DRINK MENU

GOOD COFFEE • GOOD WIFI • GOOD DAYS

SIGNATURE MOCKTAILS

CON LECHE
Orange juice, coconut water, pineapple lemongrass. — 55

COCOÑA
Pineapple juice, coconut water, coconut cream. — 55

GINGER TWIST
Lime juice, ginger, honey, soda water. — 55

PIÑAS SUMMER
Pineapple kefir purée, passion fruit syrup, soda water. — 55

SUGAR PLUM
Homemade cranberry juice, fresh fruits, lime juice, lavender syrup, mango foam. — 55

SOIRÉE BREEZE
Passion fruit syrup, aloe vera. coconut, lime juice, homemade flavor. — 55

ROSEBERRY BLAST
Homemade strawberry purée, rosemary syrup, brown sugar, soda water. — 55

SIGNATURE TEAS

PASSION FRUIT ICED TEA
Crafted in-house passion fruit purée, passion fruit syrup. — 45

LYCHEE ICED TEA
Crafted in-house lychee syrup, lychee fruits. — 45

BUTTERFLY ICED TEA
Butterfly pea flower, crafted in-house mixberry syrup, elderflower syrup. — 45

TEA
Chamomile - Green Tea - English Breakfast - Peppermint - Jasmine - Earl Grey. — 40

SIGNATURE COFFEE

COCONUTTY
Peanut butter, espresso, fresh milk, brown sugar, coconut syrup. — 50

SALTED CARAMEL MACCHIATO
Salted caramel sauce, espresso, fresh milk, whipped cream. — 50

PALM SUGAR LATTE
Crafted in-house palm sugar syrup, espresso, foam milk. — 50

BUTTERSCOTCH CLOUD
Espresso, fresh milk, crafted in-house butterscotch, sweetened with brown sugar and finished with vanilla cream. — 50

ADD ONS

MILK — 10
OAT MILK — 15

MATCHA

STRAWBERRY MATCHA
Crafted in-house strawberry purée, creamy milk, rich matcha. — 55

MANGO MATCHA
Crafted in-house mango purée, creamy milk, rich matcha. — 55

COCO MATCHA
Crafted in-house coconut syrup, creamy milk, rich matcha. — 55

HEALTHY DRINKS

MANGO TANGO
Mango, banana, yogurt, honey, mint leaves, milk. — 50

PASH ME
Berries, mango, passion fruit, coconut water, milk. — 50

DETOX GLOW
Pineapple, ginger, honey — 50

REVITALIZER
Watermelon, pineapple, mint leaves, lime juice. — 50

BANANA NUT
Banana, peanut butter, caconut cream, creamy milk, honey. — 50

FRESH JUICES

ORANGE - WATERMELON - PINEAPPLE - MANGO — 45

SMOOTHIES

STRAWBERRY - BANANA - PINEAPPLE - MIXBERRIES - MANGO — 50

CLASSIC

ESPRESSO — 30
DOUBLE ESPRESSO — 35
LONG BLACK — 35
AMERICANO — 35
PICCOLO — 35
FLAT WHITE — 35
CAPPUCCINO — 35
MACCHIATO — 35
LATTE — 35
CHOCOLATE — 35
MATCHA — 40

MINERAL WATER

EQUIL SPARKLING 750ML — 55
EQUIL STILL 750ML — 50



ALL PRICES INCLUDE TAX & SERVICE • *Prices in thousand IDR — What you see is what you pay.*

SOIREÉ DAY TIME

GOOD FOOD · GOOD MOOD · GOOD DAYS

BREAKFAST

Served daily from 7 AM to 5 PM
50% off all breakfast items before 11 AM
Regular prices apply from 11 AM onwards

STEAK & EGGS (G)
Grilled striploin, baby potatoes, eggs, cherry tomato, romaine, parsley & house sauce. — 150
460 kcal · P 46G · F 24G · C 13G

TURKISH EGGS (V)
(Soirée Signature)
Poached eggs, creamy yogurt, dill, parsley, garlic, paprika oil & sourdough. — 60
525 kcal · P 26G · F 26G · C 47G

AMERICAN BREAKY
Chicken breast, eggs, avocado, mushrooms, baby potatoes, cherry tomato, romaine, garlic & sourdough. — 80
470 kcal · P 35G · F 17G · C 43G

MUSHROOM EGGS ON TOAST (V)
Creamy scrambled eggs, sautéed mushrooms, sourdough, cherry tomato & butter. — 68
440 kcal · P 20G · F 19G · C 50G

LABNEH & MUSHROOM (V)
Creamy labneh, sautéed mushrooms, sourdough, zaatar, honey & extra virgin olive oil. — 70
420 kcal · P 18G · F 17G · C 51G

SPANISH TOMATO TOAST (V)
Fresh tomato, cherry tomato, garlic, rucola & sourdough. — 60
265 kcal · P 11G · F 2G · C 54G

GRANOLA BOWL (V)
Creamy yogurt, house granola, banana & honey. — 75
445 kcal · P 11G · F 13G · C 75G

CHICKEN PORRIDGE (G)
Rice porridge, chicken broth, chicken breast, egg, fried shallots, soybeans & soy sauce. — 70
475 kcal · P 36G · F 17G · C 43G

SOIRÉE SIGNATURES

Our most-loved dishes, chosen by the Chef

TURKISH EGGS (V)
Poached eggs, creamy yogurt, dill, parsley, garlic, paprika oil & sourdough. — 60
525 kcal · P 26G · F 26G · C 47G

WAGYU CHEESE BURGER (Until 11 PM)
Wagyu beef patty, cheddar, tomato, lettuce, burger dressing & fries. — 140

LUNCH

Served 11:00 AM – 5:00 PM

WAGYU CHEESE BURGER (Served Until 11 PM)
(Soirée Signature)
Wagyu beef patty, cheddar, tomato, lettuce, burger dressing & fries. — 140

CRISPY CHICKEN BURGER (Served Until 11 PM)
Crispy chicken, mozzarella, tomato, lettuce, burger dressing & fries. — 90

TUNA MELT
Sourdough, tuna, dill, lemon mayo, leek, mozzarella & cheddar. — 60

MORTAZZA
Focaccia, mortadella, rucola, cashew, ricotta & sun-dried tomato. — 65

BRESAOLA SUNRISE
Bresaola, focaccia, yellow cherry tomato, rucola, ricotta & parmesan flakes. — 80

PANINO GRIGLIATA (V)
Grilled mozzarella, focaccia, pesto, rucola, zucchini & tomato. — 70

soirée MUSIC BAR · DINING

STAY FOR THE EVENING
Live music · Cocktails · Dinner from 5 PM

(V) *Vegetarian* (G) *Gluten-free*



ALL PRICES INCLUDE TAX & SERVICE · *Prices in thousand IDR — What you see is what you pay.*

DINNER DRINKS

GOOD DRINKS • GOOD MUSIC • GOOD STORIES

SIGNATURE MOCKTAILS

CON LECHE
Orange juice, coconut water, pineapple lemongrass. — 55

COCOÑA
Pineapple juice, coconut water, coconut cream. — 55

GINGER TWIST
Lime juice, ginger, honey, soda water. — 55

PIÑAS SUMMER
Pineapple kefir purée, passion fruit syrup, soda water. — 55

SUGAR PLUM
Homemade cranberry juice, fresh fruits, lime juice, lavender syrup, mango foam. — 55

SOIRÉE BREEZE
Passion fruit syrup, aloe vera. coconut, lime juice, homemade flavor. — 55

ROSEBERRY BLAST
Homemade strawberry purée, rosemary syrup, brown sugar, soda water. — 55

SIGNATURE TEAS

PASSION FRUIT ICED TEA
Crafted in-house passion fruit purée, passion fruit syrup. — 45

LYCHEE ICED TEA
Crafted in-house lychee syrup, lychee fruits. — 45

BUTTERFLY ICED TEA
Butterfly pea flower, crafted in-house mixberry syrup, elderflower syrup. — 45

TEA
Chamomile - Green Tea - English Breakfast - Peppermint - Jasmine - Earl Grey. — 40

MATCHA

STRAWBERRY MATCHA - MANGO MATCHA - COCO MATCHA — 55

FRESH JUICES

ORANGE - WATERMELON - PINEAPPLE - MANGO — 45

SMOOTHIES

STRAWBERRY - BANANA - PINEAPPLE - MIXBERRIES - MANGO — 50

SOFT DRINKS

COCA-COLA - COKE ZERO - SPRITE - TONIC WATER - SODA WATER — 30

ENERGY DRINKS

RED BULL ENERGY DRINK — 60
RED BULL VODKA — 150

MINERAL WATER

EQUIL SPARKLING 750ML — 55
EQUIL STILL 750ML — 50

SIGNATURE COCKTAILS

COCONUT KISS
Bacardi spiced rum, mint leaves, simple syrup, lime juice, mango foam, prosecco. — 130

S'MORES
Crafted in-house coffee liqueur, Jim Beam whiskey, butterscotch syrup, espresso. — 130

TIKI TAKA
Bacardi light rum, myers dark rum, coconut cream, pineapple juice, mixberry syrup, cocunut candy. — 130

EARLY BIRD
Pea flower-infused gin, lychee syrup, lemon, elderflower syrup, mango foam. — 130

MARYLIN MONROE
Bulldog gin, skyy vodka, egg white, mixberry syrup, lemon juice, elderflower syrup. — 130

LEVITATION
Aperol, bacardi spiced rum, lime juice, sirop de violette (signature Soirée syrup). — 130

YAMAZAKI
Jim Beam wishkey, banana shrub, simple syrup, lemon zest, mizudashi sencha (signature Soirée tea). — 130

BLACK FOREST
Applewood charcoal, bacardi light rum, tuile, baileys irish cream, simple syrup, mixberry syrup. — 130

GOLDEN ROSELLA
José Cuervo reposado, cointreau, lime juice, rosella cordial, agave syrup, soda water, edible gold. — 130

CETTE SOIRÉE
Skyy vodka, lemon, crafted in-house ginger beer, mixberry syrup, angostura bitter, dried lime. — 130

SPICED ISLAND PUNCH
Bacardi spiced rum infused cinnamon, pineapple juice, lime juice, lavender syrup, pineapple lemongrass foam. — 130

CLASSIC TWIST COCKTAILS

MOJITO
Bacardi Light Rum
Choice of Passion Fruit - Pineapple - Mango — 150

MARGARITA
Jose Cuervo Reposado Tequila
Choice of Passion Fruit - Pineapple - Mango - Spicy — 150

DAIQURI
Bacardi Light Rum
Choice of Mango - Strawberry - Pineapple - Watermelon — 150

CLASSIC COCKTAILS

MAI TAI — 130
JAPANESE ICED TEA — 150
MARGARITA — 150
ESPRESSO MARTINI — 150
WHISKEY SOUR — 150
NEGRONI — 180
APEROL SPRITZ — 180
RAMOS GIN FIZZ — 180



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DINNER MENU

GOOD FOOD • GOOD MUSIC • GOOD TIMES

SALADS

CAESAR SALAD
Baby romaine lettuce, boiled egg, croutons, house-smoked chicken breast and grated Parmesan. — 100

GREEK SALAD V
Cherry tomatoes, onion, paprika, black olives, feta cheese, Greek dressing and pita bread. — 80

NIÇOISE SALAD
Herb-confit tuna, boiled egg, baby potatoes, black olives, onion, pickled capers and red wine vinaigrette. — 80

RICOTTA CAPRESE V
Cherry tomatoes, fresh ricotta, basil, extra virgin olive oil and balsamic dressing. — 90

LIGHT BITES

BRUSCHETTA V
Toasted sourdough, fresh tomatoes, basil, black olives and extra virgin olive oil. — 60

JALAPEÑO CHEESE POPPERS V
Mozzarella, cream cheese, jalapeño, crispy coating and Parmesan. — 75

POPCORN CHICKEN
Crispy chicken thigh, ranch dressing. — 75

PARMESAN CHICKEN WINGS (Soirée Signature)
Crispy chicken wings, garlic Parmesan sauce and Parmesan shavings. — 120

FISH & CHIPS
Soda-battered white fish, served with fries, and tartar sauce. — 130

CALAMARI FRITTI
Panko-fried calamari rings, lemon and lemon garlic aioli. — 80

ARANCINI FUNGHI & PARMIGIANO V
Crispy mushroom risotto balls, tomato sauce and Parmesan. — 90

SHARING

THE HANG-OUT PLATTER
A generous platter of buffalo wings, beef skewers, chicken wraps, crispy chicken buns, corn fritters and fries. — 250

ARTISAN BREAD & DIPS V
Sourdough, fresh focaccia, pita bread, honey labneh and baba ganoush. — 85

All items on this menu are available from 11 AM until closing, unless otherwise indicated.

BACK TOMORROW?
Breakfast 50% off from 7 AM • Coffee • Coworking

SOIRÉE SIGNATURES
Our most-loved dishes, chosen by the Chef

PARMESAN CHICKEN WINGS
Crispy chicken wings, garlic Parmesan sauce and Parmesan shavings. — 120

SPINACH & RICOTTA RAVIOLI V
Charcoal-infused pasta, spinach and ricotta filling, lemon zest and sun-dried tomatoes. — 85

SMOKED BEEF HAM & FUNGHI
San Marzano tomato, smoked beef ham, champignon mushrooms and mozzarella. — 120

PASTA

PENNE AL PESTO V
Basil pesto, Parmigiano, sun-dried tomatoes. — 75

SPAGHETTI CARBONARA
Smoked beef, egg yolk, Parmigiano and black pepper. — 85

LASAGNA BOLOGNESE
Beef ragù, béchamel, tomato sauce and Parmigiano. — 90

GNOCCHI AI FUNGHI E PARMIGIANO V
Potato gnocchi, champignon mushrooms, cream and Parmigiano. — 78

SPINACH & RICOTTA RAVIOLI V (Soirée Signature)
Charcoal-infused pasta, spinach and ricotta filling, lemon zest and sun-dried tomatoes. — 85

PIZZA

MARGHERITA V
San Marzano tomato, mozzarella and basil. — 85

ORTOLANA V
San Marzano tomato, mozzarella, zucchini, mushrooms, capsicum and black olives. — 100

BBQ CHICKEN
San Marzano tomato, smoked chicken breast, mozzarella and bourbon BBQ sauce. — 125

SMOKED BEEF HAM & FUNGI (Soirée Signature)
San Marzano tomato, smoked beef ham, champignon mushrooms and mozzarella. — 120

LA BRESAOLA
San Marzano tomato, mozzarella, arugula, beef bresaola and Parmesan flakes. — 180

MORTADELLA MEAT LOVERS
San Marzano tomato, mozzarella, minced beef and beef mortadella. — 140

V *Vegetarian* G *Gluten-free*



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DINNER MENU

GOOD FOOD • GOOD MUSIC • GOOD TIMES

LAND — SMOKED & GRILLED

Available from 5 PM

RIBEYE G
300 g Australian grass-fed Angus ribeye. — 450

AUSTRALIAN PICANHA MB2+ G
(Soirée Signature)
300 g Australian grass-fed Picanha MB2+ Angus Reserve. 490

AUSTRALIAN STRIPLOIN G
300 g Australian grass-fed Blue Diamond striploin. — 390

SURF & TURF G
200 g beef tenderloin, tiger prawns, grilled vegetables, mashed potatoes and Bordelaise sauce. — 180

SMOKED PLATTER
Smoked beef brisket, half baby chicken, beef short ribs, corn ribs, potato salad, pickles and bread. — 400

SMOKEHOUSE FAMILY PLATTER (4-6 pax)
(Soirée Signature)
Double the portion of our Smoked Platter, made for the whole table. — 700

BRAISED SHORT RIBS G
Bone-in beef short ribs, chipotle sauce, mashed potatoes and caramelized cabbage. — 190

HALF BABY CHICKEN G
Wood-fire-grilled half chicken, confit garlic and charred lemon. — 130

OCEAN — GRILLED & ROASTED

Available from 5 PM

TIGER PRAWNS G
Fire-grilled tiger prawn, lemon butter glaze and chimichurri. — 160

GRILLED OCTOPUS G
Eggplant purée, baby potatoes, grilled cherry tomatoes and spicy Lombok Taliwang sauce. — 160

CATCH OF THE DAY G
Fire-grilled fish of the day, charred lime and lemon garlic butter. — 160

SAUCES

BORDELAISE - PEPPERCORN - MUSHROOM - CHIMICHURRI — 25

SIDES

GRILLED VEGETABLES — 50 V G
GARLIC & ROSEMARY FRIES — 50 V G
MASHED POTATO — 50 V G
CREAMED SPINACH — 50 V G

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BACK TOMORROW?
Breakfast 50% off from 7 AM • Coffee • Coworking

SOIRÉE SIGNATURES

Our most-loved dishes, chosen by the Chef

AUSTRALIAN PICANHA MB2+ G
300 g Australian grass-fed Picanha MB2+ Angus Reserve. — 490

SMOKEHOUSE FAMILY PLATTER (4-6 pax)
Double the portion of our Smoked Platter, made for the whole table. — 700

HERB-CRUSTED FISH
White fish with a panko herb crust, mashed potato and tomato vinaigrette. — 130

TIRAMISU
Mascarpone cream, espresso-soaked ladyfingers and coffee gelato. — 85

MAIN

BLACK PEPPER BEEF
Wok-fried sliced beef, black pepper sauce and steamed rice. — 100

CHICKEN TALIWANG G
Charcoal-grilled free-range chicken, steamed rice, spicy Lombok Taliwang sauce, grilled eggplant and spicy long beans. — 130

CHICKEN NASI GORENG G
Chinese-style wok-fried rice, sliced chicken and secret sauce, served with pickles and crackers. — 50

SEAFOOD NASI GORENG G
Chinese-style wok-fried rice, mixed seafood and secret sauce, served with pickles and crackers. — 75

HERB-CRUSTED FISH
(Soirée Signature)
White fish with a panko herb crust, mashed potato and tomato vinaigrette. — 130

SWEETS

TIRAMISU
(Soirée Signature)
Mascarpone cream, espresso-soaked ladyfingers and coffee gelato. — 85

MANGO CHEESECAKE
Classic cream cheese cheesecake with mango purée. — 85

DOUBLE CHOCOLATE CAKE
Chocolate sponge, chocolate glaze and sugar crumble. — 85

AFFOGATO
Vanilla gelato, butter cookies and espresso shot. — 60

GELATO
Chef's Flavor of the Day. — 40

V *Vegetarian* G *Gluten-free*

MUSIC BAR · DINING



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WINE

GOOD WINE • GOOD FOOD • GOOD COMPANY

RED

SHIRAZ / SYRAH

Two Islands Shiraz, *Indonesia* — G 120 | B 550
Château Ste. Michelle Syrah, *USA* — B 1.150
Michael David 6th Sense Shiraz, *USA* — B 1.550
Torbreck Woodcutter's Shiraz, *Australia* — B 1.650
Mollydooker The Boxer Shiraz, *Australia* — B 1.850

CABERNET SAUVIGNON

Casa Silva Colección Rosé Cabernet Sauvignon, *Chile* — B 750
Wolf Blass Eaglehawk Cabernet Sauvignon, *Australia* — B 850
Michael David Freakshow Cabernet Sauvignon, *USA* — B 1.650

MERLOT

Wolf Blass Eaglehawk Merlot, *Australia* — B 850
Casa Silva Gran Terroir Angostura Merlot, *Chile* — B 1.050

MALBEC

Antigal Uno Malbec, *Argentina* — B 950
Trapiche Las Palmas Grand Reserva Malbec, *Argentina* — B 1.200
Mi Terruño Mayacaba Malbec, *Argentina* — B 1.800

TEMPRANILLO

Marqués de Cáceres Crianza, *Spain* — B 850
Protos Reserva Tempranillo, *Spain* — B 1.750

CARMÉNÈRE

Santa Carolina Estelar, *Chile* — B 700
Casa Silva Carmenère, *Chile* — B 750

PRIMITIVO

I Muri Primitivo, *Italy* — B 800
Il Pumo Primitivo, *Italy* — B 950

PINOT NOIR

Mount Rozier House Martin Pinot Noir, *South Africa* — B 800

NEGROAMARO

I Muri Negroamaro, *Italy* — B 800

BORDEAUX / BORDEAUX BLEND

Château de Lavison, *France* — B 800
Château Saint Marie, *France* — B 1.050
Grand Bateau Rouge Bordeaux, *France* — B 1.100
Clarendelle Médoc, *France* — B 1.600

RED BLEND

Freixenet Mia Red, *Spain* — B 1.000
Craggy Range Te Kahu, *New Zealand* — B 1.650
Mollydooker Two Left Feet, *Australia* — B 1.750

WHITE

SAUVIGNON BLANC

Tierra del Fuego Sauvignon Blanc, *Chile* — B 550
Two Islands Sauvignon Blanc, *Indonesia* — G 120 | B 550
Casa Silva Sauvignon Blanc, *Chile* — B 750
Santa Rita Tres Medallas, *Chile* — B 600

MOSCATO

Dragonfly Moscato, *Australia* — B 550
Sensuale Moscato, *Italy* — B 950

PINOT GRIGIO

Fantini Pinot Grigio, *Italy* — B 900

RIESLING

Hunter's Riesling, *New Zealand* — B 1.000

VERDEJO

Protos Verdejo, Spain — B 750

PINOT GRIS

Hunter's Pinot Gris, *New Zealand* — B 950

CHARDONNAY

Two Islands Chardonnay, *Indonesia* — G 120 | B 550
Casa Silva Chardonnay, *Chile* — B 750

WHITE BLEND

Freixenet Mia White, Spain — B 900

ROSÉ

ROSÉ

Mount Rozier The Frog, *South Africa* — B 650
Fantini Calalenta Rosato, *Italy* — B 1.000
Journey's End Wild Child Rosé, *South Africa* — B 1.100

SPARKLING

SPARKLING WINE

Freixenet Cordon Negro Brut, *Spain* — B 850

PROSECCO

Two Islands Prosecco, *Indonesia* — G 130 | B 600
Bottega Gold Prosecco, *Italy* — B 1.600

CHAMPAGNE

G.H. Mumm, *France* — B 2.500
Moët & Chandon, *France* — B 2.900

G • Glass | B • Bottle

MUSIC BAR DINING

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SPIRITS & APERITIFS

GOOD SPIRITS • GOOD COMPANY • GOOD TIMES

RUM

BACARDI LIGHT RUM
Light, clean & smooth, with citrus and vanilla. — G 80 | B 950

BACARDI SPICED RUM
Smooth & warming, with vanilla and gentle spice. — G 80 | B 950

DIPLOMÁTICO MANTUANO
Rich & smooth, with caramel, vanilla and dried fruit. — G 140 | B 1.800

HAVANA CLUB AÑEJO 7 YEAR OLD
Rich & complex, with cocoa, vanilla and dried fruit. — G 130 | B 1.650

MYERS'S DARK RUM
Dark & full-bodied, with molasses, caramel and spice. — G 100 | B 1.150

VODKA

SKYY VODKA
Clean & smooth, with subtle citrus and crispness. — G 70 | B 850

ABSOLUT VODKA
Smooth & balanced, with gentle grain and clean finish. — G 95 | B 1.300

GREY GOOSE VODKA
Elegant & silky, with soft almond and vanilla. — G 140 | B 1.900

BELVEDERE VODKA
Refined & creamy, with subtle spice and smoothness. — B 2.000

GIN

EAST INDIES ARCHIPELAGO
Aromatic & smooth, with juniper, citrus and spice. — G 90 | B 1.100

EAST INDIES BALI POMELO
Bright & refreshing, with juicy pomelo and citrus. — G 90 | B 1.100

BULLDOG GIN
Smooth & balanced, with juniper, citrus and spice. — G 85 | B 1.050

BOMBAY SAPPHIRE
Crisp & aromatic, with juniper, citrus and florals. — G 110 | B 1.400

HENDRICK'S GIN
Smooth & distinctive, with cucumber, rose and botanicals. — G 150 | B 2.000

LIQUEUR

DISARONNO AMARETTO — G 130 | B 1.500
BAILEYS IRISH CREAM — G 110 | B 1.450
KAHLÚA — G 110 | B 1.200
COINTREAU — G 110 | B 1.300
JÄGERMEISTER — G 95 | B 1.200
MIDORI MELON — G 120 | B 1.300

APERITIF

APEROL — G 105 | B 1.300
CAMPARI BITTER — G 105 | B 1.300
MARTINI ROSSO — G 110 | B 1.300
MARTINI BIANCO — G 110 | B 1.300
MARTINI EXTRA DRY — G 105 | B 1.300
VACCARI SAMBUCA — G 110 | B 1.500

G • Glass | B • Bottle

TEQUILA

LA PINA REPOSADO
Smooth & mellow, with oak, vanilla and agave. — G 90 | B 1.200

HERRADURA TEQUILA PLATA
Crisp & smooth, with fresh agave and citrus. — G 160 | B 2.250

HERRADURA TEQUILA REPOSADO
Smooth & rich, with agave, vanilla and oak. — G 180 | B 2.500

1800 REPOSADO
Smooth & balanced, with roasted agave and vanilla. — G 150 | B 2.300

1800 AÑEJO
Rich & mellow, with oak, caramel and vanilla. — B 2.700

DON JULIO REPOSADO
Smooth & refined, with agave, vanilla and light oak. — B 3.000

DON JULIO AÑEJO
Rich & elegant, with oak, vanilla and dried fruit. — B 3.500

DON JULIO ROSADO
Luxurious & distinctive, with ripe fruit and soft oak. — B 8.500

DON JULIO 1942 AÑEJO
Exceptionally smooth, with caramel, vanilla and warm oak. — B 8.500

JOSE CUERVO REPOSADO GOLD
Smooth & approachable, with agave, vanilla and spice. — G 140 | B 1.600

WHISK(E)Y

JIM BEAM
Smooth & approachable, with caramel, vanilla and oak. — G 95 | B 1.200

JACK DANIEL'S NO. 7
Smooth & mellow, with caramel, vanilla and toasted oak. — G 120 | B 1.600

MAKER'S MARK BOURBON
Rich & smooth, with vanilla, caramel and soft oak. — G 160 | B 2.300

JAMESON
Light & smooth, with vanilla, wood and gentle spice. — G 110 | B 1.500

CHIVAS REGAL 12 YEAR OLD
Smooth & rich, with honey, orchard fruit and oak. — G 140 | B 2.000

GLENFIDDICH 12 YEAR OLD
Fresh & elegant, with pear, vanilla and subtle oak. — G 160 | B 2.500

THE GLENLIVET 12 YEAR OLD
Smooth & fruity, with citrus, pear and vanilla. — G 170 | B 2.700

THE SINGLETON 12 YEAR OLD
Rich & mellow, with dried fruit, vanilla and spice. — B 2.700

THE BALVENIE 12 YEAR OLD
Rich & honeyed, with vanilla, dried fruit and oak. — B 4.000

THE MACALLAN 12 YEAR OLD
Rich & refined, with dried fruit, spice and oak. — B 5.900

BEER

SUMMER PALE ALE
(Island Brewing - Bali - ABV 4.5% - IBU 25) — 55

SMALL HAZY
(Island Brewing - Bali - ABV 4.8% - IBU 10) — 65

IPA
(Blacksand Brewery - Bali - ABV 6.3% - IBU 35) — 75

BINTANG 330 ML — 50



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