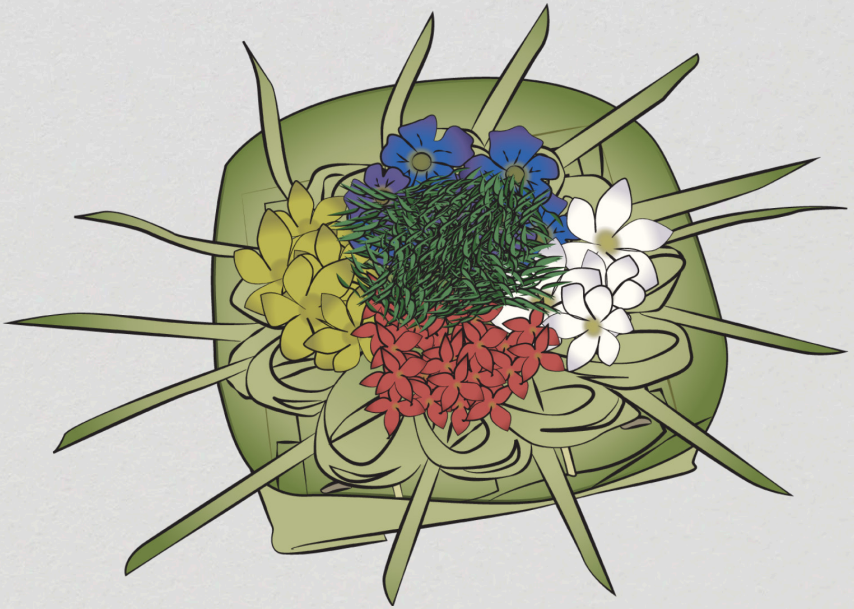
Beverage



CANANG SARI

A Modern Offering from the Indonesian Archipelago

Inspired by 'canang sari' Bali's daily offerings,
our colorful twist on harmony with five directions

Fresh start

Bold energy

Comfort

Chill harmony

Awaken

Modern interpretation of flavors found across the archipelago from floral jasmine and tropical pandan to traditional tea, fruit preserves, and local produce presented with balance, creativity, and a sense of place.

PURITY, NEW BEGINNINGS, SPIRITUAL CLARITY



Bunga Melati —180
Vodka Infused Rice | Homemade Carbonated Jasmine | Citrus

A delicate and refreshing highball inspired by Bali's ceremonial jasmine flowers and the simplicity of a new beginning.

Light *Bold*

PROSPERITY, WISDOM, BALANCE



Teh Talua Flip — 180
Spiced Rum | Earl Grey | Condensed Milk | Egg Yolk Foam

A luxurious interpretation of West Sumatra's beloved tea tradition with a silky texture and warming spice notes.

Light *Bold*

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

ENERGY, STRENGTH, CREATION



Asinan— 180
Light Rum | Cabe Rawit | Pineapple l Peanut Butter l Palm Sugar l Lime

Inspired by Indonesia's love for bold flavors, this cocktail brings together tropical fruit, vibrant acidity, warming spice, and savory depth in perfect balance.

Light ● ● ● ○ ○ *Bold*

TRANQUILITY, PROTECTION, NATURAL BALANCE



Tirta Wana Sour — 180
Pandan Infused Scotch Whisky | Pineapple | Calamansi

A tropical sour inspired by Bali's forests and waterways, balancing bright citrus, ripe pineapple, and fragrant pandan.

Light ● ● ● ○ ○ *Bold*

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

UNITY

Balance of all directions and energies



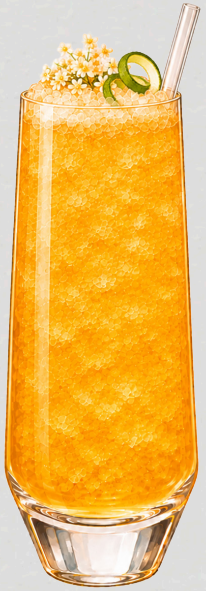
Nusantara — 180

Scotch Whisky | Acidified Jackfruit & Dragonfruit | Coconut

A rich and expressive house signature representing the meeting point of Indonesia's diverse flavors and cultures.

Light ● ● ● ○ ○ *Bold*

AWAKEN



Asinan 0.0% — 85

Pineapple | Palm Sugar | Peanut Butter | Cabe Rawit I Lime

A non-alcoholic expression of Indonesia's iconic sweet, sour, and spicy refreshment.

Light ● ● ● ○ ○ *Bold*

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

WARMTH



Bir Pletok 0.0% — 85
Ginger | Secang Wood | Kaffir Lime | Carbonated

A sparkling interpretation of Jakarta's traditional herbal beverage.

Light ● ● ● ● ○ *Bold*

BALANCE



Es Campur 0.0% — 85
Acidified Jackfruit & Dragonfruit | Coconut | Toasted Coconut Cream

A tropical alcohol-free creation inspired by Indonesia's favorite dessert.

Light ● ● ○ ○ ○ *Bold*

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

Beyond the Signatures

YOUR MOMENT, YOUR CLASSIC

250

Not every memorable drink needs to be on the menu.

Share your favourite classic cocktail with us. If we have the ingredients, our bartenders will prepare it using our selected collection of premium imported house spirits.

House Collection

Ketel One Vodka | Tanqueray Dry Gin | Planteray 3 Stars | Jose Cuervo Tradicional | Bulleit Bourbon

One price for every classic. Crafted with exceptional spirits.

LOCAL HEROES

Indonesia's Finest Spirits

	Sgl | Dbl
East Indies Archipelago Gin	**180 | 300**
East Indies Bali Pomelo Gin	**180 | 300**
Nusa Cana Tropical Rum	**180 | 300**
Nusa Cana Coconut Rum	**180 | 300**
Marigold Blanco	**210 | 370**

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

PURIFIED & BOTANICALS

	Sgl | Dbl
Ketel One	**210 | 370**
Grey Goose	**260 | 460**
Belvedere	**290 | 510**
Tanqueray	**210 | 370**
Hendricks	**290 | 510**
Tanqueray 10	**290 | 510**

AGAVE & MOLASSES

	Sgl | Dbl
Bacardi Carta Blanca	**210 | 370**
Planteray 3 Stars	**210 | 370**
Planteray Dark Rum	**210 | 370**
Jose Cuervo Tradicional	**210 | 370**
1800 Anejo	**290 | 530**
1800 Cristalino	**370 | 670**

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

WHISK(E)Y TALKS

	Sgl | *Dbl*
Bulleit Bourbon	**210 | 370**
Jameson Irish	**210 | 370**
Monkey Shoulder	**280 | 510**
Glenfiddich 12 Years	**370 | 670**
Singleton 12 Years	**370 | 670**
Talisker 10	**370 | 670**
Balvenie 12 Years	**490 | 850**
Macallan Sherry 12 Years	**670 | 1210**

DISTILLED GRAPES

	Sgl | *Dbl*
St Remy Vsop	**210 | 370**
Martell Vsop	**370 | 670**

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

SIMPLY SPARKLING

50

Coca Cola
Coke Zero
Sprite
Ginger Ale
Soda Water
Tonic Water

COLD POURS

Bintang 0%	**75**
Bintang	**85**
Heineken	**105**

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All you need to decide is: one more?

SIMPLY SPARKLING

50

Coca Cola
Coke Zero
Sprite
Ginger Ale
Soda Water
Tonic Water

COLD POURS

Bintang 0%	**75**
Bintang	**85**
Heineken	**105**

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

YOUR COFFEE, YOUR WAY

No need for a long list. Just tell us your style—we'll take care of the rest.

60

BOTANICAL INFUSIONS

For slower moments and gentler sips.

50

Earl Grey
Chamomile
Oolong Tea
Java Breakfast
Moroccan Mint
Imperial Green
Moroccan Mint
Imperial Green

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

WHAT PRESSED TODAY

65

What's fresh? Ask us what we're pressing today.



Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

CASCARA

SPIRIT LIST

LOCAL HEROES

Indonesia's Finest Spirits

	Sgl | Dbl | Btl
East Indies Archipelago Gin	180 | 300 | 1600
East Indies Bali Pomelo Gin	180 | 300 | 1600
Nusa Cana Tropical Rum	180 | 300 | 1200
Nusa Cana Coconut Rum	180 | 300 | 1200
Marigold Blanco	210 | 370 | 2800

PURIFIED & BOTANICALS

Ketel One	210 | 370 | 2400
Grey Goose	260 | 460 | 3200
Belvedere	290 | 510 | 3400
Tanqueray	210 | 370 | 2400
Hendricks	290 | 510 | 3600
Tanqueray 10	290 | 510 | 2400

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

AGAVE & MOLASSES

	Sgl | Dbl | Btl
Bacardi Carta Blanca	210 | 370 | 1600
Planteray 3 Stars	210 | 370 | 2000
Planteray Dark Rum	210 | 370 | 2000
Jose Cuervo Tradicional	210 | 370 | 2800
1800 Anejo	290 | 530 | 4000
1800 Cristalino	370 | 670 | 4200

WHISK(E)Y TALKS

Bulleit Bourbon	210 | 370 | 2800
Jameson Irish	210 | 370 | 2400
Monkey Shoulder	280 | 510 | 3600
Glenfiddich 12 Years	370 | 670 | 3800
Singleton 12 Years	370 | 670 | 3800
Talisker 10	370 | 670 | 4200
Balvenie 12 Years	490 | 850 | 6000
Macallan Sherry 12 Years	670 | 1210 | 8000

DISTILLED GRAPES

St Remy Vsop	210 | 370 | 2400
Martell Vsop	370 | 670 | 4600

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

SWEET ALCHEMY

	Sgl | *Dbl* | *Btl*
Amaretto Disaronno	180 | 300 | 1800
Aperol	180 | 300 | 1600
Baileys Irish Cream	180 | 300 | 1600
Campari	180 | 300 | 1600
Cinzano Extra Dry	180 | 300 | 1600
Cinzano Bianco	180 | 300 | 1600
Cinzano Rosso	180 | 300 | 1600
Cointreau	180 | 300 | 1800
Giffard Litchi-Li	180 | 300 | 1600
Luxardo Maraschino	180 | 300 | 1600
Nusantara Cold Brew	180 | 300 | 1600

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All you need to decide is: one more?

CASCARA

Wine by Glass

Bali collection

SPARKLING

Sababay Ascaro Sparkling, Bali, Indonesia	185
Hatten Jepun Brut Sparkling Rosé, Bali, Indonesia	185

WHITE

Sababay Reserve White, Bali, Indonesia	185
Isola Bianco, Bali, Indonesia	185

RED

Isola Reserva syrah, Bali, Indonesia	185
Sababay Reserve Red, Bali, Indonesia	185
Hatten Aga Red, Bali, Indonesia	185

ROSÉ

Isola Rosato, Bali, Indonesia	185

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

Wine by Glass

Across the world

SPARKLING

Nicolas Feuillatte Brut Champagne, Champagne, France	750
Mionetto Prosecco Rosé, Treviso, Veneto, Italy	240
Albaluna Prosecco, Veneto, Italy	240

WHITE

Cono Sur Torconal Sauvignon Blanc, Central Valley, Chile	195
Tavernello Organic Pinot Grigio, Friuli Venezia Giulia, Veneto, Italy	195
Grant Burge Classic Chardonnay, South Australia, Australia	195

RED

B&G Cuvée Varietal Pinot Noir, Pays d'Oc, France	195
Dona Dominga Carmenere, Colchagua, Chile	195
Mount Rozier The Stableyard Shiraz, Western Cape, South Africa	195

ROSÉ

Château de Lescarelle Palm Rosé, Provence, France	240

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

Wine by **Bottle**

SPARKLING
Light & Fresh

Bright, lively, and effortlessly refreshing.

Green Apple | Citrus | Fine Bubbles | Crisp Finish

Jepun Brut Sparkling Rosé, Bali, Indonesia	850
Ascaro Sparkling, Bali, Indonesia	850
Louis Perdrier Brut Excellence, Burgundy, France	970
Albaluna Prosecco, Veneto, Italy	1050
Pol Rémy Rosé Brut, Burgundy, France	1100

PREMIUM SPARKLING & CHAMPAGNE

Elegant, refined, and crafted to celebrate.

Brioche | Citrus | Fine Mousse | Long Finish

Mionetto Prosecco Rosé, Treviso, Veneto, Italy	1300
Nicolas Feuillatte Brut Champagne, Champagne, France	3480

ROSÉ

Fresh, vibrant, and sun-kissed.

Strawberry | Watermelon | Citrus

Pino de Bali Rosé, Bali, Indonesia	790
Isola Rosato, Bali, Indonesia	850
Château de Lescarelle Palm Rosé, Provence, France	1150
Domaine de Tamary Rosé, Provence, France	1380
Château Ste. Michelle Rosé, Columbia Valley, Washington, USA	1450

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All you need to decide is: one more?

Wine by **Bottle**

WHITES

Dry & Crisp

Vibrant, zesty, and refreshingly alive.

Bright Citrus | Green Apple | Mineral | Electric Acidity

Isola Bianco, Bali, Indonesia	850
Cono Sur Torconal Sauvignon Blanc, Central Valley, Chile	980
Tavernello Organic Pinot Grigio, Friuli Venezia Giulia, Veneto, Italy	1050
Rongopai Sauvignon Blanc, Marlborough, New Zealand	1100
Corte Giara Pinot Grigio, Veneto, Italy	1150
Corte Giara Soave, Veneto, Italy	1200
Bodegas Beronia Viura, Rioja, Spain	1300
Bodegas Protos Verdejo, Rueda, Spain	1375
Vigneti del Vulture Pipoli Bianco, Basilicata, Italy	1450
Chateau Ste. Michelle Dry Riesling, Columbia Valley, Washington, USA	1580
Sepp Moser Classic Style Grüner Veltliner, Kremstal, Austria	1630

Dry & Rich

Lush, layered, and beautifully textured.

Stone Fruit | Creamy Texture | Toasted Almond | Elegant Finish

Sababay Reserve White, Bali, Indonesia	850
Grant Burge Classic Chardonnay, South Australia, Australia	920
Casa Silva Chardonnay, Colchagua Valley, Chile	1050
Bila Haut Côtes du Roussillon Blanc, Roussillon, France	1150
Vidal Fleury Côtes du Rhône Viognier, Rhône Valley, France	1380
Babich Classic Hawke's Bay Chardonnay, Hawke's Bay, New Zealand	1470
Beringer Founders' Estate Chardonnay, California, USA	1600
Jean Loron Mâcon-Villages, Mâconnais, Burgundy, France	1690

Aromatic & Off-Dry

Fragrant and seductive with a whisper of sweetness.

Floral | Tropical | Honeyed | Alluring

Two Islands Riesling, Bali, Indonesia	850
Tall Horse Moscato, Western Cape, South Africa	1070
Lala Land Pinot Gris, Victoria, Australia	1150
Casa Silva White Blend Sauvignon Blanc & Sauvignon Gris, Colchagua Valley, Chile	1380
Dagobert Traditional Riesling, Alsace, France	1560
Schieferkopf Trocken Gewürztraminer, Alsace, France	1780

Prices are listed in thousands of Indonesian Rupiah. Tax & service are already included.
All you need to decide is: one more?

Wine by Bottle

REDS

Light & Elegant

Graceful and silky with finesse.

Red Berry | Violet | Silky Tannins | Effortless Charm

Isola Reserva Syrah, Bali, Indonesia	850
B&G Cuvée Varietal Pinot Noir, Pays d'Oc, France	980
Corte Giara Bardolino DOC, Veneto, Italy	1090
Monsieur Plumage Pinot Noir, Pays d'Oc, France	1250
Black Cottage Pinot Noir, Marlborough, New Zealand	1480
Trenel Beaujolais Villages, Beaujolais, France	1580

Medium-Bodied & Fruity

Juicy and expressive with vibrant energy.

Plum | Cherry | Soft Spice | Approachable Grace

Sababay Reserve Red, Bali, Indonesia	850
Hatten Aga Red, Bali, Indonesia	850
Two Islands Cabernet Merlot, Bali, Indonesia	850
Dona Dominga Carmenere, Colchagua, Chile	980
Tenute Rossetti Chianti DOCG, Tuscany, Italy	1100
Tall Horse Pinotage, Western Cape, South Africa	1180
Bila Haut Côtes du Roussillon Villages Rouge, Roussillon, France	1298
Caldora Montepulciano d'Abruzzo DOC, Abruzzo, Italy	1340
Marqués de Cáceres Crianza, Rioja, Spain	1450
Black Cottage Shiraz, Marlborough, Australia	1480

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Wine by **Bottle**

REDS

Full-Bodied & Spicy

Bold and seductive with layered intensity.

Black Fruit | Pepper | Warm Spice | Velvety Power

McGuigan Black Label Shiraz, South Eastern Australia, Australia	980
Lala Land Malbec, Victoria, Australia	1050
Doña Dominga Clásico de Familia Syrah, Colchagua Valley, Chile	1090
Mount Rozier The Stableyard Shiraz, Western Cape, South Africa	1180
Bogle Old Vine Zinfandel, California, USA	1380
Thorn-Clarke Shotfire GSM, Barossa Valley, Australia	1490
Château Ste. Michelle Syrah, Columbia Valley, Washington, USA	1630

Full-Bodied & Structured

Sophisticated and commanding with serious depth.

Cassis | Dark Chocolate | Firm Tannins | Timeless Structure

M.A.N Family Ou Kalant Cabernet Sauvignon, Coastal Region, South Africa	1060
Beringer Founders' Estate Merlot, California, USA	1480
Saga Médoc, Médoc, Bordeaux, France	1550
Wynns Coonawarra Estate Cabernet Blend, Coonawarra, Australia	1680
Marqués de Casa Concha Cabernet Sauvignon, Maipo Valley, Chile	1730
Amelia Park Cabernet Sauvignon Merlot, Margaret River, Australia	1790
One by Penfolds Designed by NIGO Red Blend Shiraz, South Australia, Australia	1850

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