

IN-VILLA DINING

In-villa dining available 12pm until 10pm, unless specified (24)

SNACKS

(24) UNGASAN HOT WINGS ranch, pickled cucumber		120
(24) FLATBREAD AND DIPS hummus, eggplant & black garlic, beetroot	VG	70
(24) GUACAMOLE corn chips, coriander, jalapeño, lime crema	P N	115
(24) SALT & PEPPER CALAMARI nahm jim, aioli		125

SALADS

(24) CHICKEN CAESAR baby cos, poached egg, parmesan, bacon, sourdough crouton	P	160
(24) GREEN DREAM falafel, pumpkin hummus, roasted cauliflower, pickled red onion, tabbouleh, almond tarator, dukkha	VG GF N	150
(24) NIÇOISE sesame crusted yellowfin tuna, potato, beans, red onion, olive, boiled egg, saffron aioli	GF	180
(24) GREEN SALAD broccoli, pea, mint, halloumi, lemon vinaigrette	GF	150

BURGERS & SANDWICHES

(24) UNGASAN CHEESE BURGER black angus patty, cheddar, caramelised onion, pickles, tomato relish, fries <i>add gluten free bun for additional 30K</i>		190
CHICKEN WRAP grilled chicken, parmesan, avocado, bacon, lettuce, tomato, boiled egg, garlic aioli <i>add gluten free wrap for additional 30K</i>	P	160
(24) EGGPLANT FOCACCIA crispy eggplant, tomato, cashew cream, wood fire peppers, caramelised onion	VG N	150
STEAK SANDWICH black angus sirloin, caramelised onion, beetroot, rocket, mushroom, gruyère, truffle aioli		200

MAKE YOUR OWN BOWL

STEP 1 - CHOOSE ONE PROTEIN

salmon sashimi	180	grilled beef	160
teriyaki chicken	140	miso tofu	125

STEP 2 - CHOOSE ONE BASE

red rice | sushi rice | quinoa | mixed leaves

STEP 3 - CHOOSE FOUR VEGGIES

roasted maple pumpkin | steamed broccoli | charred corn | miso eggplant | avocado | cherry tomato | pickled cucumber | carrot | beetroot | radish | roasted cauliflower | red onion | kimchi

STEP 4 - CHOOSE ONE DRESSING

balsamic | lemon tahini | citronette | pumpkin seed | wasabi soy | ponzu | garlic aioli | chipotle mayo

STEP 5 - CHOOSE ONE TOPPING

furikake | soy-glazed seeds | spiced nuts | dukkah

AVAILABLE 24 HOURS (24)

VEGAN VG

GLUTEN FREE GF

CONTAINS PORK P

CONTAINS NUTS N

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service

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PASTA

Fettucine al ragù house made fettuccine, parmigiano reggiano		220
Macaroni ricotta, mozzarella, Gruyère, truffle butter		190

PIZZA

gluten-free base 50K extra

(24) Margherita tomato passata, mozzarella, burrata, basil		170
(24) Diavola tomato passata, Italian salami, olives, mozzarella	P	190
(24) Prosciutto e funghi prosciutto cutto, mushrooms, parmigiano reggiano, rocket, truffle oil	P	230
(24) Pesce prawn, pumpkin, oregano, cherry tomato, rocket, chilli flakes		195

WARUNG - LOCAL FAVOURITES

(24) Sop buntut oxtail soup, rice, potato, leek, celery, fried garlic	GF	140
(24) Beef rendang braised Indonesian spiced beef, potato, pickles, crackers, steamed rice		220
(24) Iga babi grilled pork ribs, steamed rice, water spinach	P	240
(24) Gado gado steamed vegetables, boiled egg, peanut sauce, emping crackers		130
(24) Nasi/Mie goreng rice or noodles, chicken, fish satay, acar pickle, prawn cracker, peanuts	N	170
(24) Satay ayam chicken skewers, rice, acar pickle, peanut sauce	N	140
Jimbaran snapper sambal matah, pickled vegetables, steamed rice		260

MAINS

Moussaka eggplant, zucchini, red capsicum, potato, vegan cheese, basil pesto	VG GF	160
Black angus scotch fillet duck fat potatoes, béarnaise sauce, rocket & pear salad	GF	340
Barramundi fennel, asparagus, grape salsa, salsa verde	GF	200

SIDES

(24) Steamed rice white or red	VG GF	45
(24) Asian greens sweet soy, ginger, chilli, fried shallot, crispy garlic	VG	45
(24) Market leaves mixed leaves, cherry tomato, fennel, radish, shallot and sherry vinaigrette	VG GF	45
(24) House baked sourdough cultured butter		60
(24) Shoestring fries chipotle salt, garlic aioli		80

SWEET

(24) Caramelised cheesecake passionfruit curd, mango, almond	N	100
(24) Chocolate mousse berry coulis, strawberry, chocolate tuille, crème fraîche		100
Ungasan ice cream sandwich chocolate brownie sponge, chocolate mint ice cream, vanilla ice cream		100

AVAILABLE 24 HOURS (24) VEGAN VG GLUTEN FREE GF CONTAINS PORK P CONTAINS NUTS N

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KIDS MENU

SPAGHETTI BOLOGNESE parmesan cheese	90
PENNE PASTA choice of napoli or secret sauce, parmesan cheese	80
PIZZA MARGHERITA choice of napoli or secret sauce & cheese	80
FISH FINGERS chips, edamame & tartare sauce	85
CHICKEN SKEWERS honey soy, edamame, steamed rice	75
KIDS BURGER lettuce, tomato, cheese, brioche bun and chips	90
MAKI ROLL teriyaki chicken or cucumber & avocado	75
HAM & CHEESE TOASTIE secret sauce	65
CHICKEN SCHNITZEL roast potatoes, steamed vegetables, gravy	85
EYE FILLET roast potatoes, honey carrot, garlic butter broccoli	100
CHEESE & CHICKEN QUESADILLA served with grilled corn, sour cream & secret sauce	70
CORN TORTILLA with sour cream and guacamole	50
CARROT AND CUCUMBER STICKS WITH EDAMAME served with hummus	50
FRIED RICE OR NOODLES chicken & vegetables	75
CHICKEN & VEGETABLE MINESTRONE SOUP noodles & garlic bread	75
SWEET POTATO FRIES with sour cream and secret sauce	65

MAKE YOUR OWN BENTO BOX

STEP 1 - CHOOSE ONE PROTEIN

steamed snapper	85
grilled chicken	85
fried tempe	80

STEP 2 - CHOOSE YOUR BASE

red rice | sushi rice | egg noodles | penne pasta

STEP 3 - CHOOSE YOUR VEGGIES

steamed broccoli | steamed corn | steamed green beans | edamame | honey carrot

STEP 4 - CHOOSE YOUR SAUCE

teriyaki sauce | sweet & sour sauce | butter sauce | secret sauce

FINISHED YOUR VEGETABLES?

BANANA SPLIT chocolate fudge sauce	70
CHOCOLATE MOUSSE berries and cream	75
FRUITY ICY POLE flavor of the day	50
TROPICAL FRUIT SALAD berry yoghurt	65

**Secret Note for Parents only – please note that our 'Secret Sauce' is a tomato-based sauce that looks and tastes like an ordinary tomato sauce – but contains at least 5 different fresh & healthy vegetables + herbs – SHHHHHH!.*

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INDONESIAN BANQUET

IDR 1,600,000++ for two

IDR 600,000++ per additional person

Please give us 24 hours prior notice to prepare

Prepared by chefs | *Gusti Putu Kresna Dwipayana & Ni Wayan Sri Muliawati*

MAKANAN PEMBUKA SMALL BITES

TONGKOL GOHU | Ternate Island, Maluku

raw yellowfin tuna marinated in herbs, spices, coconut cream and kemangi, served with 'rempeyek'

SATAY CAMPUR

selection of chicken, beef & lamb satays with peanut sauce

selection of traditional sambals and crackers

MAKANAN UTAMA MAIN COURSES

BEBEK TIMBUNGAN | Ubud, Bali

duck steamed in bamboo, curried long beans and assorted Balinese sambal

RENDANG SAPI | Medan, North Sumatra

braised beef with Indonesian spices and coconut cream

|
or
|

IGA BALI BAKAR KECAP | Ubud, Bali

chargrilled pork ribs with curried cassava leaf and 'sambal setan'

PEPES IKAN | Central Java

grilled local fish, wrapped in banana leaf

|
or
|

IKAN NYAT NYAT | Kintamani, Bali

snapper fillet with spicy sambal

AYAM TALIWANG DAN SAMBAL | Lombok

grilled chicken thigh with eggplant sambal

|
or
|

KARI AYAM | Central Java

chicken in spiced coconut curry

PLECING KANGKUNG | stir-fried water spinach with tomato sambal

GADO GADO | steamed vegetables, peanut sauce

NASI KUNING | turmeric and coconut milk flavoured steamed rice

selection of sambals and crackers

MAKANAN PENUTUP DESSERTS

Dessert selection by our pastry chef, Rai Sukajaya

ONDE ONDE | sweet rice and red beans

DADAR GULUNG | rolled pandan pancakes stuffed with grated coconut and palm sugar

BLACK STICKY RICE | coconut milk pisang goreng | fried banana local fruits

BABI GULING | Balinese whole spit-roast pig – Please give us 48 hours prior notice
Additional IDR 8,000,000++ per pig suitable for up to 20 guests

EXCLUSIVE WINE OFFERS ONLY WITH INDONESIAN BANQUET

Schloss Volrads Sommer German Riesling

IDR 1,200,000++ / bottle



JIMBARAN-STYLE COCONUT GRILLED SEAFOOD

6 guests IDR 4,500,000++

IDR 600,000++ per additional person

Please give us 24 hours prior notice so we can source the freshest seafood

Jimbaran is known for its delicious and romantic beachfront seafood restaurants. At sunset, the coast of Jimbaran is filled with aromas of coconut grilled seafood and the flickering lights of candle lit tables. Let us bring that experience closer to you, cooked and served in the comfort of your own villa.

KERANG PANGGANG | grilled local clams with Jimbaran style sauce

IKAN BAKAR | BBQ whole snapper with sambal

CUMI BAKAR | BBQ squid with Jimbaran traditional spices

UDANG BAKAR | BBQ prawns with sambal matah

TROPICAL PAINTED LOBSTER | sambal ulek

PLECING KANGKUNG | water spinach with balinese spices

NASI | steamed rice

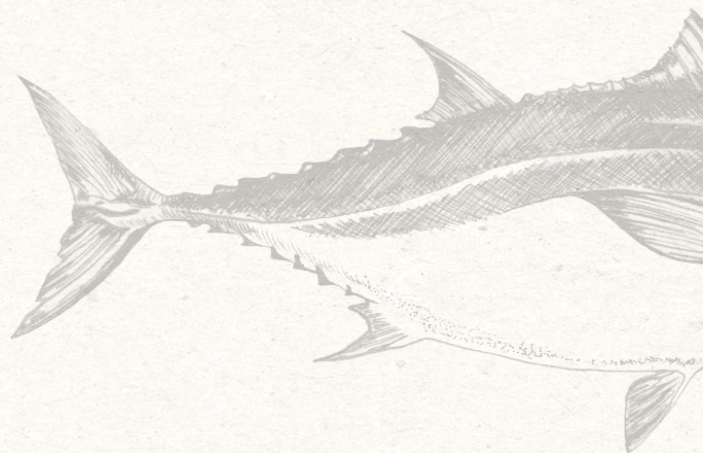
served with kecap manis, chopped chili, sambal matah, sambal ulek, sambal embe

BUAH-BUAHAN | seasonal tropical fruit platter

EXCLUSIVE WINE OFFERS ONLY WITH A BBQ MENU

Schloss Volrads Sommer German Riesling

IDR 1,200,000++ / bottle



CHEF'S BBQ MENU

6 guests IDR 6,000,000++

IDR 800,000++ per additional person

Please give us 24 hours prior notice to source and prepare the freshest produce

FLATBREAD | hummus, brown butter, dukkha

RICE CRISPS | togarashi, miso emulsion

YELLOWFIN TUNA CRUDO | papaya, coconut, lemongrass

BUTTERFLIED PRAWN | cauliflower, xo sauce

SLIPPER LOBSTER | miso café de paris butter, citrus

20-DAY AGED RANGERS VALLEY WAGYU SIRLOIN | brown butter emulsion, beef jus

JERK CHICKEN | ranch, preserved lemon & cumin butter

CORN | chilli jam, cultured butter

POTATO | gherkin, pickled red onion, boiled egg, garlic aioli

COS LETTUCE | radish, cucumber, fennel, crispy shallot, sherry vinaigrette

COMPRESSED WATERMELON | mint sorbet, lemongrass syrup

CHOCOLATE CRÉMEUX | white chocolate, berries, crème fraiche, vanilla bean ice cream

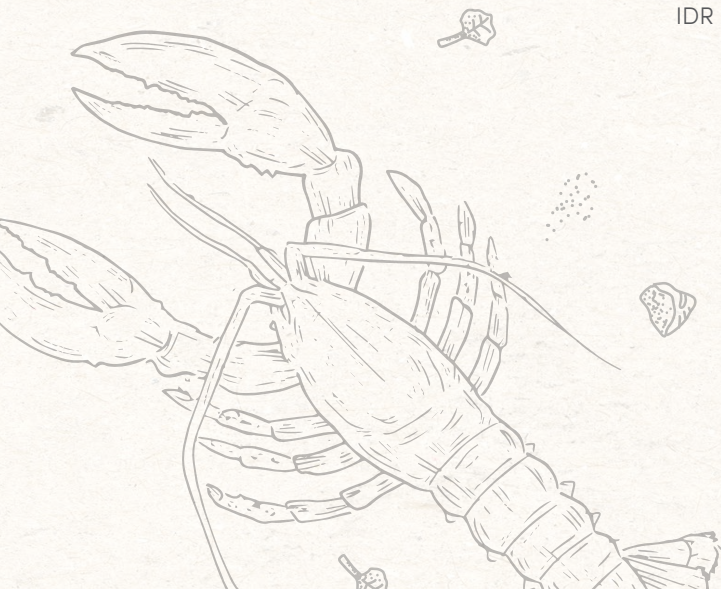
EXCLUSIVE WINE OFFERS ONLY WITH A BBQ MENU

Moët et Chandon Brut

IDR 2,500,000++ / bottle

Louis Roederer Cristal

IDR 8,000,000++ / bottle



ROMANTIC DINNER WITH CHEF'S TASTING MENU

IDR 2,900,000++ / couple

Please give us 48 hours prior notice to source the freshest produce

TO START | chef's canape selection with a glass of bubbles

YELLOWFIN TUNA | moroccan eggplant, cumin, tomatoes, curry leaf

ORGANIC BABY CHICKEN | black garlic, king oyster mushroom, daikon, truffle cream

GOLD BAND SNAPPER | spiced yogurt, clams, calamari, pickled fennel, marigold

RANGERS VALLEY WAGYU SIRLOIN 6+ | white onion,
asparagus, creamed spinach, tarragon mustard, split jus

Additional IDR 450,000++

LOBSTER MUTIARA | smoked mussel butter, crustacean oil

Additional IDR 550,000++

MANDARIN SORBET | passionfruit & its curd

BOMBE ALASKA | white chocolate ice cream, mango sorbet, coconut sable, meringue

PETIT FOURS | Petit fours selection by our pastry chef, *I Made Rai Sukajaya*

EXCLUSIVE WINE OFFERS ONLY WITH CHEF'S TASTING MENU

Duval Leroy Rose Prestige Premier Cru

IDR 2,900,000++ / bottle

Louis Roederer Cristal

IDR 8,000,000++ / bottle



BEVERAGE MENU

SIGNATURE COCKTAILS

180

ROSEMARY KIWI SOUR

rosemary infused whiskey, melon liqueur, lime juice, kiwi fruit, kiwi cordial

MANGO X AGAVE

tequila, triple sec, agave syrup, lime juice, mango chunk, chili and salt rim

TANGERINE PASSION MOJITO

vodka, passion fruit, tangerine, lime, mint leaf, lemonade

PURPLE GARDEN

gin, tequila, lime juice, butterfly pea syrup

SIMPLY SUMMER

rum, hibiscus and herb cordial, lemon juice, pineapple juice, cranberry juice, homemade salted hibiscus rim

PASSION APEROL

vodka, aperol, passion syrup, pineapple juice

SHARED COCKTAILS

GLASS

1.5L

TRADITIONAL SANGRIA

160

700

choice of white or red or rose wine, dark rum, orange liqueur, tropical fruit, lemonade

TROPICAL SPARKLING SANGRIA

160

700

vodka, passionfruit, tropical fruit, sparkling wine

REFRESHING MOCKTAILS

90

THE LOUNGE

mango fruit, fresh mint leaf, apple juice, mint cordial

LYCHEE COOLER

pea tea cordial, lychee fruit, lychee juice, lime juice

CRUSH MINT LEMONADE

strawberry, mint, lemon, lime, mint cordial, splash of lemonade

MANGO AND CHIA SMOOTHIE

fresh mango, coconut water, lime, chia seeds, coconut cream, honey

HEALTHY MIX

spinach, mango, banana, passion fruit, apple juice

BANANA DATE TROPICAL

banana, date, pineapple juice, coconut cream

BEERS

BINTANG

70

BINTANG RADLER

70

BINTANG CRYSTAL

70

SINGARAJA

70

SAN MIGUEL LIGHT

80

ALBENS APPLE CIDER

100

KURA KURA LAGER

120

CORONA

120

KURA KURA ISLAND ALE

120

WATER SELECTION

BALIAN STILL

330 ML/750 ML

40/80

BALIAN SPARKLING

330 ML/750 ML

40/80

WHOLE YOUNG COCONUT WATER

75

GINSPIRATION

Tell us which tonic inspires you

- Atomic Tonic (Local craft tonic, lightly sweet)
- Atomic Elderflower (Local craft tonic, flavored)
- Fever Tree original (Lightly sweet)
- Sasha Tonic (Local rainwater tonic, dry)
- Schweppes (Sweetened)

WAYAN FROM THE EAST INDIES

180

East Indies Gin uses mostly Indonesian spices and botanicals to develop a unique and spicy flavor. Mixed up with Kecombrang, the local ginger flower and pomelo, this is an all-time favorite.

MRS. HENDRICK'S

220

Hendrick's is an unusual gin created from eleven fine botanicals. Keeping it delicate, our mixologists add cucumber, lemon, and green olives to bring this gin to perfection.

TANQUERAY TEN AND THE HERBS

240

A balanced and smooth gin combined with local hibiscus flowers, kafir lime, and kafir leaf's, a smooth journey through the flavors of Bali.

THE BOTANIST IN THE ROSEMARY GARDEN

240

The fresh and lively Scottish Botanist gin is known for its 22 botanicals. Serve it with rosemary, Sunkist and green olives to get the most out of its taste.

47 TROPICAL MONKEYS

240

Born in Germany's Black Forest with 47 botanicals, combined at The Ungasan Clifftop with local passion fruit and homemade butterfly pea cordial to enhance and freshen taste and look.

SOFTDRINK

40

coke, coke zero, sprite, tonic water, soda water

MILKSHAKES

80

your choice of vanilla, chocolate, strawberry or banana

FRESH JUICES

75

orange, honeydew melon, mango, pineapple, strawberry, watermelon, banana

COFFEE

SINGLE

DOUBLE

ESPRESSO

35

50

FLAT WHITE

45

60

AMERICANO

Hot or Iced

45

60

CAPPUCCINO

Hot or Iced

50

65

CHOCOLATE

Hot or Iced

50

65

LATTE

Hot or Iced

50

65

MATCHA LATTE

Hot or Iced

50

TURMERIC LATTE

Hot or Iced

50

Change with soy, almond, oat, skimmed or coconut milk

20

Add vanilla ice cream to your coffee

30

TWG TEA

FLAVOURED TEA SELECTION

Hot or Iced

60

english breakfast, vanilla bourbon, chamomile, royal darjeeling, French earl grey, jasmine queen, Moroccan mint, sencha

ICED LEMON TEA

60

HIBISCUS ICED TEA

70

hibiscus tea, ginger, lemongrass, mint, honey

PASSION FRUIT ICED TEA

70

black tea, passion fruit juice, passion fruit

LYCHEE ICED TEA

70

black tea, lychee juice, lychee

BEVERAGE MENU

SPIRITS	SINGLE	DOUBLE	BOTTLE	SPIRITS	SINGLE	DOUBLE	BOTTLE
APERITIF				TEQUILA			
LUXARDO BITTER	150	260	1800	JOSE CUERVO GOLD	150	260	1700
APEROL	150	260	1800	ESPOLON BLANCO	180	320	2200
CINZANO DRY	160	280	1900	ESPOLON REPOSADO	190	340	2200
CINZANO BIANCO	160	280	1900	PATRON SILVER	200	360	3000
CINZANO ROSSO	160	280	1900	DON JULIO REPOSADO GOLD	250	450	3200
CAMPARI	160	280	1900	*Please ask your waiter for more tequila selection			
GIN				LIQUEURS			
GORDON'S	150	260	1200	JAGGERMEISTER	150	260	1400
EAST INDIES DRY GIN	150	260	1200	NUSANTARA COLD BREW	150	260	1400
BEEFEATER GIN	150	260	1800	BAILEYS	150	260	1800
BOMBAY SAPPHIRE	170	300	2000	SOUTHERN COMFORT	150	260	1800
TANQUERAY	170	300	2000	COINTREAU	150	260	1800
WINT & LILA	170	300	2000	DRAMBUIE	150	260	1800
OPIHR	170	300	2000	KAHLUA	150	260	1800
BULLDOG LONDON DRY GIN	200	350	2500	X-RATED	150	260	1800
ROKU JAPANESE CRAFT GIN	200	350	2500	MALIBU	150	260	1800
BROCKMAN'S	210	400	2800	MIDORI	150	260	1800
TANQUERAY NO.10	220	400	2800	FLOR DE CANA SPRESSO COFFEE	170	300	2400
HENDRICKS	220	400	3000	VACCARI SAMBUCA	170	300	2400
STAR OF BOMBAY	220	400	3000	BENEDICTINE DOM	170	300	2400
MONKEY 47	220	400	3000	SCOTCH WHISKEY			
BOTANIST DRY GIN	220	400	3200	JOHNNIE WALKER RED LABEL	150	260	1600
VODKA				BALLANTINE'S	150	260	1700
SMIRNOFF	150	260	1200	JOHNNIE WALKER BLACK LABEL	160	280	2200
SKYY	150	260	1200	CHIVAS REGAL 12	160	280	2200
ABSOLUT BLUE	160	280	2100	JOHNNIE WALKER BLUE LABEL	500	800	7500
ABSOLUTE PEACH	160	280	2100	BOURBON WHISKEY			
KETEL ONE	190	340	2800	JIM BEAM	150	260	1600
GREY GOOSE	210	380	3000	JACK DANIEL'S	150	260	1600
HAKU JAPANESE CRAFT VODKA	210	380	3000	MAKERS MARK	180	320	1900
CIROC	210	380	3000	BULLEIT BOURBON	180	320	1900
BELUGA NOBLE	220	400	3200	WILD TURKEY 81	180	320	1900
RUM				WILD TURKEY 101	200	360	2200
CAPTAIN MORGAN GOLD	150	260	1200	SINGLE MALT WHISKEY			
CAPTAIN MORGAN WHITE	150	260	1200	GLENFIDDICH 12	220	380	3000
NUSA CANA TROPICAL	150	260	1200	SINGLETON 12	220	380	3000
NUSA CANA DARK	150	260	1200	THE MACALLAN 12	250	450	4500
NUSA CANA COCONUT	150	260	1200	BLENDED WHISKEY			
BACARDI	160	280	1600	BELLS	150	260	1300
MYER'S RUM	160	280	1600	FIRE BALL	150	260	1300
THE KRAKEN BLACK	220	400	3200	JAMESON IRISH WHISKEY	150	260	1700
SPICED RUM				CANADIAN CLUB WHISKY	150	260	1700
FLOR DE CANA 12 YO	220	400	3200	KAKUBIN SUNTORY	180	300	2000
BLACK TEARS SPICED	220	400	3200	MONKEY SHOULDER	180	300	2000
PLANTATION XO	250	450	4000				
RON ZACAPA 23	350	600	5000				
COGNAC							
MARTELL VSOP	300	560	3800				
HENNESSY VSOP	300	560	3800				
HENNESSY XO	600	850	8500				

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WINE LIST

WINES BY THE GLASS

SPARKLING

			GLASS	BOTTLE
NV	Cascine Prosecco	La Morra, Italy	160	800
NV	Veuve du Vernay Ice Brut	Burgundy, France	180	900

WHITE

2022	Piccini, Pinot Grigio	Alto Adige, Italy	160	800
2019	B&G Chardonnay	Bordeaux, France	160	800
2021	Estimulo Sauvignon Blanc	Mendoza, Argentina	160	800

ROSÉ

2020	Mount Rozier, The Frog Chorus	Stellenbosch, South Africa	150	750
2021	Caprice Rosé	Provence, France	180	900

RED

2018	Yvon Mau, Cabernet Sauvignon	Aude, France	150	750
2019	La La Land Pinot Noir	Victoria, Australia	180	900
2017	Ruffino Chianti DOCG, Sangiovese	Chianti, Italy	180	900

BUBBLES

			BOTTLE
NV	0% Alc Fellingner Royal Pure	Niederösterreich, Austria	700
NV	Cantine Maschio Prosecco	Treviso, Italy	800
NV	Cascine Prosecco Brut	La Morra, Italy	800
NV	Naked Range Brut	Port Phillip, Australia	900
NV	Fentinel Prosecco Extra Dry	Friuli-Venezia Giulia, Italy	900
NV	Chandon Brut	Victoria, Australia	950
2019	Freixenet Vintage Reserva	Penedès, Spain	1200
NV	Swarovski Grand Cuvee Rose	Aglianico del Vulture, Italy	1200

CHAMPAGNES

NV	Montaubret Brut	Champagne, France	1400
NV	Duval Leroy Reserve Brut	Côte des Blancs, Champagne, France	2200
NV	Duval Leroy Premier Cru Brut	Côte des Blancs, Champagne, France	2400
NV	Moët & Chandon Brut Impérial	Epernay, Champagne, France	2400
NV	Duval Leroy Rose Prestige Premier Cru	Côte des Blancs, Champagne, France	2900
NV	Henri Giraud Esprit Nature Magnum (1,5 L)	Reims, Champagne, France	4400
2014	Louis Roederer Cristal Brut	Reims, Champagne, France	8500
2012	Dom Perignon Brut	Champagne, France	12500
NV	Armand de Brignac Brut Gold	Champagne, France	17000

SAUVIGNON BLANC

2019	Ohau Woven Stone	Ohau, New Zealand	800
2021	Estimulo	Mendoza, Argentina	800
2019	Wolf Blass	Barossa Valley, Australia	800
2019	Barton & Guestier Reserve	Pays d'Oc, France	850
2018	Monkey Bay	Marlborough, New Zealand	850
2021	Babich	Marlborough, New Zealand	900
2020	Antigal Uno	Mendoza, Argentina	1000
2015	Barton & Guestier Sancerre	Loire Valley, France	1000
2018	Matua Land and Legend	Marlborough, New Zealand	1800

CHARDONNAY

2019	Luis Felipe Edwards Gran Reserva	Central Valley, Chile	700
2016	Naked Range Duet	Yarra Valley, Australia	900
2020	Baron Philippe de Rothschild Escudo Rojo	Maipo Valley, Chile	1000
2020	Antigal Uno	Mendoza, Argentina	1000
2019	Andre Goichot, Pouilly Fuisse	Burgundy, France	2200
2021	Jean-Claude Boisset Chablis	Burgundy, France	2200

WINE LIST

PINOT GRIS & PINOT GRIGIO

			BOTTLE
2022	Piccini Pinot Grigio	Alto Adige, Italy	800
2018	Evans & Tate Breathing Space Pinot Gris	Margaret River, Australia	1300

RIESLING

2020	Schloss Volrads Sommer	Rheingau, Germany	1000
2018	Leo Buring	Clare Valley, Australia	1100
2019	Philippe Dreschler	Alsace, France	1200

OTHER WHITE VARIETALS

2020	Ramon Bilbao Verdejo	Rueda, Spain	800
2015	Hugel Gewürztraminer	Alsace, France	1100

ROSÉ

2022	Mount Rozier Rosé	Stellenbosch, South Africa	750
2021	Baron Philippe de Rothschild Mouton Cadet Classic Rosé	Bordeaux, France	850
2021	Caprice Rosé	Provence, France	900
2021	The Pale Rosé By Sacha Lichine	Côtes de Provence, France	950
2021	Maitres Vignerons, Carte Noire	Saint Tropez, Côtes de Provence, France	1100
2021	Chateau d'Esclans, Whispering Angel	Côtes de Provence, France	1350
2022	Minuty M	Côtes de Provence, France	1350
2019	Rock Angel	Côtes de Provence, France	2000
2021	Whispering Angel Magnum (1,5L)	Côtes de Provence, France	2400
2020	Chateau d'Esclans, Les Clans	Côtes de Provence, France	3000

PINOT NOIR

2018	On The Grapevine	South Eastern, Australia	800
2021	Baron Philippe de Rothschild Escudo Rojo	Maipo Valley, Chile	1150
2018	Kendall Jackson	California, USA	1200
2021	Stoneburn	Marlborough, New Zealand	1200
2019	Robert Mondavi	California, USA	1300
2018	Andre Goichot, Nuits Saint George	Burgundy, France	2700

CABERNET SAUVIGNON

2020	Yvon Mau	Aude, France	750
2017	Splash	Yarra Valley, Australia	900
2016	Chateau Kirwan	Margaux, France	4200
2019	Tenuta San Guido Sassicaia	Toscana, Italy	9500

SHIRAZ

2019	Rawsons Retreat Shiraz Cabernet	Barossa Valley, Australia	750
2018	Gabriel Mefre, Crozes hermitage	Rhone, France	1400
2018	Penfolds St. Henri	South Australia	6000

MERLOT

2020	Maison Rivière, Les Alysés	Pays d'Oc, France	900
2021	Casa Silva	Colchagua Valley, Chile	1000
2015	La Roncaia Fusco	Friuli-Venezia Giulia, Italy	2000

OTHER VARIETIES

2018	Tall Horse Pinotage	Western Cape, South Africa	700
2018	Norton Colección Malbec	Mendoza, Argentina	750
2018	Antigal Aduentes Malbec	Mendoza, Argentina	1200
2018	Mouton Cadet Reserve Margaux	Margaux, France	1800
2014	Marques de Caceres Gran Reserva Rioja	Rioja, Spain	2000
2017	Beni di Batasiolo Barolo	Barolo, Italy	2200
2016	Brigaldara Amarone della Valpolicella Classico	Valpolicella, Italy	2250

DESSERT WINE

2021	Balbi Soprani Moscato D'asti	Piemonte, Italy	950
2016	Mouton Cadet Reserve Sauternes	Sauternes, France	1400
2018	Paradise Ranch, Late harvest Merlot	Okanagan Valley, Canada	2200

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service