

Breakfast Menu

SUGARSAND BREAKFAST

HOT

Vegetarian Rice Bowl, Japanese rice, beetroot, avocado, cucumber, corn, wasabi lime marination, cream cheese, furikake (L)(G)

Chawanmushi, egg custard, crab, edamame, chives, dashi broth (E)(S)(G)

Okonomiyaki with Egg, poached egg, pork bacon, tonkatsu, mayo, spring onion, katsuobushi (E)(P)(S)(G)

Breakfast Your Way, boiled, poached, omelette, scrambled or fried egg with, pompom potato, sautéed mushroom, roasted tomato, salad & corn salsa (E)(G)

Breakfast Toast Three Ways, smashed avocado, sautéed mushroom, corn salsa, tomato, feta cheese & cured salmon (E)(S)(L)(G)

Eggs on Toast, poached egg, smashed avocado, corn salsa, roasted tomato, pickled onion, furikake, sliced almond (G)(E)(N)

Healthy Breakfast, asparagus, avocado, egg white, corn salsa, sourdough (L)(G)(E)

Benedict or Florentine, poached egg, kale, hollandaise, pork ham (E)(L)(P)(G)

Breakfast Sandwich, scrambled egg, smoked salmon, fried capers, cream cheese, pickled, asparagus, potato chips, avocado dip, (*choice of bagel, croissant, brioche, sourdough*) (G)(L)(S)(E)

Meat & Egg, hot smoked cured short plate, potato chips, sunny egg, mushroom, BBQ sauce, chimichurri, pickled cucumber (E)(G)(L)

Gluten Free Oatmeal, caramelized banana, seasonal fruits, cream peanut butter, blueberry, mint, almond milk, sliced almond (N)

Bakmi Goreng, egg noodles, chicken, pork char siew, bean sprouts, soybean crackers, sunny egg, pickles (P)(S)(E)(G)(N)

Chifa Fried Rice, chicken, pork char siew, sunny egg, pickles, soybean crackers (P)(S)(E)(G)(N)

Bubur Ayam, cakwe, boiled egg, chicken broth, prawn crackers (G)(E)(S)

COLD

Granola, yogurt, seasonal fruits (L)(N)(G)

Bircher Muesli, almond, berries, caramel sauce, chia seed, banana (G)(N)(L)

Baker's Basket, danish, croissant, sourdough, brown & white toast (*choice*) (G)(L)

Pitaya Bowl, pineapple, coconut, roasted almond (N)

SWEET

Waffle, honey, strawberry compote & caramel sauce (L)(G)(E)

Cilembu Brûlée, local sweet potato, vanilla diplomat, granola, vanilla ice cream (L)(G)(N)(E)

Japanese Pancakes, caramel sauce, mixed berries, seasonal fruits, almond (L)(G)(N)(E)

French Toast, caramelized honey butter, milk bread, mixed berries, vanilla gelato (L)(G)(N)(E)

Fruit Platter, seasonal selection

SIDES

Bacon Pork or Beef

Sausage Beef or Chicken

Potato Pompom

Sautéed Mushroom

Sautéed Asparagus

Baked Bean

(L) LACTOSE (N) NUTS (G) GLUTEN
(S) SEAFOOD (E) EGGS (P) PORK

Should you have any allergy/dietary requirements please inform your waiter.

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Digital Menu



Lunch Menu

STARTER

前菜

EDAMAME (VE)(GF)

Steamed / grilled, rock salt, teriyaki glazed, lime

TUNA TAR-TAR (L)

Avocado, tobiko, crème fraîche, micro cress, wasabi lime soy, crackers

SALMON TAR-TAR (L)

Avocado, tobiko, crème fraîche, micro cress, wasabi lime soy, crackers

POPCORN SHRIMP

Rock shrimp tempura, honey spicy mayo, sesame seed

WAGYU GYOZA (L)

Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo

SALMON CRUDO

Thin slices, pickled apple, spring onion, leek, black tobiko, ponzu, sesame seeds, shiso oil, micro cress

TEMPURA MORIAWASE

Prawn tempura with seasonal vegetables, ten shoyu, harissa mayo

CRISPY RICE SPICY TUNA

Tuna marination, spring onion, avocado, yuzu mayo, sesame, black tobiko, jalapeño

KANI CROQUETE (L)

Spring onion, yuzu mayo, purple potato mousse, micro cress

CHICKEN WING

Japanese marination, robata style, lime, rock salt, togarashi

EBI TACOS

Shrimp marination, avocado crema, pico de gallo, shredded nori

TACOS 3 WAY

Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori

GLAZED CHICKEN

Chicken karaage, sweet chili marination, sesame seed, micro cress

PRAWN SALAD (L)

Lettuce, charred broccoli, radish, edamame, avocado, apple, parmesan cheese, quail egg, wasabi mayo dressing

CRAB STICK SALAD

Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing

COMFORT

コンフォート・フード

AHI TUNA SLIDER (L)

Japanese slaw, yuzu mayo, citrus teriyaki and tonkatsu, crispy potato, milk bun

JAPANESE CHICKEN CURRY

Potato, carrot, onion, katsu style, fried quinoa, beni sogha

CHICKEN TERIYAKI FLATBREAD (L)

Chicken teriyaki, Japanese mayo, mozzarella, furikake, katsuobushi, shredded nori

TUNA MAGURO PIZZA (L)

Yellowfin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress

WAGYU BEEF BURGER (L)

Cheddar cheese, pickles, camote ketchup, milk bun

CHICKEN KATSU SANDWICH (L)

Slaw, Japanese mayo, brioche

OCTOPUS (L)

Yuzu mitsuba sauce, cherry tomato, potato mousse, crispy capers, micro cress

YAKITORI WAGYU BEEF KIWAMI 9+

Baby leeks, smoked BBQ sauce, sesame seed

CHICKEN YAKITORI

Baby leeks, sweet yakitori sauce, sesame seed

MORE SERIOUS

メインメニュー

PORK RAMEN (P)

Bok choy, spring onion, sweet corn, pork chashu, onsen egg, narutomaki, creamy pork broth

CHICKEN TERIYAKI (L)

Homemade teriyaki sauce, corn puree, eryngii mushroom, asparagus

BABY CHICKEN (L)

Herbs marination, yoghurt dip, micro cress

YAKISOBA

Squid, prawn and scallop, seasonal vegetable, Japanese sauce, rice crackers

KIWAMI WAGYU BOLLAR BLADE marbling 9+

250 gram, charred baby kailan, eryngii mushroom

YAKIMESHI WAGYU

Wagyu Beef, cabbage, shimeji mushroom, corn, edamame, crisply garlic, rice crackers

KING PRAWN (GF)(L)

Mango salsa, yuzu kosho, corn purée

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MAKI ROLLS

巻き寿司

TUNA CRISPY ROLL

Crispy tuna tempura, cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake

SALMON ABURI ROLL

Avocado, cucumber, cream cheese, salmon on top, tobiko, mentaiko aioli

RAINBOW

Salmon, tuna, prawn, avocado, micro cress, crispy tempura flake, tobiko, Japanese mayo

PRAWN & CRAB AVOCADO

Crabstick, avocado, prawn on top, micro cress, honey spicy mayo, tobiko

CALIFORNIA

Crab, avocado, cucumber, tobiko, harissa mayo, crispy crab

VOLCANO

Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo

SHRIMP TEMPURA

Avocado, harissa mayo, tobiko, micro cress

SALMON AVOCADO

Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress, tobiko

SALMON TEMPURA

Avocado, cream cheese, truffle mayo, salmon pomelo coulis, au nori, eel sauce

SOFT SHELL CRAB

Avocado, takuwan, chipotle mayo, tobiko, eel sauce, micro cress

SIDES

サイドメニュー

Charred baby carrot (VE)

Sweet potato strip (VE)

Charred broccoli (GF)(VE)

Japanese rice (GF)(VE)

Miso soup (GF)

PICK YOUR SAUCE

ソースをお選びください

Chimichurri (VE)

House bbq

Teriyaki

Digital Menu



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SWEET ENDING

デザート

CAPPUCCINO FONDANT (L)

Coffee cream, white coffee gelato, sesame chips

JAPANESE APPLE PIE (GF)

Spiced sponge, miso caramel, soy milk ice cream

CHOCOLATE BAR (L)(N)

Caramelized white chocolate, peach jam, calamansi peach sorbet

YUZU CHEESE TART (L)(N)

Yuzu cheese tart, mango passion sauce, coconut sorbet, yuzu curd, dehydrated zest meringue

FRUIT PLATTER (GF)(VE)

Selection of seasonal fruits

SUSHI SESSION

EXPERIENCE A REFINED OMAKASE-STYLE 5-COURSE INTERACTIVE MENU LIKE NEVER BEFORE WITH CHEF RIZAL'S MASTERFUL CRAFTSMANSHIP AND PREMIUM INGREDIENTS.

One day advance reservation is required.

Minimum order of 6 persons.

Cocktail pairing package available at IDR 2,000,000 / couple

NIGIRI & SASHIMI

Ask our team for the best available fish of the day

(VE) VEGAN

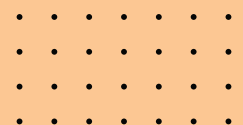
(V) VEGETARIAN

(GF) GLUTEN FREE

(P) CONTAINS PORK

(N) CONTAINS NUTS

(L) CONTAINS LACTOSE



Dinner Menu

STARTER

スターター

EDAMAME (VE)(GF)

Steamed / grilled, rock salt, teriyaki glazed, lime

SCALLOP MISO (L) (each)

Butter yuzu miso, pineapple salsa, potato mousse, tobiko, micro cress

EBI TACOS

Shrimp marination, avocado crema, pico de gallo, shredded nori

CRISPY RICE SPICY TUNA

Tuna marination, spring onion, avocado, yuzu mayo, sesame, black tobiko, jalapeño

KANI CROQUETTE (L)

Spring onion, yuzu mayo, purple potato mousse, micro cress

CHICKEN WINGS

Japanese marination, robata style, lime, rock salt, togarashi

TEMPURA MORIAWASE

Prawn tempura with seasonal vegetables, ten shoyu, harissa mayo

POPCORN SHRIMP

Rock shrimp tempura, honey spicy mayo, sesame seed

WAGYU GYOZA (L)

Steamed gyoza, mushroom, spring onion, lime ginger dressing, Kewpie mayo

TACOS 3 WAY

Tuna, salmon and crab, sesame soy sauce, avocado, crispy nori

PRAWN COD GYOZA (L)

Gindara, prawn, saikyo miso, mushroom, lime ginger dressing, wasabi mayo

GLAZED CHICKEN

Chicken karaage, sweet chili marination, sesame seed, micro cress

CRISPY SQUID

Green chili, rock salt, lime zest

CHAR GRILLED ASPARAGUS (VE)

Wafu sauce, sesame seed

CHAR GRILLED SWEET CORN (VE)(L)(GF)

Shiso butter sauce

PRAWN TEMPURA

Crispy prawn, harissa mayo, ten soyu



SIGNATURE

シグネチャーメニュー

WAKAME SALAD (V)(GF)

Seaweed, daikon, baby gem, pear, tomato cherry, goma wafu dressing

PRAWN SALAD

Lettuce, charred broccoli, radish, edamame, avocado, apple, parmesan cheese, quail egg, wasabi mayo dressing

CRAB STICK SALAD

Crab tempura, mango, avocado, cucumber, micro cress, citrus ginger dressing

OCEAN'S PARCEL

Chef's creation of aromatic Japanese sea flavors, served table side, feast for your taste buds and your eyes

GINDARA MISO (L)

Saikyo marination, charred baby kailan, eryngii mushroom, yuzu miso

KING PRAWN (GF)(L)

Mango salsa, yuzu kosho, corn purée

BABY CHICKEN (L)

Herbs marination, yoghurt dip, micro cress

SALMON

House teriyaki, charred baby kailan, eryngii mushroom and pickled shimeji

SEABASS

Burnt herbs tomato, charred baby kailan, shiso miso sauce

STOCKYARD GOLD ANGUS BEEF SIRLOIN

250 gram, charred baby kailan, eryngii mushroom

AUSTRALIAN O'CONNOR RIB EYE

250 gram, charred baby kailan, eryngii mushroom

KIWAMI WAGYU BOLLAR BLADE marbling 9+ (GF)

250 gram, charred baby kailan, eryngii mushroom

US PRIME T BONE 1 kilogram

Suitable to be shared, served with sweet potato strips & 2 sauces selection

OUR STEAKS ARE SERVED WITH CHIMICHURRI & HOUSE BBQ SAUCE

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(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (L) CONTAINS LACTOSE
(P) CONTAINS PORK (N) CONTAINS NUTS



SUSHI SPECIAL 特別な寿司

SALMON CRUDO

Thin slices, pickled apple, spring onion, leek, black tobiko, ponzu, sesame seeds, shiso oil, micro cress

SCALLOP NEW STYLE

Thin slices, lemon puree, pickled radish, crispy nori crackers, shiso yuzu oil, tobiko, micro cress

OMAKASE

6 pieces of sashimi, 4 pieces of nigiri, and 8 pieces maki rolls of Chef's pick

CHEF'S SELECTION

Taste today's best selections of 4 sushi rolls, served on an insta friendly presentation

SALMON NEWSTYLE

Thin sliced, ginger, garlic, sesame yuzu soy, micro cress, tobiko

TUNA TATAKI

Yellow fin, braised onion, crispy garlic, truffle ponzu, daikon fresh , micro cress , caviar

TUNA MAGURO PIZZA (L)

Yellow fin tuna, truffle mayo, yuzu mayo, pickled onion, furikake, micro cress

TUNA TAR-TAR (L)

Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker

SALMON TAR-TAR (L)

Avocado, tobiko, crème fraiche, micro cress, wasabi lime soy, cracker

MAKI ROLLS 巻き寿司

SALMON ABURI ROLL (L)

Avocado, cucumber, cream cheese, salmon on top, tobiko, mentaiko aioli

PRAWN AND CRAB AVOCADO

Crabstick, avocado, prawn on top, micro cress, honey spicy mayo, tobiko

TUNA CRISPY ROLL (L)

Crispy tuna tempura, cream cheese, avocado, spring onion, eel sauce, honey spicy mayo, furikake

RAINBOW

Salmon, tuna, prawn, avocado, micro cress, crispy tempura flake, tobiko, Japanese mayo

CALIFORNIA

Crab, avocado, cucumber, tobiko, harissa mayo, crispy crab

VOLCANO

Avocado, cucumber, tempura flake, torch crab, tobiko, Japanese mayo

SALMON AVOCADO

Avocado, mango coulis, sweet chili sauce, eel sauce, crispy kale, micro cress, tobiko

KIWAMI WAGYU 9+

Asparagus, wagyu beef, chipotle mayo, sesame ginger dressing, micro cress

SPICY TUNA

Tuna chunky, honey spicy mayo, sesame oil, spring onion, tongarashi, leek fried, tobiko, sesame seed, avocado, kyuri

SHRIMP TEMPURA

Avocado, harissa mayo, tobiko, micro cress



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NIGIRI AND SASHIMI

Ask our team for the best available fish of the day

WOK AND KUSHIYAKI

中華鍋と串焼き

YAKITORI WAGYU BEEF KIWAMI 9+
Baby leeks, smoked bbq sauce, sesame seed

CHICKEN YAKITORI
Baby leeks, sweet yakitori sauce, sesame seed

YAKISOBA
Squid, prawn and scallop, seasonal vegetable,
Japanese sauce, rice crackers

YAKIMESHI WAGYU
Wagyu Beef, cabbage, shimeji mushroom, corn,
edamame, crispy garlic, teriyaki, rice crackers

SIDE DISH 惣菜

POTATO MASHED (V)(L)
SWEET POTATO STRIP (V)
JAPANESE RICE (VE)(GF)
CHARRED BABY CARROT (GF)(VE)
CHARRED BROCCOLI (GF)(VE)
MISO SOUP (GF)

SWEET ENDING デザート

CAPPUCCINO FONDANT (L)
Coffee cream, white coffee gelato, sesame
chips

JAPANESE APPLE PIE (GF)
Spiced sponge, miso caramel, soy milk ice
cream

CHOCOLATE BAR (L)(N)
Caramelized white chocolate, peach jam,
calamansi peach sorbet

YUZU CHEESE TART (L)(N)
Yuzu cheese tart, mango passion sauce,
coconut sorbet, yuzu curd, dehydrated zest
meringue

FRUIT PLATTER (GF)(VE)
Selection of seasonal fruits

SUSHI SESSION

EXPERIENCE A REFINED OMAKASE-STYLE
5-COURSE INTERACTIVE MENU LIKE NEVER
BEFORE WITH CHEF RIZAL'S MASTERFUL
CRAFTSMANSHIP AND PREMIUM INGREDIENTS.

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IDR 2,000,000 / couple



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(P) CONTAINS PORK (N) CONTAINS NUTS

Digital Menu



Beverage Menu



KANPAI! **HOMMAGE TO JAPANESE** **COCKTAIL CULTURE**

Transporting you to a tropical and izakaya artisanal cocktails bespoke experience, where the sun always shines and good time never ends.

Our concoctions are crafted using unique and locally sourced ingredients, inspired by the flavor of Japanese culture and tropical weather on the Island of Gods.





SPARKLE WITH STYLE

Composed of an alcoholic base spirit with additional dilution of carbonated beverage, easy to drink and one of the crowd pleasures.



CHA-NO-YU

This cocktail takes inspiration from the Japanese tea ceremony, bringing a warm and welcoming vibe with Japanese tea ingredients and whisky for a unique twist. Japanese blended whisky, amaretto, homemade carbonated tropical tea, creamy matcha.



HANA - ME

The beauty of cherry blossoms in Japan's spring inspired this cocktail, blending floral notes of cherry blossom with rich botanical hints from dry gin. Dry gin, Italian bitter, sakura, yuzu, orange bitter, tonic water.



NIHON PALOMA

A sunny Japanese spin on the Paloma—tequila, pomelo, yuzu and a splash of watermelon come together for a zesty, feel-good refresher. Tequila Reposado, yuzu & pomelo cordial, homemade carbonated watermelon.

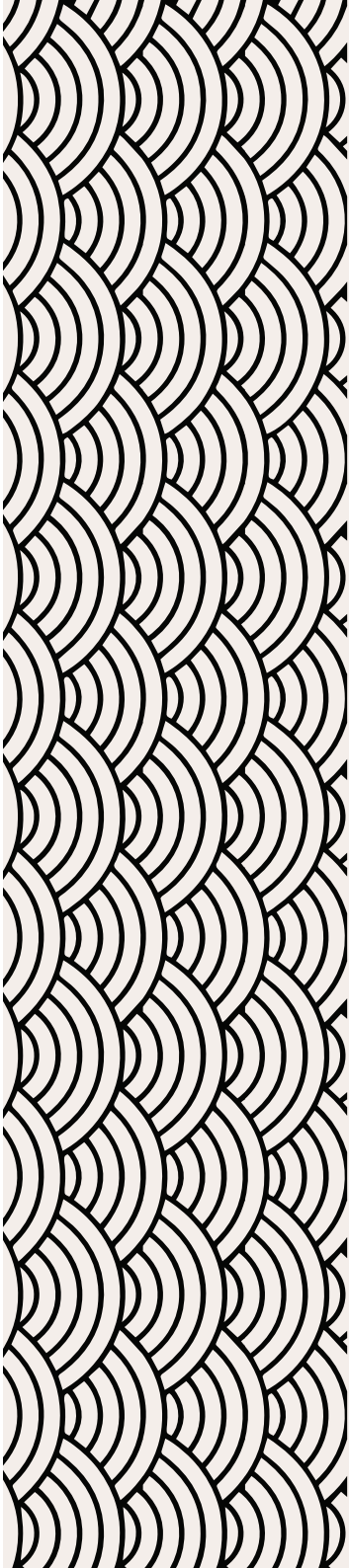


GAIJIN TWIST

A mojito meets outsider charm in this playful remix, blending shiso's herbal freshness with bright lime and homemade sparkling tropical tea bubbles for a crisp, lively twist. White rum, umeshu, shiso cordial, homemade carbonated tropical tea.

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TART LIBATION or TANGY CONCOCTION

Composed of an alcoholic base spirit with additional citrus or other acidic solutions to manifest a fresh and bright character in every sip.



PINEAPPLE PASSION

Reviving the true spirit of the Daiquiri with fresh pineapple, light rum, yuzu liqueur, passionfruit, and spices. Shaken and strained—for a crisp, vibrant, and authentic twist

White rum, yuzu liqueur, pineapple, passion fruit, orange spice.



WABI SABI

Inspired by wabi-sabi, these cocktails embrace imperfection with unconventional ingredients, creating beautifully unexpected flavors.

Lemongrass infused gin, kombu tincture, miso, ginger, lemon.



UMAI SOUR

First mixed back in 1862, the Whiskey Sour is a true classic. At Sugar Sand, we give it a playful twist with matcha and ginger for a fresh new kick.

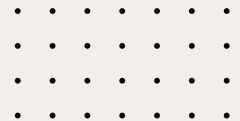
Bourbon whiskey, umeshu, lemon, matcha ginger, Angostura aromatic bitters, albumin.



MANZARITA

A cheeky Japanese remix of the Margarita—tequila meets ume, guava, yuzu, and a spicy kick for a fruity, fiery fiesta.

Tequila reposado, umeshu, homemade chili liqueur, guava, yuzu.



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TROPICAL ESCAPE

Tropical concoctions use unique exotic ingredients, inspired by the flavors of sunny archipelagos.



TROPIKALIA

Banana water is known for its healing properties, boosting energy and soothing the stomach, to name just two. With fresh pineapple, house-made falernum, and a generous pour of spiced rum, we've crafted the perfect tropical tonic with a kick.

Mixed blend rum, homemade falernum, banana water, pineapple, hazelnut,



KIWI COOLER

We love both people and fruit. This fresh, zesty refresher mixes kiwi, cucumber, and pandan rum, perfect for quenching your thirst in the tropical heat.

Rum infused pandan, coconut liqueur, kiwi, cucumber, lime.



ELEVATION

The coconut is the Swiss Army knife of the plant kingdom: food, water, fiber, and even charcoal all in one. Paired with mango, tangerine, and white chocolate, this magical fruit creates a full sensory experience.

Vodka, coconut liqueur, mango, orange, vanilla, honey, homemade espuma.



SOUL QUENCHER

Bask in the heat of the Island of the Gods' rays with this icy watermelon thirst quencher.

Your bartender prescribes a dash of ginger for extra spice and satisfaction.

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THE TIPSY & TIPPLE

Composed a unique concoction from a single spirit, though additional liqueur, or cordial may be added as supporting flavors.



UME GRONI

Born in Florence in 1920, Negroni has become a timeless classic. At Sugarsand, we give it a Japanese twist the UME GRONI crafted with plum wine and roasted orange peel for a rich, modern take.

Dry gin infused Ume, Campari, Rosso Vermouth, plum wine.



SHISO JULEP

The word 'julep' comes from the ancient Persian 'Gulab,' a rose petal elixir. Today it lives on as the Mint Julep. Ours blends lychee and lemongrass for an exotic eastern twist.

Japanese blended whisky, shiso, lychee, lemongrass, Angostura Aromatic Bitters.



LITTLE KYOTO

Kyoto may be known for green tea, but it also drinks more coffee than any other Japanese city—symbolizing intellect, creativity, and a touch of rebellion.

Spiced rum FW brown butter, licor 43, coconut liqueur, pottery blend espresso, cheese cream.



STRAWBERRY SPRITZ

There is no "Aperitivo" without the Spritz. We take the classic Italian after work wind-down drink and gave it a fruity tropical twist.

Aperol, butterscotch, strawberry, Prosecco.

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SHARING IS CARING Pitcher 600 ml

RED SPICE SANGRIA

Red wine, spiced rum, tangerine, mulling spices, lemon, orange, soda water.

ROSE SPLASH SANGRIA

Rose wine, tangerine, vodka, honey, guava, apple, lemonade.

WHITE BREEZE SANGRIA

White wine, lychee, vodka, citrus, elderflower, orange, apple, mint, lemonade.

SLOW COOKED INFUSED G & T

Our exquisite slow cooked gin concoctions have an exact preparation process using precise temperature control and a combination of tonic water and locally sourced ingredients, blended to exotic perfection.

Red Apple + Cinnamon

Slowly infused dehydrated apple and gin, topped with cinnamon and tonic.

Lemongrass + Lemon

Slowly infused lemongrass and gin, topped with lemon peel and tonic.

Basil + Lychee

Slowly infused basil and gin, topped with fresh lychee and tonic.

Chamomile + Strawberry

Slowly infused chamomile and gin, topped with fresh strawberry and tonic water.

Cucumber + Shiso

Slowly infused cucumber and gin, topped with Shiso and tonic.

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RUM

Captain Morgan White
Bacardi Spiced
Bacardi Carta Blanca
Plantation 3 Star
Plantation Dark
Havana Club 3 Star
Myers Dark
Cacacha Sagatiba Cristalina
Kraken Spiced
Cacacha Sagatiba Velha
Ron Zacapa XO

VODKA

Smirnoff Red
Stolichnaya
Ketel One
Haku Vodka
Ciroc
Beluga
Grey Goose
Belvedere

BOURBON / RYE SOUR MASH WHISKEY

Jim Beam White
Bullet Bourbon
Bullet Rye
Makers Mark
Jack Daniel No. 7

GIN

Gordon's
Beefeater
Citadelle
Bombay Sapphire
Tanqueray
Four Pillars Rare Dry Gin
Four Pillars Bloody Shiraz
Roku Suntory
Tanqueray 10
Hendrick's
Monkey 47

SCOTCH WHISKY

BLENDED MALT

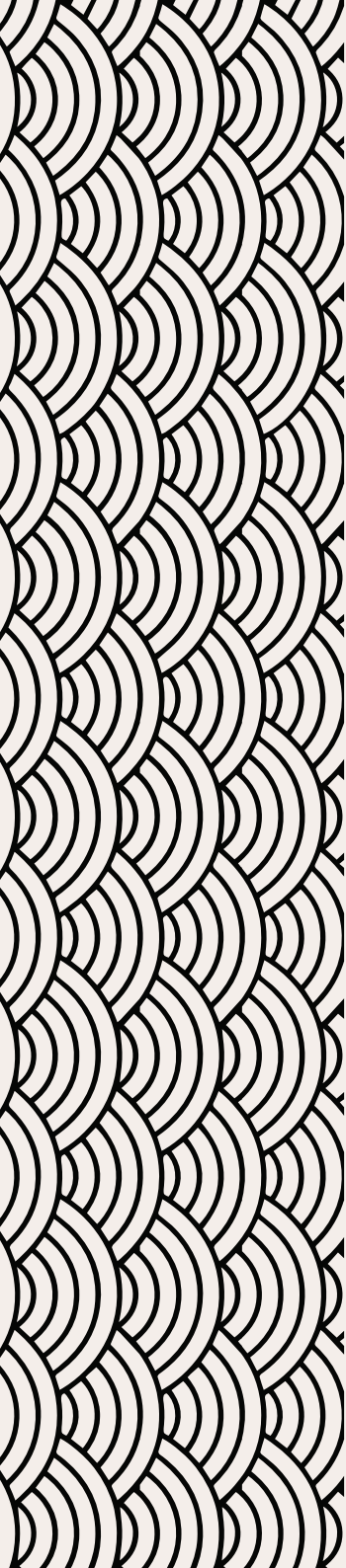
Johnnie Walker Red Label
Johnnie Walker Black Label
Chivas Regal 12
Monkey Shoulder
Chivas Regal 18

SINGLE MALT

Glen Turner Heritage
Double Cask
Singleton 12
Talisker 10
Bowmore 12
Auchentoshan 12
Auchentoshan Three Wood
Macallan 12
Macallan 18

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IRISH WHISKY

Bushmills
Jameson

OTHER WHISKY

Fireball Cinnamon
Canadian Club
Mars Iwai Tradition
Mars Maltage Cosmo

TEQUILA

El Jimador Reposado
Patron Silver
Patron Reposado
Patron Anejo
Don Julio Blanco
Don Julio Reposado
Don Julio Anejo
1800 Reposado
1800 Coconut

MEZCAL

Machetazo Espadin

GRAPPA

Saba

COGNAC / BRANDY

St. Remy V.S.O. P
Remy Martin V.S.O. P

AMARO / LIQUEUR

Licor 43
Fernet Branca
Campari
Vermouth
Kahlua
Baileys
Malibu
Antica Formula
Luxardo Maraschino
Drumbuie
Pernod
Amaretto Disaronno
Jägermeister Ice Cold Shot
Midori
Vaccari Sambuca
Cointreau
St. Germain
Frangelico
Benedictine D.O.M

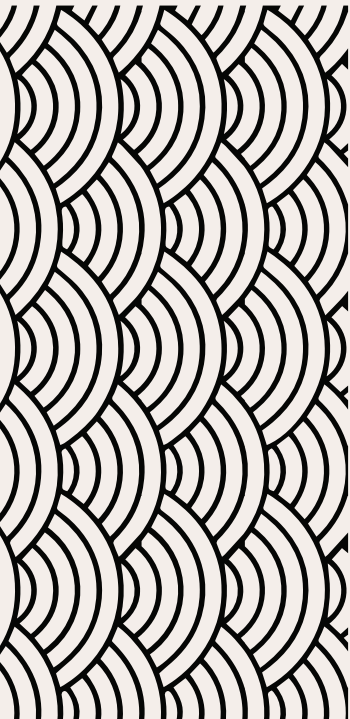
BEERS

Bintang
Bintang Radler Lemon
Heineken
Albens Apple Cider



All prices are quoted in thousands of Indonesian Rupiah and subject to 10% service charge and 11% prevailing government tax

If you have any allergy / dietary requirement, please inform our staff.



MOCKTAILS

PINEAPPLE PALM

Pineapple, basil, palm sugar, lemon, homemade ginger beer

GET FRESH

Cucumber, mint, elderflower, lime, tonic water

BERRY BREEZE

Strawberry, cranberry, earl grey, lemon, passion fruit

YOU-ZU

Yuzu, homemade strawberry jam, pineapple, lemon nectar

MAI THAI TEA

Thai tea, yogurt, lemon, mango, orange, orgeat

FRESHLY PRESSED

WATERMELON

ORANGE

APPLE

CARROT

WHOLE YOUNG COCONUT

FRUIT JUICES

GUAVA

LEMON

STRAWBERRY

CRANBERRY

HEALTHY TONICS

JAMU / LOLOH

A traditional Indonesian concoction with healing properties that has been passed from our ancestor down through the generation as an elixir of life, served chilled, we add our twist to it

WE'VE GOT 2 FLAVORS:

HONEY GINGER

TAMARIND & TURMERIC

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KOMBUCHA

Hand Crafted by Bali Bucha

LEMONGRASS

STRAWBERRY & BASIL

HOT DRINKS

COFFEE or TEA

MILK COFFEE

WATER

Equil Still Water 380ml/760ml

Equil Sparkling Water 380ml/760ml

SODA / SOFT DRINK

Coca Cola

Coca Cola Zero

Sprite

Ginger Ale

Tonic Water

Soda Water

Coconut Water

Red Bull



Digital Menu

